

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.

THE DOMFRONTAIS

DOMFRONTAIS MENU

47 €

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

The Salmon of Cherbourg

Tarama / Mushrooms of Paris
Forage Cabbage

Or

The Normand Breed Beef

Matured at 30 days
In compression / Foie Gras
Lenses of the Perch / Sorbet vinaigrette

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The Cod

Cooked on pebble / Peas
Carrot / Sorrel

Or

The Hock and the Sweetbread

Onion / Juice beaded with green hay oil

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Dessert from the menu

THE « ALL INCLUSIVE »

Served only at lunchtime

57 €

For the whole table
(Excluding bank holidays)

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 Oyster of Utah / Seaweed / Egg | 33 € | 18 € |
| The Morels Foie Gras / Wild Garlic Colonnata / Praline | 32 € | 17 € |
| The Normand Breed Beef Matured at 30 days In compression / Foie Gras Lenses of the Perch / Sorbet vinaigrette | 25 € | 14 € |
| Andouille from Vire Local sausage served like a papillote with green hay Gillot camembert cream / Langoustine | 32 € | 16 € |
| The Salmon of Cherbourg Tarama / Mushrooms of Paris Forage Cabbage | 28 € | 16 € |

THE FISH

| | | |
|--|------|------|
| The Seabass Grenobloise / Quinoa / Leek / Black Garlic | 35 € | 19 € |
| Fresh from the market | 33 € | 18 € |
| The Cod Cooked on pebble / Peas Carrot / Sorrel | 30 € | 17 € |

T H E M E A T

Some dishes may be served in half portion

| | portion | 1/2 portion |
|---|---------|-------------|
| Local Pigeon Chick from Saint André de Messei In Buckwheat crust / Thighs like a mince / Morels | 36 € | |
| The Duck Nougat / New potatoes Smoked bacon / Barbecue Sauce | 36 € | 21 € |
| The Lamb Pink / Vegetables from the Gardener | 36 € | 21 € |
| The Hock and the Sweetbread Onion / Juice beaded with green hay oil | 34 € | 19 € |
| Cheeseboard | 12 € | |
| Gillot Camembert Served as an emulsion Pear / Nut oil salad | 9 € | |

T H E D E S S E R T S

| | |
|--|------|
| The Macaron Cream / Forest mushrooms / Trumpet mushroom sorbet | 17 € |
| The Chocolate Mango / Passion / Curcuma | 17 € |
| The Mille-Feuille Coffee / White Sesame | 17 € |
| The Pineapple Coriander / Ginger / Earl Grey Tea | 17 € |
| Eskimo ... On the ice ! | 17 € |

SEASONAL MENU

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

The White Asparagus

Oyster of Utah / Seaweed / Egg

Or

The Morels

Foie Gras / Wild Garlic
Colonnata / Praline

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The Fresh of the Market

Or

The Seabass

Grenobloise / Quinoa / Leek / Black garlic

Or

The Lamb

Pink / Vegetables from the Gardener

Or

The Duck

Nougat / New potatoes
Smoked bacon / Barbecue Sauce

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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 (7 glasses of 8cl)

The White Asparagus

Oyster of Utah / Seaweed / Egg

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The Morels

Foie Gras / Wild Garlic
Colonnata / Praline

•

The Cod

Cooked on pebble / Peas
Carrot / Sorrel

•

The Duck

Nougat / New potatoes
Smoked bacon / Barbecue Sauce

•

Gillot Camembert

Served as an emulsion
Pear / Nut oil salad

•

The Pineapple

Coriander / Ginger / Earl Grey Tea

•

The Chocolate

Mango / Passion / Curcuma