

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)

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 Salmon of Isigny

Jerusalem artichoke / Pike eggs

Or

The Bone Marrow and Truffle

Bread / Mushrooms

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The Skrei

Fir / Smoked butter

Potatoes / Streaky bacon

Or

The Hock and the Sweetbread

Helianthis / Mushroom / Green hay juice

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Dessert from the menu

THE « ALL INCLUSIVE »

Served only at lunchtime 59 €

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 Salmon of Isigny

28 €

Jerusalem artichoke / Pike eggs

The Scallop Shell

32 €

Salsify / Prawn / Sabayon sauce

Andouille from Vire

32 €

Local sausage from Jacky Leduc
Gillot camembert cream / Langoustine

The Bone Marrow and Truffle

33 €

Bread / Mushrooms

The Duck Foie Gras

33 €

Smoked eel / Sesame / Corn

T H E F I S H

The Bass

35 € 19 €

Dashi / Black garlic / Mushrooms

Fresh from the market

33 € 18 €

The Skrei

30 € 17 €

Fir / Smoked butter

Potatoes / Streaky bacon

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 36 €

In Buckwheat crust / Cantharellus / Giblets

The local Lamb 34 €

Date from Medjool / Kampot red pepper / Currants

The Pullet 36 €

Celery / Albufera cream / Arugula salad

The Hock and the Sweetbread 34 € 19 €

Helianthis / Mushrooms / Green hay juice

Cheeseboard 12 €

Gillot Camembert 9 €

Served as an emulsion
Pear / Nut oil salad

T H E D E S S E R T S

The Macaron 17 €

Cream / Forest mushrooms / Trumpet mushroom sorbet

The Pear 17 €

Anise / Whisky's cream

The Litchi 17 €

Cottage cheese / Vanilla

The Mont-Blanc 17 €

Chestnut / Blood orange

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 Scallop Shell

Salsify / Prawn / Sabayon sauce

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The Fresh of the Market

Or

The Bass

Dashi / Black garlic / Mushrooms

Or

The Pullet

Celery / Albufera cream / Arugula salad

Or

The local Lamb

Date from Medjool / Kampot red pepper / Currants

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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 Salmon of Isigny

Jerusalem artichoke / Pike eggs

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The Scallop Shell

Salsify / Prawn / Sabayon sauce

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The Bass

Dashi / Black garlic / Mushrooms

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The Pullet

Celery / Albufera cream / Arugula salad

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Gillot Camembert

Served as an emulsion
Pear / Nut oil salad

•

The Mont-Blanc

Chestnut / Blood orange

•

The Litchi

Cottage cheese / Vanilla