

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

CLÉMENTINE ET MATHIEU – NATURE ET SAVEURS

Market gardeners in St-Astier

MR ERIC CASTANG

Market gardener in Mauzens et Miremont

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

HARLEQUIN*
Beetroot, chickpea, chlorophyll

NAUGHTY CHILD
Carrot, harissa, basil, iodine

THE EDGE OF THE WOODS *
Broad beans, venison, mustard

OXYMORON*
Wild turbot, fennel & rocket

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

CHEESES TROLLEY

TAKE A BENCH*
Green peas, mint, ginger

A FAMILY STORY*
Rhubarb, acacia and nigella

THE GOLD OF THE HIVES*
Pollen, acacia and vinegar

STARTERS

NAUGHTY CHILD, carrot, harissa, basil, iodine	35€
THE EDGE OF THE WOODS, broad beans, venison, mustard	35€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

MAIN COURSES

OXYMORON, wild turbot, fennel & rocket	49€
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€
TAKE A BENCH, green peas, mint, ginger	24€

CHILD MENU

32 EUROS

BAG OF MARBLES

Coquillettes pasta, roasted chicken and fries

HARLEQUIN*

Beetroot, chickpea, chlorophyll

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