

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

SANDRINE ET DOMINIQUE LALEU - MAISON LALEU

Duck farmers in Valojoulx

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

NAUGHTY CHILD
Carrot, harissa, basil, iodine

A BOUQUET OF FLAVOURS*
Artichoke, veal and coffee

LOBSTER AND RATATOUILLE
Cinnamon and lamb

WHAT SHOULD WE BRING ? *
Duck breast, zucchini, and barbecue

CHEESES TROLLEY

TAKE A BENCH*
Green peas, mint, ginger

SUMMER VIBES ! *
Melon, peach and tonka bean

THE GOLD OF THE HIVES*
Pollen, acacia and vinegar

STARTERS

NAUGHTY CHILD, carrot, harissa, basil, iodine	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€
WHAT SHOULD WE BRING ? Duck breast, zucchini, barbecue	49€

DESSERTS

CHEESES TROLLEY	25€
CUP OF SORBETS (3 FLAVORS)	12€
SUMMER VIBES ! Melon, peach and tonka bean	24€
TAKE A BENCH, green peas, mint, ginger	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