

# 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

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THE GOOSE OF MR JOËL CARBONNIÈRE  
Flavour from the south

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LAMB FROM SAINT GEYRAC  
Organic asparagus and massalé

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TROLLEY OF RIPENED CHEESES

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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  
Fava bean and elderberry flower

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THE GOOSE OF MR JOËL CARBONNIÈRE  
Flavour from the south

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

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SEA SORBET

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LAMB FROM SAINT GEYRAC  
Organic asparagus and massalé

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TROLLEY OF RIPENED CHEESES

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TIRAMISU WITH BLACK TRUFFLE FROM MR LIONEL GUTIERREZ

# STARTERS

ARTICHOKE VINAIGRETTE, FIR TREE AND PEARLED LEMON	24€
THE UNMISSABLE RAZOR-SHELL CLAMS OF LE 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€
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€
CHOUX BUN WITH TIMUT PEPPER, STRAWBERRY AND POPPY	17€
RHUBARB MILLEFEUILLE, ACACIA AND BASILIC	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

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MARKET FISH,  
Pasta and vegetables

OR

GUINEA FOWL AIGUILLETTE  
Pasta and vegetables

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SORBET

OR

CRÈME BRÛLÉE WITH VANILLA FROM REUNION ISLAND

OR

CHOCOLATE FONDANT