

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)

Tongue and Sweetbreads of Lamb

Gribiche sauce / Radish / Onions pickles

Or

The Cuttlefish

Peas / Wasabi / Herbs Salad

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The Hake

Chives and onions ravioli / Anchovy

Or

The Pork Shoulder

Dauphine potatoes / Oregano / Summer truffles

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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
Tongue and Sweetbreads of Lamb Gribiche sauce / Radish / Onions pickles	28 €	16 €
The Chanterelle mushroom Green beans / Lobster / Strawberry	32 €	18 €
Andouille from Vire Local sausage from Jacky Leduc Gillot camembert cream / Langoustine	32 €	18 €
The Cuttlefish Peas / Wasabi / Herbs salad	30 €	17 €
The Duck Foie Gras Smoked eel / Sesame / Corn	33 €	18 €

THE FISH

The Turbot Pesto of fir / Smoked butter / Zucchini flower	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

36 €

Buckwheat / Chanterelle mushroom / Giblets

The leg of Lamb

34 €

19 €

Date from Medjool / Garlic / Lettuce

The Pork shoulder

32 €

18 €

Dauphine Potatoes / Oregano / Summer truffles

The Duckling

34 €

19 €

Snap beans / Raspberry / Harissa

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 Peach

17 €

Basil / Praline / Honey from the Andaines forest

The Rhubarb

17 €

Rosemary / Hibiscus / Shortbread

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 Chanterelle mushroom

Green beans / Lobster / Strawberry

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The Fresh of the Market

Or

The Turbot

Pesto of fir / Smoked butter / Zucchini flower

Or

The Duckling

Snap beans / Raspberry / Harissa

Or

The leg of Lamb

Date from Medjool / Garlic / Lettuce

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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 Cuttlefish

Peas / Wasabi / Herbs salad

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The Chanterelle mushroom

Green beans / Lobster / Strawberry

•

The Turbot

Pesto of fir / Smoked butter / Zucchini flower

•

The leg of Lamb

Date from Medjool / Garlic / Lettuce

•

Gillot Camembert

Served as an emulsion

Pear / Nut oil salad

•

The Rhubarb

Rosemary / Hibiscus / Shortbread

•

The Undergrowth

Whisked egg white / Timut pepper /

Juniper berry / Beech ice cream