

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

Steamed omelette served with Prunier caviar as 2 sauces

Tomatoes, ripened from peel to seed
juicy peach, basil oil, rice gelée

Roasted duck from Mr Duplantier,
*zucchini flowers and leaves, lettuce,
liver and cherry stuffing on a toast*

Filled strawberry cooked in Pineau des Charentes,
and finished "Chabrol" style

Extra,
selection of matured cheeses 25 €



ARÔMES DE PAVIE 215 €

« A la Bordelaise » virtual snail

Almost vegetable stroll,
Gascon pork lard

Poached egg and Aquitaine caviar,
watercress and smoked trout sauce

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

Roasted duck from Mr Duplantier,
zucchini flowers and leaves, lettuce, liver and cherry stuffing on a toast

Filled strawberry cooked in Pineau des Charentes,
and finished "Chabrol" style

Extra,
Selection of matured cheeses 25 €

TABLE DE PAVIE 285€

« A la Bordelaise » virtual snail

Steamed omelette served with Prunier caviar as 2 sauces

Tomatoes, repined from peel to seed
juicy peach, basil oil, rice gelée

Koji-Zoto cooked in Graves wine,
Mature Mimolette and cockles

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*

Vanilla baked beet and rhubarb,
meringue and cream cheese veil

Warm chocolate pie,
Maury sauce with Tahitian vanilla

Extra,
Selection of matured cheeses 25 €



Our producers :

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

Flour for our bread

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

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

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

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

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.