

W E L C O M E

Our nearby providers, market gardeners and farmers
allow us to achieve the natural cuisine we love and to value our region.

Let us introduce them!

The Meat

- Poultry from Jean-Marie TAUPIN (Orne)
- CHAISERONNE, Normande Cattle Breed (Manche)
- The pigeon chick from Saint André de Messei - Marc BOUQUEREL (Orne)
- The foie gras and giblets from Maison MASSE (Rungis)

The Fish

- Maison LEQUERTIER (Côtes Normandes)
- La MARÉE pour TOUS (Côtes Bretonnes)

Market Gardeners

- Grégoire DESNOULEZ (Bio Gardener-Manche)
- Gérard LEGRUEL (Manche)
- Sylvie GUÉRIN (Orne)
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Cremiers & Cheese Monger

- Michel ERNAULT (Orne)
- Patrick MERCIER (Orne)
- Les Frères RABACHE (Orne)
- Alexis PAINCHAUD (Mayenne)
- Dairy GILLOT (Orne)
- Dairy « Le Terroir », Christelle et Jérôme PHILIPPART (Orne)
- Eggs from Gwenaëlle LEDOUX (Mayenne)

We will happily answer your questions about the composition of our dishes.
Please inform us of any allergies or special diet that we should take into account
when preparing your menu.

Franck Quinton

THE DOMFRONTAIS

DOMFRONTAIS MENU

49 €

35 € with selected wines (3 glasses of 12cl)

The Whites Asparagus

Egg yolk / Oyster / Cider vinegar

Or

The Bone Marrow

Bread / Mushrooms

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The Hake

Chives and onions ravioli / Anchovy

Or

The Guinea fowl

Sorrel / Potatoes / Hay

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Dessert from the menu

THE « ALL INCLUSIVE »

Served only at lunchtime

59 €

Every convive must choose it
(Excluding bank holidays, price per person)

Domfrontais Menu, drinks included

Water, 2 glasses of wine and coffee

PETIT MOUSSERON

Served for children under 12 years-old

16 €

Menu with starter + main dish + dessert

Changes over the course of seasons

THE STARTERS

Some dishes may be served in half portion

portion 1/2 portion

The White Asparagus

28 €

Egg yolk / Oyster / Cider vinegar

The Morels

32 €

Wild Garlic / Mushrooms

Praline with morels

Andouille from Vire

32 €

Local sausage from Jacky Leduc

Gillot camembert cream / Langoustine

The Bone Marrow

30 €

Bread / Mushrooms

The Duck Foie Gras

33 €

Smoked eel / Sesame / Corn

THE FISH

The Turbot

35 € 19 €

Pesto of fir / Smoked butter / Beetroot

Fresh from the market

33 € 18 €

The Hake

30 € 17 €

Chives and onions ravioli / Anchovy

THE MEAT

Some dishes may be served in half portion

portion 1/2 portion

Local Pigeon Chick from Saint André de Messei 36 €

In Buckwheat crust / Morels / Giblets

The leg of Lamb 34 €

Date from Medjool / Garlic / Salad

The Guinea fowl 32 €

Sorrel / Potatoes / Hay

The Veal Shank and Sweetbread 34 € 19 €

Fresh cream / Tapioca / Spring vegetables

Cheeseboard 12 €

Gillot Camembert 9 €

Served as an emulsion

Pear / Nut oil salad

THE DESSERTS

The Macaron 17 €

Cream / Forest mushrooms / Trumpet mushroom sorbet

The Strawberry 17 €

Horseradish / Mint / Soft cream cheese

El Jardín 17 €

Michel Cluizel chocolate / Coriander / Peanut

The Undergrowth 17 €

Whisked egg white / Timut pepper /

Juniper berry / Beech ice cream

Eskimo 17 €

... On the ice !

SEASONAL MENU

A starter, fish or meat course and dessert 63 €
35 € with selected wines (3 glasses of 12 cl)

The Duck Foie Gras

Smoked eel / Sesame / Corn

Or

The Morels

Wild Garlic / Mushrooms

Praline with morels

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The Fresh of the Market

Or

The Turbot

Pesto of fir / Smoked butter / Beetroot

Or

The Veal Shank and Sweetbread

Fresh cream / Tapioca / Spring vegetables

Or

The leg of Lamb

Date from Medjool / Garlic / Salad

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Dessert from the menu

SEASONAL TASTING MENU

Menu served for the whole table

THE SEASONAL TASTING MENU 99 €

THE SEASONAL TASTING MENU - 5 Choices 83 €

50 € with selected wines (7 glasses of 8cl)

40 € with selected wines (5 glasses of 8cl)

The Morels

Wild Garlic / Mushrooms

Praline with morels

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The Whites Asparagus

Egg yolk / Oyster / Cider vinegar

•

The Turbot

Pesto of fir / Smoked butter / Beetroot

•

The leg of Lamb

Date from Medjool / Garlic / Salad

•

Gillot Camembert

Served as an emulsion

Pear / Nut oil salad

•

El Jardín

Michel Cluizel chocolate / Coriander / Peanut

•

The Undergrowth

Whisked egg white / Timut pepper /

Juniper berry / Beech ice cream