

Chef Mathieu Métifet would like to present to you his 2021 spring menu

He selected the best products from the Périgord to which he added an exotic touch.

Among our local suppliers you will find in this spring menu:

La Perle Noire, caviar producer in Les Eyzies

Kanovera, coffee roaster from Sainte-Alvère

Mr Carbonnière, goose producer from Tursac

Rodolphe Le Meunier MOF 2007, master cheese ripener from La-Croix-en-Touraine

Mr Guitrez, black truffle producer from Saint-Pompont

Mathieu loves to travel the world to discover new flavours. This year, his recipes will be sprinkled with flavours from Reunion island and french vegetable gardens.



Menu du Centenaire

49 euros

Starters

The Centenaire's unmissable razor-shell clams in a morel cream

and home-smoked duck breast

Or

Batavia and nasturtium, goats cheese and walnut espuma, honey from the Périgord

Main courses

Trout from Les Eyzies marinated in beetroot, Faham jus and spinach ravioli

Or

Peking goose breast, well-seasoned allspice jus, Grenaille potato gratin, carrots

Homemade desserts

Strawberry, rhubarb and pistachio entremet, dark chocolate sauce and pink peppercorns

Or

Soufflé with verbena liqueur, smoked hazelnuts, candied lemon, white chocolate ice cream

Menu Découverte

79 euros

(This menu is served for everyone at the table)

A forest walk

Half-cooked duck foie gras with bay leaves, snails, and walnuts

Langoustine flambée in Monbazillac wine, fennel, strawberry and radish

Lamb from Saint-Geyrac in a nettle crust, massalé jus, artichoke and hedgehog mushrooms

Cheese trolley

Rum baba, saffron from the Périgord, almonds, tomatoes and black cherry sorbet

Menu Dégustation

109 euros

(This menu is served for everyone at the table)

A forest walk

Half-cooked duck foie gras with bay leaves, snails, and walnuts

Langoustine flambée with Monbazillac wine, fennel, strawberry, and radish

Roasted blue lobster from Brittany, smoked paprika bisque, leek and broad beans

Seafood sorbet

Lamb from Saint-Geyrac in a nettle crust, massalé jus, artichoke and hedgehog mushrooms

Cheese trolley

Black truffle from the Périgord tiramisu

Menu au caviar de la Perle Noire des Eyzies

149 euros

(This menu is served for everyone at the table)

Oysters from Arcachon, vodka, pearled lemon

Goose tartare with squid ink, asparagus, hazelnut oil

Braised sweetbread, langoustine velouté, potato and watercress

Comté matured for 40 months and yellow wine

Smoked ice cream and candied lemon

Apple meringue pie, hazelnuts, Timut pepper and burnt lemon

Entrées

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| Batavia and nasturtium, goats cheese and walnut espuma, honey from the Périgord | 19€ |
| The Centenaire's razor-shell clams in a morel cream and home-smoked duck breast | 21€ |
| Half-cooked duck foie gras with bay leaves, snails, and walnuts | 25€ |
| Langoustine flambée with Monbazillac wine, fennel, strawberry, and radish | 27€ |
| Caviar des Eyzies, la Perle Noire, "L'impertinent" 20g | 49€ |
| Caviar des Eyzies, la Perle Noire, "Le Classique" 20g | 54€ |

Plats

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| Trout from Les Eyzies marinated in beetroot, Faham jus and spinach ravioli | 28€ |
| Peking goose breast, well-seasoned allspice jus, Grenaille potato gratin, carrots | 31€ |
| Lamb from Saint-Geyrac in a nettle crust, massalé jus, artichoke and hedgehog mushrooms | 33€ |
| Roasted blue lobster from Brittany, smoked paprika bisque, leek and broad beans | 62€ |

Desserts

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| Cheese trolley | 16€ |
| Homemade sorbets (three flavours) | 9€ |
| Strawberry, rhubarb and pistachio entremet, dark chocolate sauce and pink peppercorns | 15€ |
| Soufflé with verbena liqueur, smoked hazelnuts, candied lemon, white chocolate ice cream | 16€ |
| Rum baba, saffron from the Périgord, almonds, tomatoes, and black cherry sorbet | 18€ |
| Black truffle from the Périgord tiramisu | 22€ |

Children's Menu

16 euros

Homemade cèpe mushroom terrine

Fish filet from Les Eyzies, pasta and seasonal vegetables

Or

Goose confit, pasta and seasonal vegetables

Homemade sorbet

Or

Crème brûlée with vanilla from Reunion Island

Or

Chocolate fondant