

MATHIEU MÉTIFET IS PRESENTING HIS SPRING MENU 2025

The chef brings you to the French vegetable gardens in spring season.

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:

BOCERNO

Walnut and walnut oil from Plazac

LIONEL GUTIERREZ

Truffle from Saint-Pompom

MME DESVEAUX

Market gardener from St Felix-de-Reilhac

KANOVERA

Teas and coffees roasted at St-Alvère

LA KABANE DE CHLOÉ ET YOAN

Oysters from Le Cap Ferret

FROMAGERIE DES CROQUANTS

Cheese factory and ripener at St-Cyprien

AURORE FROM THE FARM OF TINTIN ET FLO

Guinea fowls farm from St-Jory-de-Chalais

MAISON LALEU

Duck producers in Valojoux

CAVIAR DE NEUVIC

Caviar producers

THE FIRST INSTANT 85€ CENTENAIRE'S INSTANT 125€ *

FOOD AND WINE PAIRING 125€ OR 185€ *

OYSTER PARTY

SETTING IN GRANNY'S KNEE
The poule au pot

HOLD THE LINE*
Sea bass from Atlantic coast, wild garlic and Tonka beans

ONCE UPON A TIME
Razor-shell clams, morel mushrooms and smoked duck breast

OXYMORON*
Wild Turbot, fennel & roquette

A SUNBURN
The pigeon of Mr Pribilski, beetroot and raspberry

CHEESES TROLLEY*

TAKE A BENCH
Green Peas, Mint & Ginger

A TRUFFLE ?
Cocoa, amaretto, truffle

AYURVEDA
Honey, Ginger & Turmeric

STARTERS

ONCE UPON A TIME, Razor-shell clams, morel mushrooms & smoked duck breast	28€
HOLD THE LINE, Sea bass line from the Atlantic coast, wild garlic and tonka beans	35€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

MAIN COURSES

OXYMORON, Wild Turbot, Fennel & roquette	46€
A SUNBURN, The Pigeon of Mr Pribilski, beetroot and raspberry	49€

DESSERTS

CHEESES TROLLEY	21€
CUP OF SORBETS (3 FLAVORS)	12€
TAKE A BENCH, Green Peas, Mint & Ginger	21€
A TRUFFLE ? Cacao, amaretto, truffle	24€

CHILD MENU

29 EUROS

VEGETABLE GARDEN

SETTING IN GRANNY'S KNEE
The Poule au pot

DUCK RILLETTE

MARKET FISH
Fresh tagliatelle and seasonal vegetables

OR

DUCK AIGUILLETTES
Fresh tagliatelle and seasonal vegetables

GOURMANDISE

CHOCOLATE FONDANT

OR

CRÈME BRULÉE