

# MATHIEU MÉTIFET IS PRESENTING ITS SUMMER 2022 MENU

The chef brings you to the French vegetable gardens in summer. 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-DHORNE  
*The Finarde cheese factory from Arras*

MATHIEU LEROY  
*Chapoulie butchery from les Eyzies*

# CENTENAIRE MENU

64 EUROS

- FOOD AND WINE PAIRING 99€ -

## STARTERS

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

OR

BETROOT AND BLUEBERRIES OF MRS DESVEAUX  
Verbena and flowers from the Centenaire's garden

## MAIN COURSES

TUNA FROM OUR COASTS  
Bocerno walnuts and and fennel from Mrs Desveaux

OR

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

## DESSERTS

THE PEACH AND THE MELON  
Tonka Fava

OR

CEP MUSHROOM FROM OUR FOREST  
Strawberry and chocolate

# DISCOVERY MENU

89 EUROS

- FOOD AND WINE PAIRING 134€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

## TROUT FROM LES EYZIES

Tomatoes from Mr Castang and raspberries from Mrs Desveaux

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## LIMOUSIN BEEF CARPACCIO

Peas, smoked oysters, beef and basilic juice

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## FARM PIGEON WITH LAVENDER

spaghetti squash and apricot

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## TROLLEY OF RIPENED CHEESES

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## 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)

## TROUT FROM LES EYZIES

Tomatoes from Mr Castang and raspberries from Mrs Desveaux

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## LIMOUSIN BEEF CARPACCIO

Peas, smoked oysters, beef and basilic juice

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## ROASTED BLUE LOBSTER FROM BRITTANY WITH RATATOUILLE

Lamb oil and vanilla from Reunion Island

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## SEA SORBET

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## FARM PIGEON WITH LAVENDER

spaghetti squash and apricot

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## TROLLEY OF RIPENED CHEESES

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## TIRAMISU WITH BLACK TRUFFLE FROM MR LIONEL GUTIERREZ

# STARTERS

BEETROOT AND BLUEBERRIES OF MRS DESVEAUX, VERBENA AND GARDEN FLOWERS	24€
THE UNMISSABLE RAZOR-SHELL CLAMS OF THE CENTENAIRE	25€
TROUT FROM LES EYZIES, TOMATOES AND RASPBERRIES	28€
LIMOUSIN BEEF CARPACCIO, PEAS, SMOKED OYSTERS, BEEF AND BASILIC JUICE	27€
CAVIAR DES EYZIES, LA PERLE NOIRE, "L'IMPERTINENT" 20G	55€
CAVIAR DES EYZIES, LA PERLE NOIRE, "LE CLASSIQUE" 20G	62€

# MAIN COURSES

TUNA FROM OUR COASTS, BOCERNO WALNUTS AND AND FENNEL FROM MRS DESVEAUX	35€
THE PORK COOKED IN TWO WAYS, CARROTS AND SAGE	37€
FARM PIGEON WITH LAVENDER, SPAGHETTI SQUASH AND APRICOT	42€
ROASTED BLUE LOBSTER FROM BRITTANY WITH RATATOUILLE, LAMB OIL AND VANILLA	72€

# DESSERTS

TROLLEY OF RIPENED CHEESES	18€
SORBET (3 FLAVOURS)	12€
CEP MUSHROOM FROM OUR FOREST, STRAWBERRY AND CHOCOLATE	17€
THE PEACH AND THE MELON, TONKA FAVA	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

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MARKET FISH,  
Pasta and vegetables

OR

PORK FILLET,  
Pasta and vegetables

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SORBET

OR

CRÈME BRÛLÉE WITH VANILLA FROM REUNION ISLAND

OR

CHOCOLATE FONDANT