

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 28 €



ARÔMES DE PAVIE 230 €

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 28 €

TABLE DE PAVIE 305€

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 28 €



Our producers :

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

Pierre Bochart, 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 : 40 € per person
(1 white wine glass / 1 Saint-Emilion glass)*

Tour des Vignobles, 2 wine glasses : 55 € per person

Tour des Vignobles, 3 wine glasses : 85 € per person

Tour des Vignobles, 4 wine glasses : 105 € per person

Tour des Vignobles, 5 wine glasses : 125 € per person

Tour des Vignobles, 6 wine glasses : 145 € 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.