

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

ESPRIT DE PAVIE 160€

Served only at lunch, excluding bank holidays.

Chefs Yannick Alléno and Sébastien Faramond
invite you to **experience** a lunch
inspired by **three emotions**,
during a ***gourmet stopover*** in Saint-Émilion

*For a harmonious experience, we kindly ask that the same menu
be selected for all guests at the table.*

selection of refined cheeses 28 euros

EMPREINTE VÉGÉTALISÉE 265€

Working with **vegetables** as one **vinifies** grapes:
expressing the local terroirs,
revealing their aromas,
and **elevating** the vegetal,
in harmony with the wine

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selection of refined cheeses 28 euros

TABLE DE PAVIE 305€

A journey to the heart of the Aquitaine region,
its exceptional terroirs and products,
where the **soul** of the South-West
reinvents some of its classics
with **boldness and finesse**

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selection of refined cheeses 28 euros

Our producers :

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

Pierre Bochart, 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 Fronsac (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 8.45pm 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.