

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 Isigny

Tarama / Mushrooms of Paris

Radish fane

Or

The Sparassis Crépu

Foie Gras / Onion / Summer Truffle

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The Pollack

Rosabelle / Parsley / Shallot / Shell / Mushroom

Or

The Hock and the Sweetbread

Celery / 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

T H E S T A R T E R S

Some dishes may be served in half portion

portion 1/2 portion

The French Tartine

33 €

Bone marrow / Mushrooms of the day

The Sparassis Crépu

26 €

Foie Gras / Onion / Summer Truffle

The Eel

32 €

Foie Gras / Peach / Shusi rice

Andouille from Vire

32 €

Local sausage served like a papillote with green hay
Gillot camembert cream / Langoustine

The Salmon of Isigny

28 €

Tarama / Mushrooms of Paris

Radish fane

T H E F I S H

The Sea Bream

35 € 19 €

Roasted eggplant / Cherry tomato

Fresh from the market

33 € 18 €

The Pollack

30 € 17 €

Rosabelle / Parsley / Shallot / Shell / Mushrooms

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 / Potatoes with Ceps	36 €	
The Suckling Pig Pork from Paimpol / Tomato / Pork rind	36 €	21 €
The Duck Leek / Blackberry / Harissa	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 Rice Pudding Apricot / Lavander	17 €
The Fig Cereal / Beer / Argan Oil	17 €
The Apple Saffron from Normandy / Hazel nut	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 French Tartine

Bone marrow / Mushrooms of the day

Or

The Eel

Foie Gras / Peach / Shushi rice

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The Fresh of the Market

Or

The Sea Bream

Roasted eggplant / Cherry tomato

Or

The Suckling Pig

Pork from Paimpol / Tomato / Pork rind

Or

The Duck

Leek / Blackberry / Harissa

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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 French Tartine

Bone marrow / Mushrooms of the day

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The Sparassis Crépu

Foie Gras / Onion / Summer Truffle

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The Pollack

Rosabelle / Parsley / Shallot / Shell / Mushrooms

•

The Suckling Pig

Pork from Paimpol / Tomato / Pork rind

•

Gillot Camembert

Served as an emulsion
Pear / Nut oil salad

•

The Apple

Saffron from Normandy / Hazel nut

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The Fig

Cereal / Beer / Argan Oil