

# 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 LALEU  
*Duck producers in Valojoux*

# 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  
Peas and mint from the garden

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CONFIT OF TROUT FROM LES EYZIES  
Sea breeze and celery with strawberries

OR

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

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GOURMANDISE

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THE FENNEL OF MRS DESVEAUX  
Apple and nigella seeds

OR

THE FIELD OF STRAWBERRIES AND POPPIES  
Timut pepper

# 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  
Peas and mint from the garden

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ARTICHOKES FROM BRITTANY  
Girolles mushroom and veal from the Laval farm

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

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TROLLEY OF RIPENED CHEESES

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GOURMANDISE

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

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ARTICHOKES FROM BRITTANY  
Girolles mushroom and veal from the Laval farm

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THE BLUE LOBSTER FROM BRITTANY  
Nettles from the garden and potatoes

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TROLLEY OF RIPENED CHEESES

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GOURMANDISE

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BLACK TRUFFLE OF LIONEL GUTIERREZ

# STARTERS

THE EGG OF THE PIGENLIS FARM, PEAS AND MINT FROM THE GARDEN	25€
THE RAZOR-SHELL CLAMS, MOREL MUSHROOM AND SMOKED DUCK BREAST	28€
ARTICHOKES FROM BRITTANY, GIROLLES MUSHROOM, VEAL FROM THE LAVAL FARM	31€
CAVIAR DES EYZIES, LA PERLE NOIRE, "L'IMPERTINENT" 20G	61€
CAVIAR DES EYZIES, LA PERLE NOIRE, "LE CLASSIQUE" 20G	69€

# MAIN COURSES

CONFIT OF TROUT FROM LES EYZIES, SEA BREEZE AND CELERY WITH STRAWBERRIES	41€
THE DUCK BREAST OF LA MAISON LALEU, CARROT OF MRS D'ESTERRE AND GIN L'ORT	45€
THE BLUE LOBSTER FROM BRITTANY, NETTLES FROM THE GARDEN AND POTATOES	67€

# DESSERTS

TROLLEY OF RIPENED CHEESES	21€
SORBET (3 FLAVOURS)	12€
THE FIELD OF STRAWBERRIES AND POPPIES, TIMUT PEPPER	19€
THE FENNEL OF MRS DESVEAUX, APPLE AND NIGELLA SEEDS	19€
BLACK TRUFFLE OF LIONEL GUTIERREZ	24€

# CHILD MENU

22 EUROS

DUCK RILLETTE

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MARKET FISH

Fresh tagliatelle and seasonal vegetables

OR

DUCK AIGUILLETES

Fresh tagliatelle and seasonal vegetables

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SORBET

OR

CHOCOLATE FONDANT