

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 Egg yolk / Oyster / Cider vinegar	28 €	
The Morels Wild Garlic / Mushrooms Praline with morels	32 €	
Andouille from Vire Local sausage from Jacky Leduc Gillot camembert cream / Langoustine	32 €	
The Bone Marrow Bread / Mushrooms	30 €	
The Duck Foie Gras Smoked eel / Sesame / Corn	33 €	

THE FISH

The Turbot Pesto of fir / Smoked butter / Beetroot	35 €	19 €
Fresh from the market	33 €	18 €
The Hake Chives and onions ravioli / Anchovy	30 €	17 €

THE MEAT

Some dishes may be served in half portion

	portion	1/2 portion
Local Pigeon Chick from Saint André de Messei In Buckwheat crust / Morels / Giblets	36 €	
The leg of Lamb Date from Medjool / Garlic / Salad	34 €	
The Guinea fowl Sorrel / Potatoes / Hay	32 €	
The Veal Shank and Sweetbread Fresh cream / Tapioca / Spring vegetables	34 €	19 €
Cheeseboard	12 €	
Gillot Camembert Served as an emulsion Pear / Nut oil salad	9 €	

THE DESSERTS

The Macaron Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
The Pear Anise / Whisky's cream	17 €
El Jardín Michel Cluizel chocolate / Coriander / Peanut	17 €
The Undergrowth Whisked egg white / Timut pepper / Juniper berry / Beech ice cream	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 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