TABLE de PAVIE

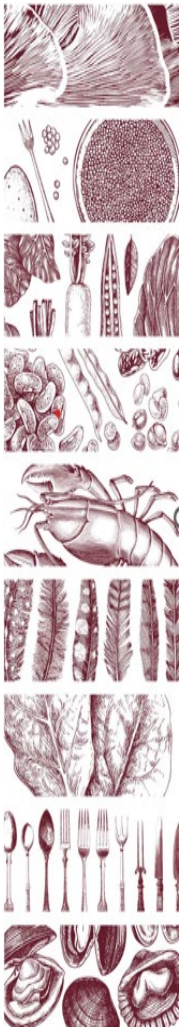
SAINT-ÉMILION

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€

From November 3rd
served for lunch and dinner
excluding dinner on Saturdays and public holidays

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

Roasted duck from Mr Duplantier,
escarole, bordelaise toast

Quince slowly confit, Fontainebleau cream,
marbled with red wine syrup
and finished with walnut pieces

Chef Yannick Alléno and Chef Sébastien Faramond invite you on a sensory journey, 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 €

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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 €



Taloa of Leaves and Flowers,
kohlrabi, nasturtium and spinach,
wrapped around a ginger flower fritter

White garden turnip soup,
Broccolini and pears

Celtuce spaghetti,
Young leeks, yeast dust

Harvesters salad,
wilted with walnut vinaigrette,
thinly sliced red mullet with Tio Pepe

Wild mushrooms,
Juniper condiment, porcini and fir-needle consommé

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

“Badaboum” egg with Tahitian vanilla,
oxalis, lemon ginger and warm chouquette

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

Steamed omelette,
Prunier caviar in two sauces

Almost vegetable stroll,
with delicate glossy shaving of pork

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

White blue lobster civet,
bordelaise style, purple orache

Roasted pigeon,
Ortolan-style beak,
breast with bitter sorrel jus
walnut puree

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

Quince slowly confit, Fontainebleau cream,
marbled with red wine syrup
and finished with walnut pieces

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

RELAIS & CHATEAUX

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 Védrines 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