

# MATHIEU MÉTIFET IS PRESENTING HIS SPRING MENU 2025

The chef brings you to the French vegetable gardens in spring 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

NAUGHTY CHILD  
Carott, mushroom, and walnut

\*\*\*

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

\*\*\*

NAUGHTY CHILD  
Carott, mushroom, and walnut

\*\*\*

HOLD THE LINE  
Sea bass from Atlantic coast, wild garlic and Tonka beans

\*\*\*

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

# CENTENAIRE'S INSTANT

125 EUROS

- FOOD AND WINE PAIRING 185€ -

SETTING IN GRANNY'S KNEE

Poule au Pot

\*\*\*

HOLD THE LINE

Sea bass from Atlantic coast, wild garlic and Tonka beans

\*\*\*

ONCE UPON A TIME

Razor-shell clams, morel mushroom and smoked duck breast

\*\*\*

FINALLY IT'S HERE

Lamb from St-Geyrac, asparagus and hazelnut

\*\*\*

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€
NAUGHTY CHILD, carrot, mushroom and walnut	28€
HOLD THE LINE, sea bass from the Atlantic coast, wild garlic and tonka beans	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€
FINALLY IT'S HERE, Lamb from St-Geyrac, asparagus and hazelnut	49€

# 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