

# 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

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SETTING IN GRANNY'S KNEE  
The tomato salad

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

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

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OXYMORON\*  
Wild Turbot, fennel and roquette

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A SUNBURN  
The pigeon of Mr Pribilski, beetroot and raspberry

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CHEESES TROLLEY\*

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TAKE A BENCH  
Green Peas, mint and ginger

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A POPPY SONG  
Poppy, java pepper and strawberry

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AYURVEDA  
Honey, ginger and turmeric

## STARTERS

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

## MAIN COURSES

OXYMORON, Wild Turbot, Fennel and 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 and ginger	21€
A POPPY SONG Poppy, Java pepper and strawberry	24€

# CHILD MENU

29 EUROS

VEGETABLE GARDEN

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SETTING IN GRANNY'S KNEE  
The tomato salad

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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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GOURMANDISE

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CHOCOLATE FONDANT

OR

CRÈME BRULÉE