

# MATHIEU MÉTIFET IS PRESENTING HIS SUMMER MENU 2025

The chef brings you to the French vegetable gardens in summer 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€  
FOOD AND WINE PAIRING 125€  
CENTENAIRE'S INSTANT 125€ \*  
FOOD AND WINE PAIRING 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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ARTICHOKE HEART  
Artichoke, coffee, girol mushroom and veal

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LOSBTER AND RATATOUILLE\*  
Braised blue lobster with ratatouille and lamb jus

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15 MILES  
Duck breast, carrots and l'Ort gin

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CHEESES TROLLEY\*

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TAKE A BENCH  
Green Peas, mint and ginger

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SUMMER VIBES !  
Melon, peach and watermelon

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AYURVEDA  
Honey, ginger and turmeric

## STARTERS

|   |     |
|---|-----|
| ARTICHOKE HEART, Artichoke, coffee, girol mushroom and veal | 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

|   |     |
|---|-----|
| LOSBTER AND RATATOUILLE, Braised blue lobster with ratatouille and lamb jus | 85€ |
| 15 MILES, Duck breast, carrots and l'Ort gin                                | 49€ |

## DESSERTS

|   |     |
|---|-----|
| CHEESES TROLLEY                           | 21€ |
| CUP OF SORBETS (3 FLAVORS)                | 12€ |
| TAKE A BENCH, Green peas, mint and ginger | 21€ |
| SUMMER VIBES, melon, peach and watermelon | 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