

MATHIEU MÉTIFET IS PRESENTING ITS WINTER 2025 MENU

The chef brings you to the French vegetable gardens in winter season.

Therefore, he selected the finest seasonal products to show you his love for the Perigord
without forgetting his passion for the sea-spray.

Among our suppliers you will find:

BOCERNO

Walnut and walnut oil from Plazac

LIONEL GUTIERREZ

Truffle from Saint Pompom

MME DESVEAUX

Market gardener from St Felix de Reilhac

KANOVERA

Teas and coffees roasted at Ste Alvère

LA KABANE DE CHLOÉ ET YOAN

Oysters from Le Cap Ferret

FROMAGERIE DES CROQUANT

Cheese factory and ripener at St-Cyprien

AURORE FROM THE FARM OF TINTIN ET FLO

Guinea fowls farm from St-Jory-de-Chalais

MAISON LALEU

Duck producers in Valojoux

CAVIAR DE NEUVIC

Caviar producers

THE FIRST INSTANT

67 EUROS

- FOOD AND WINE PAIRING 99€ -
VEGETARIAN VERSION OF THE MENU AVAILABLE

SETTING IN GRANNY'S KNEE
Poule au pot

ONCE UPON A TIME
Razor-shell clams, morel mushroom and smoked duck breast

OR

THIS IS NOT AN EGG
Cauliflower, mandarin and truffle

UNDER THE WALNUT TREES
Duck breast, parsnips and walnuts

OR

PLAY WITH FIRE
Mackerel, beetroot and coffee

ONE MORE INSTANT
Truffle and hazelnut

WINTER TREATS
Pear, almond and Yuzu from the garden

OR

LEAVES AND BEANS
Chocolate, watercress and vanilla from Reunion Island

GOURMET INSTANT

97 EUROS

- FOOD AND WINE PAIRING 145€ -
VEGETARIAN VERSION OF THE MENU AVAILABLE

SETTING IN GRANNY'S KNEE
Poule au pot

ONCE UPON A TIME
Razor-shell clams, morel mushroom and smoked duck breast

SIDE BY SIDE
Scallops, spinach and truffle

UNDER THE WALNUT TREES
Duck breast, parsnips and walnuts

CHEESE TROLLEY

ONE MORE INSTANT
Truffle and hazelnut

LEAVES AND BEANS
Chocolate, watercress and vanilla from Reunion Island

TRUFLED INSTANT

125 EUROS

- FOOD AND WINE PAIRING 185€ -

SETTING IN GRANNY'S KNEE
Poule au Pot

ONCE UPON A TIME
Razor-shell clams, morel mushroom and smoked duck breast

SIDE BY SIDE
Scallops, spinach and truffle

DOE, A DEER, A FEMALE DEER
Deer, topinambour and truffle

CHEESE TROLLEY

ONE MORE INSTANT
Truffle and hazelnut

A TRUFFLE ?
Cocoa, amaretto, truffle

STARTERS

ONCE UPON A TIME, razor-shell clams, morel mushroom and smoked duck breast	28€
THIS IS NOT AN EGG, cauliflower, mandarin and truffle	28€
SIDE BY SIDE, scallops, spinach and truffle	35€
CAVIAR DE NEUVIC, « BAERII » 30G	87€
CAVIAR DE NEUVIC, « OSCIÈTRE » 30G	97€

COURSES

PLAY WITH FIRE, mackerel, beetroot and coffee	41€
UNDER THE WALNUT TREES, duck breast, parsnips and walnuts	45€
DOE, A DEER, A FEMALE DEER, deer, topinambour and truffle	54€

DESSERTS

CHEESE TROLLEY	21€
CUP OF SORBETS (3 FLAVORS)	12€
WINTER TREATS, pear, almond, Yuzu from the garden	19€
LEAVES AND BEANS, chocolate, watercress and vanilla from Reunion Island	19€
A TRUFFLE ? cacao, amaretto, truffle	24€

CHILD MENU

25 EUROS

DUCK RILLETTE

MARKET FISH

Fresh tagliatelle and seasonal vegetables

OR

DUCK AIGUILLETES

Fresh tagliatelle and seasonal vegetables

SORBET

OR

CHOCOLATE FONDANT