

MATHIEU MÉTIFET IS PRESENTING ITS AUTUMN 2022 MENU

The chef brings you to the French vegetable gardens in autumn.

Therefore, he selected the finest seasonal products to show you his love for the Périgord 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

BUTTERNUT OF MRS DESVEAUX
Figs from the garden, fresh goat cheese and mushroom

MAIN COURSES

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

OR

THE PORK COOKED IN TWO WAYS
Carrots of 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 of Mr Castang and raspberries of Mrs Desveaux

DUCK AND WINE FROM THE PERIGORD

Radish of Mrs Desveaux

**

SWEET BREAD AND GAMBAS FROM CHARENTES

Sweet potato and black garlic

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)

TROUT FROM LES EYZIES

Tomatoes of Mr Castang and raspberries of Mrs Desveaux

DUCK AND WINE FROM THE PERIGORD

Radish of Mrs Desveaux

ROASTED BLUE LOBSTER FROM BRITTANY WITH RATATOUILLE

Lamb oil and vanilla from Reunion Island

SEA SORBET

SWEET BREAD AND GAMBAS FROM CHARENTES

Sweet potato and black garlic

TROLLEY OF RIPENED CHEESES

TIRAMISU WITH BLACK TRUFFLE OF MR GUTIERREZ

STARTERS

BUTTERNUT OF MRS DESVEAUX, FIGS, FRESH GOAT CHEESE AND MUSHROOM	24€
THE UNMISSABLE RAZOR-SHELL CLAMS OF THE CENTENAIRE	25€
TROUT FROM LES EYZIES, TOMATOES AND RASPBERRIES	28€
DUCK AND WINE FROM THE PERIGORD, RADISH OF MRS DESVEAUX	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 OF MRS DESVEAUX	35€
THE PORK COOKED IN TWO WAYS, CARROTS AND SAGE	37€
SWEET BREAD AND GAMBAS FROM CHARENTES, SWEET POTATO AND BLACK GARLIC	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 OF MR GUTIERREZ	23€

CHILD MENU

18 EUROS

CEP MUSHROOM TERRINE

MARKET FISH,
Pasta and vegetables

OR

PORK FILLET,
Pasta and vegetables

SORBET

OR

CRÈME BRÛLÉE WITH VANILLA FROM REUNION ISLAND

OR

CHOCOLATE FONDANT