

## À LA CARTE

### STARTERS

Scallops with bone marrow, <i>Iberian ham extraction, caviar "Prunier"</i>	80 €
Vegetables walk, <i>Gascon pork</i>	70 €
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 Wednesdays and 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>	125 €
Roasted pigeon, Ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, walnuts puree</i>	105 €
Venisson with juniper wood, <i>small fillet with fine stuffing and sea urchin roasted and smoked saddle, turnips with absinthe wild blueberry gel</i>	100 €
Rack of lamb, <i>roasted lamb chop, olives juice lamb's sweetbread and Belon oyster</i>	90 €
Celtuce like a spaghetti, <i>young leeks and shiso fritter</i>	65 €

### DESSERTS

Selection of ripened cheeses	28 €
Royale style coffee and ice cream, <i>Cognac zabaglione</i>	25 €
Apples, <i>Gin, apples jelly and herbs</i>	25 €
Pear with macaron crust, <i>Sauternes sorbet, farmhouse cream</i>	25 €
Warm chocolate pie, Maury sauce, <i>Tahitian vanilla ice cream</i>	25 €



## MENUS

### ARÔMES DE PAVIE 205 €

Scallops with bone marrow,  
*Iberian ham extraction, caviar "Prunier"*

Lobster jugged « Bordeaux style »

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

Pear with macaron crust,  
*Sauternes sorbet, farmhouse cream*

*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 105€**  
or  
**Starter-Fish-Meat-Dessert 155€**

### LA TABLE DE PAVIE 265 €

*only served at dinner*

Vegetables Walk,  
*Gascon pork*

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

Great Aquitaine sauce with Osciète caviar,  
*turbot from our coasts, grilled salsify*

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

Apples,  
*Gin, apples jelly and herbs*

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 €*