

MATHIEU MÉTIFET IS PRESENTING ITS SPRING 2024 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 MR CARBONIERE

Farm goose from Tursac

LIONEL GUTIERREZ

Truffle from Saint Pompom

MME DESVEAUX

Market gardener from St Felix de Reilhac

MR CASTANG

Market gardener from Mauzens et Miremont

KANOVERA

Teas and coffees roasted at Ste Alvère

LA KABANE DE CHLOÉ ET YOAN

Oysters from Le Cap Ferret

FROMAGERIE DES CROQUANT

Cheese factory and ripener at St-Cyprien

MATHIEU LEROY

Chapoulie butchery from les Eyzies

MAISON ALBIÉ

Duck from Dordogne

THE FIRST INSTANT

67 EUROS

- FOOD AND WINE PAIRING 99€ -
AVAILABLE IN A FULL VEGETERIAN VERSION

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

OR

THE EGG OF THE PIGENLIS FARM
Asparagus and hazelnuts

MACKEREL AND BEETROOT
Grapefruit and coffee

OR

THE DUCK BREAST OF LA MAISON ALBIÉ
Carrot of Mrs Desveaux and Gin l'ort

GOURMANDISE

THE FENNEL OF MRS DESVEAUX
Apple and nigella seeds

OR

CONFERENCE PEAR
Yuzu and almond

GOURMET INSTANT

97 EUROS

- FOOD AND WINE PAIRING 143€ -
AVAILABLE IN A FULL VEGETERIAN VERSION

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

THE EGG OF THE PIGENLIS FARM
Asparagus and hazelnuts

THE LINE SEA BASS FROM THE ATLANTIC COAST
Wild garlic and Tonka fava

THE DUCK BREAST OF LA MAISON ALBIÉ
Carrot of Mrs Desveaux and Gin l'ort

TROLLEY OF RIPENED CHEESES

GOURMANDISE

THE FENNEL OF MRS DESVEAUX
Apple and nigella seeds

CENTENAIRE INSTANT

125 EUROS

- FOOD AND WINE PAIRING 181€ -

(THIS MENU IS SERVED FOR EVERYONE AT THE TABLE)

THE LINE SEA BASS FROM THE ATLANTIC COAST
Wild garlic and Tonka fava

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

ST-GEYRAC LAMB AND BRITTANY BLUE LOBSTER
Sunchoke and black truffle

TROLLEY OF RIPENED CHEESES

GOURMANDISE

BLACK TRUFFLE OF LIONEL GUTIERREZ

STARTERS

THE EGG OF THE PIGENLIS FARM, ASPARAGUS AND HAZELNUTS	25€
THE RAZOR-SHELL CLAMS, MOREL MUSHROOM AND SMOKED DUCK BREAST	28€
THE LINE SEA BASS FORM THE ATLANTIC COAST, WILD GARLIC AND TONKA FAVA	31€
CAVIAR DES EYZIES, LA PERLE NOIRE, "L'IMPERTINENT" 20G	61€
CAVIAR DES EYZIES, LA PERLE NOIRE, "LE CLASSIQUE" 20G	69€

MAIN COURSES

MACKEREL AND BEETROOT, GRAPEFRUIT AND COFFEE	41€
THE DUCK BREAST OF LA MAISON ALBIÉ, CARROT OF MRS DESVEAUX AND GIN L'ORT	45€
ST-GEYRAC LAMB AND BRITTANY BLUE LOBSTER, SUNCHOKE AND BLACK TRUFFLE	67€

DESSERTS

TROLLEY OF RIPENED CHEESES	21€
SORBET (3 FLAVOURS)	12€
CONFERENCE PEAR, YUZU AND ALMOND	19€
THE FENNEL OF MRS DESVEAUX, APPLE AND NIGELLA SEEDS	19€
BLACK TRUFFLE OF LIONEL GUTIERREZ	24€

CHILD MENU

22 EUROS

DUCK RILLETTE

MARKET FISH

Fresh tagliatelle and seasonal vegetables

OR

DUCK AIGUILLETES

Fresh tagliatelle and seasonal vegetables

SORBET

OR

CHOCOLATE FONDANT