

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*

Steamed omelette served with Prunier caviar as 2 sauces

Scallop served in its shell with bone marrow,  
*Iberian ham extraction*

Back of wild venison coated with fine rye bread miso,  
*stuffed cabbage of leaves and cèpes, venison jus*

Gently roasted apple,  
Espelette pepper from the garden,  
*apple sabayon, caramelized rye bread*

Extra,  
*selection of matured cheeses 25 €*



## ARÔMES DE PAVIE 215 €

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*

Back of wild venison coated with fine rye bread miso,  
*stuffed cabbage of leaves and cèpes, venison jus*

Gently roasted apple,  
Espelette pepper from the garden,  
*apple sabayon, caramelized rye bread*

Warm chocolate pie,  
*Maury sauce with Tahitian vanilla*

Extra,  
*Selection of matured cheeses 25 €*

## TABLE DE PAVIE 285€

Steamed omelette served with Prunier caviar as 2 sauces

Koji-Zoto cooked in Graves wine,  
*mature Mimolette and cockles*

Foie gras simply poched with Mang Tang pepper,  
*sea urchin and artichoke agnolotti*

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*

"Merveilleux", souffléed with cocoa bean praliné,  
*swollen grapes in Armagnac barrels,  
vanilla toasted celery extract sauce*

Gently roasted apple,  
Espelette pepper from the garden,  
*apple sabayon, caramelized rye bread*

Extra,  
*Selection of matured cheeses 25 €*



## Our producers :

Eric Berjon, producteurs Girondins à Blasimon (20km du village)  
*Farine pour nos pains*

Pierre Bochard, De l'eau à Bouche au Pout (25 km du village)  
*Ferme en aquaponie pour nos légumes et aromatiques*

Gianni Codoro, producteur à Mérignas (21 km du village)  
*Champignons bruns*

Luc Alberti, Au Jardin de la Rivière à Lamothe-Montravel (19 km du village)  
*Fruits et légumes*

Jean Christophe Duleau à Brannens (51 km du village)  
*Eleveur de pigeons de chair*

Thierry Burnereau, arboriculteur à Saint jean de Blaignac (11 km du village)  
*Fruits*

Gilles Charles à Fonsac (120 km du village)  
*Pêcheur en eau douce*

La fromagerie du Roy (80 km du village)  
*Producteur de fromages*

## 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.*