

MATHIEU MÉTIFET IS PRESENTING HIS AUTUMN 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

FAMILLE ELIAS – MOULIN DE LA VEYSSIÈRE
Artisanal production of walnuts and hazelnuts oils

ANTHONY GALINDO – FERME DU GAGNOU
Organic poultry farmer in Le Change

LALEU'S FAMILY – CANARD LALEU
Duck farmers in Valojoux

CATHERINE ET JEAN-BENOÎT HUGUES – MOULIN DE CASTELAS
Artisanal production of olive oil in les Baux-de-provence

AURORE – TINTIN & FLO'S FARM
Poultry farmers in St-Jory-de-Chalais

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

OYSTER PARTY*

THE PÉRIGOURDINE SALAD*

MESSAGE IN A BOTTLE
Trout, celeriac and seaweed

IN THE VINEYARDS*
Foie gras, Monbazillac and grapes

IT'S NIPPY !
Lobster, cauliflower and shiso

"LOU PASTIS" *
Guinea fowl, salsify and yuzu

CHEESES TROLLEY

UPSIDE DOWN*
Apple, salicornia and ginger

TRIPTYCH OF SENSES*
Chocolate, Fig and Olive oil

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

STARTERS

MESSAGE IN A BOTTLE, trout, celeriac and seaweed	35€
IN THE VINEYARDS, foie gras, Monbazillac and grapes	35€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

MAIN COURSES

IT'S NIPPY !, lobster, cauliflower and shiso	92€
“LOU PASTIS”, guinea fowl, salsify, yuzu	49€

DESSERTS

CHEESES TROLLEY	25€
CUP OF SORBETS (3 FLAVORS)	12€
UPSIDE DOWN, apple, salicornia and ginger	24€
TRIPTYCH OF SENSES, chocolate, fig and olive oil	24€

CHILD MENU

32 EUROS

NET PRICES TAXES AND SERVICES INCLUDED - ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH
VEGETARIAN VERSION OF THE MENU AVAILABLE

BAG OF MARBLES
Coquillettes pasta, roasted chicken and fries

THE PÉRIGOURDINE 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