

# MATHIEU MÉTIFET IS PRESENTING HIS SPRING MENU 2026

The chef invites you to explore his memories, his current favorites, and his preferred pairings.

To do so, he has selected the finest seasonal products in order to share his love for the French terroir and especially that of the Périgord, while adding his own touch of sea breeze. His recipes are crafted thanks to talented producers, as well as through wild harvesting by our team, our friends, and our family (nettles, wild garlic, acacia, poppy).

Among our producers, you will find in particular :

MME GILBERTE DESVEAUX

*Market gardener in Saint-Félix-de-Reilhac*

CATHERINE ET VENANT NZOJIYOBIRI KANOVERA

*Tea and coffee roasters in Saint-Alvère*

FROMAGERIE DES CROQUANTS

*Cheesemonger in Saint-Cyprien*

SANDRINE ET DOMINIQUE LALEU - MAISON LALEU

*Duck farmers in Valojoux*

CAVIAR DE NEUVIC

*Caviar producer in Neuvic*

THOMAS GOMEZ – MORILLES DU SUD-OUEST

*Morels producer in Civrac-sur-Dordogne*

BENOÎT GRENDENE – FERME DE LA GRANELLE

*Asparagus grower in Le Bugue*

MATHIEU ET VALENTIN VERMÈS – MAISON VERMÈS

*Rhubarb growers in Saint-Riquier*

ANTHONY GALINDO – FERME DU GAGNOU

*Organic poultry farmer in Le Change*

CÉLINE ET THIERRY SAULIÈRE – AU RELAIS DE LA FRANVAL

*Lambs and black Gascon pigs farmers in Saint-Félix-de-Reilhac*

THE FIRST INSTANT 85€\*  
FOOD AND WINE PAIRING 135€  
CENTENAIRE'S INSTANT 125€  
FOOD AND WINE PAIRING 195€

BAG OF MARBLES\*  
Coquillettes pasta, roasted chicken and fries

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A DIP IN THE POND\*  
Duck broth, pan-seared foie gras and smoked fat

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ONCE UPON A TIME  
Morels, razor shell clams and smoked duck breast

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A BOUQUET OF FLAVOURS\*  
Artichoke, veal and coffee

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DON'T PUSH GRANDMA TOO FAR\*  
Langoustine, nettle and potatoe

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AT LAST!  
Milk-fed lamb, wild garlic and asparagus

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CHEESES TROLLEY

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A FAMILY STORY\*  
Rhubarb, acacia and nigella

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THE SONG OF POPPIES\*  
Gariguette strawberry, Java pepper and poppy

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THE GOLD OF THE HIVES\*  
Pollen, acacia and vinegar

## STARTERS

ONCE UPON A TIME, morels, razor clams and smoked duck breast	35€
A BOUQUET OF FLAVOURS, artichoke, veal and coffee	35€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

## MAIN COURSES

DON'T PUSH GRANDMA TOO FAR, Langoustine, nettle and potato	45€
AT LAST!, Milk-fed lamb, wild garlic and asparagus	49€

## DESSERTS

CHEESES TROLLEY	25€
CUP OF SORBETS (3 FLAVORS)	12€
A FAMILY STORY, Rhubarb, acacia and nigella	24€
THE SONG OF POPPIES, Gariguette strawberry, Java pepper and poppy	24€

# CHILD MENU

32 EUROS

## BAG OF MARBLES

Coquillettes pasta, roast chicken and fries

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## A DIP IN THE POND

Duck broth, pan-seared foie gras and smoked fat

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## DUCK FOIE GRAS TERRINE

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## MARKET FISH

Fresh tagliatelles and seasonal vegetables

OR

## DUCK AIGUILLETES

Fresh tagliatelles and seasonal vegetables

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## GOURMANDISE

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## SORBET SELECTION

OR

## CRÈME BRULÉE