

TABLE
de
PAVIE
SAINT-ÉMILION
YANNICK ALLÉNO

From the vine to the plate, honouring our producers from the local, rich Aquitaine soil. Its their knowledge and engagement that inspires us.

This taste journey will bring you, I hope, as much pleasure and emotion that we could ever have imagined.

*Sébastien Faramond
and the Table De Pavie team*



ESPRIT DE PAVIE 160€

** Served from February 24th to April 17th, 2026,
from Tuesday to Friday, for lunch and dinner.
* Served for lunch only and excluding public holidays,
from Tuesday, April 21st, 2026.*

Fried bread with bone marrow and truffle, dried beef,
rich meat broth

Steamed omelette,
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

**Chef Yannick Alléno and Chef Sébastien Faramond
invite you on a sensory journey through 5 emotions,
a gourmet interlude in the heart of Saint-Emilion.**

*For an harmonious dining experience,
this menu will be served to all the guests.*

Our selection of matured cheeses,
from our region and beyond: 25 €

TABLE de PAVIE

SAINT-ÉMILION
YANNICK ALLÉNO

EMPREINTE VÉGÉTALISÉE 265€

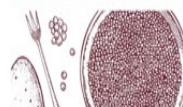
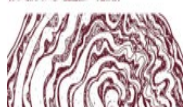
Served for lunch and dinner

An audacious and singular creation, born of the vines of Château Pavie and the hands that shape them.

A sensory voyage, where the soul and the land meets the timeless art of the winemaker.

For an harmonious dining experience, this menu will be served to all the guests.

Our selection of matured cheeses, from our region and beyond: 25 €



Flower and leave 'Taloa',
cabbage, nasturtium and spinach
to surround a battered green asparagus

Oxidised Tahitian vanilla pod,
tiny peas, parsley oil extraction

Clarified broth,
stuffed ravioles and a few vegetables, sometimes smoked

White asparagus from the Blayais,
asparagus puff pastry, ewe's milk greuil and "Angelique"
white wine jelly
white soup bound with well-nutmegged egg yolks

Celtuce, in spaghetti form,
young leeks dusted with yeast

Morel mushrooms,
cooked with Charentes saffron,
parsley emulsion and small puffed potatoes

Rack of lamb,
chop with fleur de sel, clementines and oxidised
asparagus, chorizo oil

Aged Comté with nutmeg,
walnut husk, curly onions with parmesan

Chocolate rice flour sphere,
prunes in Armagnac, black olive and vanilla ice cream

Rhubarb steamed in wine vapor with sugar pearls,
"chouquette" and Meyer lemon diplomate cream

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

TABLE de PAVIE

SAINT-ÉMILION
YANNICK ALLÉNO

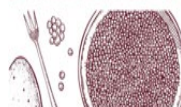
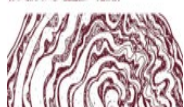
TABLE DE PAVIE 315€

Served for lunch and dinner

Here, the soul of the French South-West is renewed with grace and imagination. A voyage inspired by the rich culinary heritage of Bordeaux and the art of modern cuisine.

For an harmonious dining experience, this menu will be served to all the guests

Our selection of matured cheeses, from our region and beyond: 25 €



Fried bread with bone marrow and truffle, dried beef,
rich meat broth

Omelette vapeur,
caviar Prunier en 2 sauces

Almost vegetable stroll,
pork lard

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

Aged Comté with nutmeg,
walnut husk, curly onions with parmesan

Rhubarb steamed in wine vapor with sugar pearls,
"chouquette" and Meyer lemon diplomate cream

Chocolate rice-flour sphere,
Armagnac prunes, black olive and vanilla ice cream

Warm chocolate tart, Maury sauce,
textured Tahitian vanilla ice cream

OUR PRODUCERS

Eric Berjon, producteurs Girondins • Blasimon, à 20km •
Farine pour nos pains

Pierre Bochard, De l'eau à la Bouche • Pout, à 25km •
Ferme en aquaponie pour nos légumes et aromatiques

La Ferme des 2 Bouts • Vayres, à 19km • Légumes

Luc Alberti, Au Jardin de la Rivière • Lamothe-Montravel,
à 19km • Fruits et légumes

Jean Christophe Duleau, éleveur • Brannens, à 51km •
Pigeons de chair

Thierry Burnereau, arboriculteur • Saint Jean de Blaignac,
à 11km • Fruits

Gilles Charles, pêcheur • Fronsac, à 12km •
Pêcheur en eau douce

Emmanuelle Grelier, Maison d'Or et d'Ossau • Bescat, à
280km • Producteur de fromages

Pierre Rollet, La Fromagerie de Pierre • Bordeaux, à 30km •
Fromager



To accompany your meal, our Sommeliers may compose a food & wine pairing :

- Bordeaux selection, 2 wine glasses : 40 € per person (1 white wine glass and 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 : 115 € per person
- Tour des Vignobles, 5 wine glasses : 145 € per person
- Tour des Vignobles, 6 wine glasses : 175 € per person

Selection from our 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€

Eau Abatilles (75cl) : 8 €

Coffee / 8 €

Tea / 8 €

La Table de Pavie is pleased to 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 all day, and on Wednesdays and Thursdays for lunch.

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.

Bar is open from noon up to 11.00pm