

MATHIEU MÉTIFET IS PRESENTING HIS SUMMER 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.

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

MICHEL PRIBILSKI
Pigeon farmers in Carlux

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

CHLOÉ ET YOAN GODICAUD-MADALOZZO – FERME DE LA GRANELLE
Oyster farmers in Le Cap Ferret

CÉLIA AGRAFEUIL
Market Gardener in Les Eyzies

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€

OYSTER PARTY*

SETTING IN GRANNY'S KNEE*
The tomato salad

MESSAGE IN A BOTTLE
Trout, celeriac and seaweed

A BOUQUET OF FLAVOURS*
Artichoke, veal and coffee

LOBSTER AND RATATOUILLE
Cinnamon and lamb

SUNBURN *
Pigeon, beetroot and raspberry

CHEESES TROLLEY

PUMPED UP!
Potato, chili and vanilla

SUMMER VIBES ! *
Melon, peach and tonka bean

IN A CUP OR A CONE*
Sorbet, milk and verbena

STARTERS

MESSAGE IN A BOTTLE, trout, celeriac and seaweed	35€
A BOUQUET OF FLAVOURS, artichoke, veal, coffee	35€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

MAIN COURSES

LOSBTER AND RATATOUILLE, cinnamon, lamb	92€
SUNBURN, Pigeon, raspberry and beetroot	49€

DESSERTS

CHEESES TROLLEY	25€
CUP OF SORBETS (3 FLAVORS)	12€
SUMMER VIBES ! Melon, peach and tonka bean	24€
PUMPED UP! Potato, chili and vanilla	24€

CHILD MENU

32 EUROS

BAG OF MARBLES

Coquillettes pasta, roasted chicken and fries

SETTING IN GRANNY'S KNEE

The tomato salad

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