

À LA CARTE

STARTERS

Vegetables walk, <i>Gascon pork</i>	70 €
Foie gras with verjuice and small white grape, <i>cockles and mushroom powder</i>	60 €
Scallops with bone marrow, <i>Iberian ham extraction, caviar "Prunier"</i>	80 €
Poached langoustine, vanilla seed, <i>stew of heads with Esprit de Pavie wine</i>	85 €

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 €
Pierre Duplantier guinea fowl : -fried egg and bread, morels and Champagne sauce -liver in barley milk soup -poached fillet, fermented cabbage, vegetables and cereals sauce -Cognac digestive broth	115 €
Rack of lamb, <i>roasted lamb chop, chorizo oil juice black clementines and asparagus</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>	28 €
Apples, <i>Gin, apples jelly and herbs</i>	28 €
Pear with macaron crust, <i>Sauternes sorbet, farmhouse cream</i>	28 €
Warm chocolate pie, Maury sauce, <i>Tahitian vanilla ice cream</i>	28 €



MENUS

ARÔMES DE PAVIE 205 €

*The menu has to be the same for all the guests.
Last order 9.00pm*

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

Lobster juggled « Bordeaux style »

Pierre Duplantier guinea fowl :
- liver in barley milk soup
- poached fillet, fermented cabbage, vegetables and cereals
sauce
- Cognac digestive broth

Pear with macaron crust,
Sauternes sorbet, farmhouse cream

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.
The menu has to be the same for all the guests.
Last order 9.00pm*

Vegetables Walk,
Gascon pork

Poached langoustine, vanilla seed,
stew of heads with Esprit de Pavie wine

Modern friand of trout, Genevoise sauce,
thin slice of smoked aged beef from Galice

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

Apple,
Gin, apples jelly and herbs

Warm chocolate pie, Maury sauce,
Tahitian vanilla ice cream

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) / 70 €

Château Pavie 2010, Saint Emilion 1er Grand Cru Classé (75cl) / 1165 €

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

Louis Roederer Collection 242, Champagne (75cl) / 115 €

Château Doisy Védrières 2009, Sauternes (75cl) / 115 €