

MATHIEU MÉTIFET IS PRESENTING HIS 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 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

MAISON ALBIÉ

Duck from Dordogne

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

LINE FISHED HAKE FROM SAINT-JEAN-DE-LUZ
Celery of Mrs Desveaux and Indian Curry

OR

DUCK BREAST FROM LA MAISON ALBIÉ
Parsnip and chestnut

DESSERTS

CALVADOS SOUFFLÉ, HAZELNUTS AND APPLE,
Cauliflower ice cream

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)

BRITANNY SCALLOPS COOKED OVER AN OPEN WOOD FIRE
Buckweath and beetroot of Mrs Desveaux

DUCK AND WINE FROM THE PERIGORD
Radish of Mrs Desveaux

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SWEET BREAD AND GAMBAS FROM CHARENTES
Sweet potato and black garlic

TROLLEY OF RIPENED CHEESES

SQUASH OF MRS DESVEAUX
Fig from the garden and quince

DEGUSTATION MENU

119 EUROS

- FOOD AND WINE PAIRING 174€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

BRITANNY SCALLOPS COOKED OVER AN OPEN WOOD FIRE
Buckweath and beetroot 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€
BRITANNY SCALLOPS COOKED OVER AN OPEN WOOD FIRE, BUCKWEATH AND BEETROOT	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

LINE FISHED HAKE FROM SAINT-JEAN-DE-LUZ, CELERY AND INDIAN CURRY	35€
DUCK BREAST FROM LA MAISON ALBIÉ, PARSNIP AND CHESTNUT	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€
CALVADOS SOUFFLÉ, HAZELNUTS AND APPLE, CAULIFLOWER ICE CREAM	18€
SQUASH OF MRS DESVEAUX FIG FROM THE GARDEN AND QUINCE	19€
TIRAMISU WITH BLACK TRUFFLE FROM MR GUTIERREZ	23€

CHILD MENU

18 EUROS

CEP MUSHROOM TERRINE

MARKET FISH,
Pasta and vegetables

OR

PORK BELLY,
Pasta and vegetables

SORBET

OR

CRÈME BRÛLÉE WITH VANILLA FROM REUNION ISLAND

OR

CHOCOLATE FONDANT