

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

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

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

A BOUQUET OF FLAVOURS*
Artichoke, veal and coffee

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

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

CHEESES TROLLEY*

A FAMILY STORY*
Rhubarb, acacia and nigella

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

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

A DIP IN THE POND

Duck broth, pan-seared foie gras and smoked fat

DUCK FOIE GRAS TERRINE

MARKET FISH

Fresh tagliatelles and seasonal vegetables

OR

DUCK AIGUILLETES

Fresh tagliatelles and seasonal vegetables

GOURMANDISE

SORBET SELECTION

OR

CRÈME BRULÉE