# MATHIEU MÉTIFET IS PRESENTING HIS SUMMER 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 folws farm from St-Jory-de-Chalais

MAISON LALEU

Duck producers in Valojoulx

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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A MESSAGE IN A BOTTLE\*
Trout, celery and seaweed

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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€
A MESSAGE IN A BOTTLE, Trout, celery and seaweed	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 AIGUILLETTES
Fresh tagliatelle and seasonal vegetables

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Gourmandise

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CHOCOLATE FONDANT

OR

CRÈME BRULÉE