

La Table
de
Pavie
Yannick Alléno



*From the vine to the plate, we honour the producers of our rich
Aquitaine land.*

It's their know-how and commitment that inspires us.

*This taste impression will entice you, I hope, with as much pleasure
and emotion that we could imagine.*

*Sébastien Faramond
And the Table De Pavie team*

MENUS

Menu has to be the same for all the guests.

ESPRIT DE PAVIE 160€

Only for lunch, not served on bank holiday

« A la Bordelaise » virtual snail

Omelette vapeur, caviar Prunier en 2 sauces

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

Rack of lamb,
*roasted lamb cutlets, chorizo oil jus
black clementines and asparagus*

Strawberry and macaroon,
black lemon, wild fennel, garden flowers

Extra,
selection of matured cheeses 25 €



ARÔMES DE PAVIE 215 €

« A la Bordelaise » virtual snail

Almost vegetable stroll,
Gascon pork lard

Poached organic egg and Aquitaine caviar,
watercress and smoked eel sauce

"Great Aquitaine sauce with osciètre caviar,
turbot from our coasts, grilled beans

Rack of lamb,
*roasted lamb cutlets, chorizo oil jus
black clementines and asparagus*

Warm chocolate pie, Maury sauce,
Tahitian vanilla ice cream

Extra,
Selection of matured cheeses 25 €

TABLE DE PAVIE 285€

« A la Bordelaise » virtual snail

Omelette vapeur, caviar Prunier en 2 sauces

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

Cuttlefish with Souston peanut extract,
puff pastry bread with foie gras and cuttlefish cream

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

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

Strawberry and macaroon,
Black lemon, wild fennel, garden flowers

Warm chocolate pie, Maury sauce,
Tahitian vanilla ice cream

Extra,
Selection of matured cheeses 25 €



Our producers :

Eric Berjon, producteurs Girondins à Blasimon (20km from Saint-Emilion)

Flour for our bread

Pierre Bochard, De l'eau à Bouche au Pout (25 km from Saint-Emilion)

Aquaponie farm for vegetable and aromatic herbs

Gianni Codoro, producteur à Mérignas (21 km from Saint-Emilion)

mushrooms

Luc Alberti, Au Jardin de la Rivière à Lamothe-Montravel (19 km from Saint-Emilion)

Fruits and vegetable

Jean Christophe Duleau à Brannens (51 km from Saint-Emilion)

Pigeon breeder

Thierry Burnereau, arboriculteur à Saint jean de Blaignac (11 km from Saint-Emilion)

Fruits

Asperges du domaine d'Uza (160 km from Saint-Emilion)

Asparagus producer

La fromagerie du Roy (80 km from Saint-Emilion)

Cheese producer

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 €

*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.