

MATHIEU MÉTIFET IS PRESENTING ITS SPRING 2022 MENU

The chef brings you to the French vegetable gardens in spring. Therefore, he selected the finest seasonal products to show you his love for the Perigord without forgetting his passion for the sea-spray.

Among our suppliers you will find:

LA PERLE NOIRE

Caviar and fish from les Eyzies

BOCERNO

Walnut and walnut oil from Plazac

ELEVAGE DES GRANGES DE JOËL CARBONNIÈRE

Farm goose from Tursac

LIONEL GUTIERREZ

Truffle from Saint Pompont

GILBERTE DESVEAUX

Market gardener from St Felix de Reilhac

ERIC CASTANG

Market gardener from Mauzens et Miremont

KANOVERA

Teas and coffees roasted at Sainte-Alvère

LA KABANE DE CHLOÉ ET YOAN

Oysters from Le Cap Ferret

VIRGINIE DUBOIS

The Finarde cheese factory from Arras

MATHIEU LEROY

Chapoulie butchery from les Eyzies

CENTENAIRE MENU

59 EUROS

- FOOD AND WINE PAIRING 89€ -

STARTERS

THE UNMISSABLE RAZOR-SHELL CLAMS OF LE CENTENAIRE
Morel mushroom cream and smoked duck breast

OR

ORGANIC SOFT BOILED EGG
Red wine from Bergerac, Mrs Desveaux's young garlic and carrots

MAIN COURSES

SMOKED TROUT FROM LES EYZIES
Peas and white onion

OR

FARM GUINEA FOWL
Parsnip, vanilla and walnuts

DESSERTS

SOUFFLÉ WITH LEMON RUM
Apple and hazelnuts

OR

TARTE MERINGUÉ LIKE WITH FENNEL
Pear and nigella seeds

DISCOVERY MENU

89 EUROS

- FOOD AND WINE PAIRING 134€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

SEA BASS OF OUR COASTS
Bear's garlic and tonka bean

THE GOOSE OF MR JOËL CARBONNIÈRE
Flavour from the south

LAMB FROM SAINT GEYRAC
Organic asparagus and massalé

TROLLEY OF RIPENED CHEESES

EQUATOR CHOCOLATE 76%,
Sunflower and lemon balm from the garden

DEGUSTATION MENU

119 EUROS

- FOOD AND WINE PAIRING 174€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

SEA BASS OF OUR COASTS
Bear's garlic and tonka bean

THE GOOSE OF MR JOËL CARBONNIÈRE
Flavour from the south

ROASTED BLUE LOBSTER
Potatoes, cinnamon and nettles from the Centenaire's garden

SEA SORBET

LAMB FROM SAINT GEYRAC
Organic asparagus and massalé

TROLLEY OF RIPENED CHEESES

TIRAMISU WITH BLACK TRUFFLE FROM MR LIONEL GUTIERREZ

STARTERS

ORGANIC SOFT BOILED EGG, RED WINE, YOUNG GARLIC AND CAROTTS	24€
THE UNMISSABLE RAZOR-SHELL CLAMS OF LE CENTENAIRE,	25€
SEA BASS OF OUR COASTS, BEAR'S GARLIC AND TONKA BEEN	28€
THE GOOSE OF MR JOËL CARBONNIÈRE, FLAVOUR FROM THE SOUTH	27€
CAVIAR DES EYZIES, LA PERLE NOIRE, "L'IMPERTINENT" 20G	55€
CAVIAR DES EYZIES, LA PERLE NOIRE, "LE CLASSIQUE" 20G	62€

MAIN COURSES

SMOKED TROUT FROM LES EYZIES, PEAS AND WHITE ONION	35€
FARM GUINEA FOWL, PARSNIP, VANILLA AND WALNUTS	37€
LAMB FROM SAINT GEYRAC, ORGANIC ASPARAGUS AND MASSALÉ	42€
ROASTED BLUE LOBSTER, POTATOES, CINNAMON AND NETTLES	72€

DESSERTS

TROLLEY OF RIPENED CHEESES	18€
SORBET (3 FLAVOURS)	12€
TARTE MERINGUÉ LIKE WITH FENNEL, PEAR AND NIGELLA SEEDS	17€
SOUFFLÉ WITH LEMON RUM, APPLE AND HAZELNUTS	18€
EQUATOR CHOCOLATE 76%, SUNFLOWER AND LEMON BALM	19€
TIRAMISU WITH BLACK TRUFFLE FROM MR LIONEL GUTIERREZ	23€

CHILD MENU

18 EUROS

CEP MUSHROOM TERRINE

MARKET FISH,
Pasta and vegetables

OR

GUINEA FOWL AIGUILLETTE
Pasta and vegetables

SORBET

OR

CRÈME BRÛLÉE WITH VANILLA FROM REUNION ISLAND

OR

CHOCOLATE FONDANT