

À LA CARTE

STARTERS

First tomatoes, <i>peaches, rice jelly with basil oil</i>	55 €
Vegetables walk, <i>Gascon pork</i>	70 €
Poached organic egg and Aquitaine caviar, <i>watercress and smoked eel sauce</i>	75 €
Foie gras with verjuice and small white grape, <i>cockles and mushroom powder</i>	60 €

La Table de Pavie welcome you
for lunch from 12.15pm to 1.15pm last order
for dinner from 7.30pm to 9.15pm last order
Closed on Sundays and Mondays and on Thursdays at lunch
The menu has to be the same for all the guests.

Under the provisions governed by the decree n°2002-1465 in the date of December
17th 2002.
La Table de Pavie as well as its suppliers guarantee
the origins of the bovine meats are from France.
All our "homemade" dishes are prepared in our kitchen from raw food products.
Net prices, service included. The allergen list is available upon request.



MAIN COURSES

Lobster jugged « Bordeaux style »	110 €
Great Aquitaine sauce with osciètre caviar, <i>turbot from our coasts, grilled beans</i>	110 €
Roasted pigeon, Ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, walnuts puree</i>	100 €
Rack of lamb, <i>roasted lamb chop, olives juice lamb's sweetbread and Belon oyster</i>	90 €
Veal sweetbread and eel, <i>watercress, yeast and pommes soufflées</i>	90 €
Celtuce like a spaghetti, <i>young leeks and shiso fritter</i>	65 €

DESSERTS

Selection of ripened cheeses	28 €
Fine and crunchy tuile with molasses sugar, <i>coffee cream and green cardamom Ice cream Bordeaux whisky gel, celery root chicory sauce</i>	25 €
"Esprit" Bordelaise strawberry soup, <i>farm cream, Pineau des Charentes molasses</i>	25 €
Warm chocolate pie, Maury sauce, <i>Tahitian vanilla ice cream</i>	25 €
Macaron "new" from Saint-Emilion without sugar, <i>with hazelnut, Jerusalem artichoke chutney with homemade hazelnut alcohol</i>	25 €



MENUS

ARÔMES DE PAVIE 190 €

First tomatoes,
peaches, rice jelly with basil oil

Lobster jugged « Bordeaux style »

Rack of lamb,
*roasted lamb chop, olives juice
lamb's sweetbread and Belon oyster*

Macaron "new" from Saint-Emilion without sugar,
*with hazelnut, Jerusalem artichoke chutney with homemade
hazelnut alcohol*

The menu has to be the same for all the guests.

ESPRIT DE PAVIE

Served for lunch only (not on bank holidays)

Starter-Fish or Meat-Dessert 95€

or

Starter-Fish-Meat-Dessert 140€

LA TABLE DE PAVIE 240 €

only served at dinner

Vegetables Walk,
Gascon pork

Foie gras with verjuice and small white grape,
cockles and mushroom powder

Modern friand of lamprey à la Bordelaise,
steamed leeks with smoked eel fat

Roasted pigeon, Ortolan-style mouthpiece,
breast with bitterness sorrel juice, walnuts puree

"Esprit" Bordelaise strawberry soup,
farm cream, Pineau des Charentes molasses

Warm chocolate pie, Maury sauce,
Tahitian vanilla ice cream

The menu has to be the same for all the guests.

To accompany your meal,

Our Sommeliers may compose a food & wine pairing:

*Selection of Bordeaux, 2 wine glasses : 35 € per person
(1 white wine glass / 1 Saint-Emilion glass)*

Tour des Vignobles, 2 wine glasses : 50 € per person

Tour des Vignobles, 3 wine glasses : 78 € per person

Tour des Vignobles, 4 wine glasses : 100 € per person

Tour des Vignobles, 5 wine glasses : 120 € per person

Tour des Vignobles, 6 wine glasses : 138 € per person

Extract from the wine list :

Angélique de Monbousquet 2018, Bordeaux blanc (75cl) / 65 €

Château Pavie 2010, Saint Emilion 1er Grand Cru Classé (75cl) / 905 €

Château Milens 2012, Saint-Emilion Grand Cru (75cl) / 106 €

Louis Roederer Collection 242, Champagne (75cl) / 110 €

Château Doisy Védrières 2009, Sauternes (75cl) / 105 €