

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 Saint-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

ARTICHOKE VINAIGRETTE
Fir tree and pearled lemon

MAIN COURSES

SMOKED TROUT FROM LES EYZIES
Peas and white onion

OR

THE PORK COOKED IN TWO WAYS
Carrots from Mrs Desveaux and sage

DESSERTS

RHUBARB MILLEFEUILLE
Acacia and basilic

OR

CHOUX BUN WITH TIMUT PEPPER
Strawberry and poppy

DISCOVERY MENU

89 EUROS

- FOOD AND WINE PAIRING 134€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

SEA BASS OF OUR COASTS
Fava bean and elderberry flower

THE GOOSE OF MR JOËL CARBONNIÈRE
Flavour from the south

FARM PIGEON COOKED ON ITS CHEST
Iode and sweet pepper

TROLLEY OF RIPENED CHEESES

RED BERRIES FROM THE CENTENAIRE'S GARDEN
Hazelnuts and sesame seeds vacherine

DEGUSTATION MENU

119 EUROS

- FOOD AND WINE PAIRING 174€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

SEA BASS OF OUR COASTS
Fava bean and elderberry flower

THE GOOSE OF MR JOËL CARBONNIÈRE
Flavour from the south

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

SEA SORBET

FARM PIGEON COOKED ON ITS CHEST
Iode and sweet pepper

TROLLEY OF RIPENED CHEESES

TIRAMISU WITH BLACK TRUFFLE FROM MR LIONEL GUTIERREZ

STARTERS

ARTICHOKE VINAIGRETTE, FIR TREE AND PEARLED LEMON	24€
THE UNMISSABLE RAZOR-SHELL CLAMS OF THE CENTENAIRE	25€
SEA BASS OF OUR COASTS, FAVA BEAN AND ELDERBERRY FLOWER	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€
THE PORK COOKED IN TWO WAYS, CARROTS AND SAGE	37€
FARM PIGEON COOKED ON ITS CHEST, IODE AND SWEET PEPPER	42€
ROASTED BLUE LOBSTER, POTATOES, CINNAMON AND NETTLES	72€

DESSERTS

TROLLEY OF RIPENED CHEESES	18€
SORBET (3 FLAVOURS)	12€
CHOUX BUN WITH TIMUT PEPPER, STRAWBERRY AND POPPY	17€
RHUBARB MILLEFEUILLE, ACACIA AND BASILIC	18€
RED BERRIES, HAZELNUTS AND SESAME SEEDS VACHERINE	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