

À LA CARTE

STARTERS

Vegetables walk, <i>Gascon pork</i>	70 €
Cuttlefish with Souston peanut extract, <i>puff pastry bread with foie gras and cuttlefish cream</i>	75 €
White asparagus tips with curried peas, <i>meyer lemon and black citrus</i>	70 €
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 €
"Terre de vin" braised sole fillets, <i>local oysters with herbs from our garden</i>	125 €
Roasted pigeon, Ortolan-style mouthpiece, <i>breast with bitterness sorrel juice, walnuts puree</i>	105 €
Crisp roasted sweetbreads, <i>salted butter with smoked anchovy granited calf's tripe and fermented rice</i>	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*

White asparagus tips with curried peas,
Meyer lemon and black citrus

Lobster stewed « Bordeaux style »

Crisp roasted sweetbreads,
*salted butter with smoked anchovy
granited calf's tripe and fermented rice*

Pear with a macaroon 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*

Almost vegetable stroll,
Gascon pork lard

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

"Terre de vin" braised sole fillets,
local oysters with herbs from our garden

Roasted pigeon, Ortolan-style beak,
*breast with bitter sorrel jus
walnut puree*

Apple, presented in varied forms,
Moon harbour Gin sorbet

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 €