

CHEF MATHIEU MÉTIFET WOULD LIKE TO PRESENT TO YOU HIS 2021 AUTUMN 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

Butternut and pumpkin with pink pepper, walnut duo, candied egg and fig

MAIN COURSES

Monk fish from Brittany with Earl Grey, Swiss chard, spaghetti squash and
preserved gizzard

Or

Farmhouse veal with sage, sweet potato, leek and hazelnut

HOMEMADE DESSERTS

Pear "conference" from Mr. Castang, saffron, red wine, green tomato
and sesame

Or

Fig and chestnuts soufflé, French toast ice cream

MENU DÉCOUVERTE

79 EUROS

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

French imperial king prawns, spinach, cristophine, vanilla and parmesan

Pan fried duck foie gras, black radish, quince and coffee

Pigeon smoked with cep mushrooms, apple, cinnamon, parsley root
and cep mushroom

Cheese trolley

Parsnip from Mrs Desvaux, dark chocolate, almond and rosemary

MENU DÉGUSTATION

109 EUROS

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

French imperial king prawns, spinach, cristophine, vanilla and parmesan

Pan fried duck foie gras, black radish, quince and coffee

Roasted blue lobster from Brittany, cauliflower, coconut, lamb's lettuce
and curry

Seafood sorbet

Pigeon smoked with cep mushrooms, apple, cinnamon, parsley root
and cep mushroom

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 24 months and yellow wine

Smoked ice cream and candied lemon

Apple meringue pie, hazelnuts, Timut pepper and burnt lemon

ENTRÉES

Butternut and pumpkin with pink pepper, walnut duo, candied egg and fig	19€
The Centenaire's razor-shell clams in a morel cream and home-smoked duck breast	21€
Pan-fried duck foie gras, black radish, quince and coffee	25€
French imperial king prawns, spinach, cristophine, vanilla and parmesan	27€
Caviar des Eyzies, la Perle Noire, "L'impertinent" 20g	49€
Caviar des Eyzies, la Perle Noire, "Le Classique" 20g	54€

PLATS

Monkfish from Brittany with Earl Grey, swiss chard, spaghetti squash and preserved gizzard	
Farmhouse veal with sage, sweet potato, leeks and hazelnuts	28€
Farmhouse veal with sage, sweet potato, leeks and hazelnuts	31€
Pigeon smoked with cep mushrooms, apple, cinnamon, parsley root and cep mushroom	33€
Roasted blue lobster from Brittany, cauliflower, coconut, lamb's lettuce and curry	62€

DESSERTS

Cheese trolley	16€
Homemade sorbets (three flavours)	9€
Pear “conference” from Mr. Castang, saffron, red wine, green tomato, and sesame	15€
Fig and chestnuts soufflé, French toast ice cream	16€
Parsnip from Mrs Desvaux, dark chocolate, almond and rosemary	18€
Black truffle from the Perigord tiramisu	22€

CHILDREN'S MENU

16 EUROS

Homemade cèpe mushroom terrine

Fish filet from Les Eyzies, pasta and seasonal vegetables

Or

Duck confit, pasta and seasonal vegetables

Homemade sorbet

Or

Crème brûlée with vanilla from Reunion Island

Or

Chocolate fondant