

# TABLE de PAVIE

SAINT-ÉMILION  
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

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

*Duplantier duck,  
orange sugar turnip, black grapefruit  
Bordelaise liver toast*

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

*Extra,  
selection of matured cheeses 28 €*

## ARÔMES DE PAVIE 230 €

Steamed omelette served with Prunier caviar as 2 sauces

Almost vegetable stroll,  
*Gascon pork lard*

Atlantic red mullet,  
*black garlic aioli, spinach, red wine sauce with juniper butter*

Duplantier duck,  
*orange sugar turnip, black grapefruit*  
*Bordelaise liver toast*

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

Extra,  
*Selection of matured cheeses 28 €*

## TABLE DE PAVIE 305€

Steamed omelette served with Prunier caviar as 2 sauces

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

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*

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

Warm chocolate pie,  
*Maury sauce with Tahitian vanilla*

Extra,  
*Selection of matured cheeses 28 €*

## Our producers :

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

Pierre Bochard, De l'eau à la 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 form the wine list:

*Château Turcaud, Cuvée Majeure, Bordeaux blanc (75cl) / 45 €*

*Château Milens 2018, Saint-Emilion Grand Cru (75cl) / 135 €*

*Louis Roederer Collection, Champagne (75cl) / 120 €*

*Château Doisy Védrières 2010, Sauternes (75cl) / 115 €*

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

*Water Abatilles (75cl) / 7 €*

*Coffee / 8 €*

*Tea / 8 €*

*La Table de Pavie welcome you*

*for lunch from 12.15pm to 1.15pm last order*

*for dinner from 7.30pm to 9.00pm 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 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.*