

# 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

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

Mr Guitirez, 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

Melon, roquette and Tonka Bean

## MAIN COURSES

Meager from our coastlines, curry white butter sauce,  
courgettes, peas and blueberries

Or

Pig from the Périgord, Gremolata, ginger jus, carrots several ways

## HOMEMADE DESSERTS

Lemon, kaffir lime and raspberry entremet

Or

Peach duo, dill and hazelnuts

# 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, walnuts and parsley

\*\*\*

## Oyster, cucumber and truffle

\*\*\*

Beef, clam and duck jus, girolle mushrooms and green beans

\*\*\*

## Cheese trolley

\*\*\*

Chocolate, bell pepper and smoked paprika Vacherin

# 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, walnuts and parsley

\*\*\*

## Oyster, cucumber and truffle

\*\*\*

Roasted and smoked blue lobster from Brittany, restyled ratatouille,

## Reunion Island vanilla bisque

\*\*\*

## Seafood sorbet

\*\*\*

Beef, clam and duck jus, girolle mushrooms and green beans

\*\*\*

## 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)

Smoked trout, squid ink, broccoli and Iberian oil

\*\*\*

Pigeon tartare, orange, red onions and offal croquette

\*\*\*

Braised sweetbread with a pistachio crust, potato and langoustine millefeuille

\*\*\*

Comté matured for 40 months and yellow wine

\*\*\*

Smoked ice cream and candied lemon

\*\*\*

Apple meringue pie, hazelnuts, Timut pepper and burnt lemon

# ENTRÉES

Melon, roquette and Tonka Bean	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, walnuts and parsley	25€
Oyster, cucumber and truffle	27€
Caviar des Eyzies, la Perle Noire, "L'impertinent" 20g	49€
Caviar des Eyzies, la Perle Noire, "Le Classique" 20g	54€

# PLATS

Meager from our coastlines, curry white butter sauce, courgettes, peas and blueberries	28€
Pig from the Périgord, Gremolata, ginger jus, carrots several ways	31€
Beef, clam and duck jus, girolle mushrooms and green beans	33€
Roasted and smoked blue lobster from Brittany, restyled ratatouille, Reunion Island vanilla bisque	62€

# DESSERTS

Cheese trolley	16 €
Homemade sorbets (three flavours)	9 €
Lemon, kaffir lime and raspberry entremet	15 €
Peach duo, dill and hazelnuts	16 €
Chocolate, bell pepper and smoked paprika Vacherin	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