

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 47 €

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

The Salmon of Isigny

Jerusalem artichoke / Clove
Radish / "Poutargue"

Or

The Grey Cantharellus

Foie Gras / Onion / Truffle of Bourgogne

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The Codfish

Pumpkin / Chestnut
Smoked butter with beech / Chive

Or

The Hock and the Sweetbread

Ravioli of Celery / Mushroom / Green hay juice

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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 €

Mushrooms of the day

The Grey Cantharellus

26 €

Foie Gras / Onion / Truffle of Bourgogne

The Scallop Shell

32 €

Salsify / Prawn / French dressing

Andouille from Vire

32 €

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

The Salmon of Isigny

28 €

Jerusalem artichoke / Clove / Radish / "Poutargue"

T H E F I S H

The John Dory

35 € 19 €

Parsnip / Coffee / Hazelnut

Fresh from the market

33 € 18 €

The Codfish

30 € 17 €

Pumpkin / Chestnut
Smoked butter with beech / Chive

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 / Siphon Ceps	36 €	
The Suckling Pig “Chermoula” of Coco de Paimpol / Round carrot from Paris	36 €	21 €
The Wild Duck Brussels sprouts / Blackberry / Harissa	36 €	
The Hock and the Sweetbread Ravioli of Celery / Mushroom / Green hay juice	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 Pear Anise / Whisky's cream	17 €
The Orange Blossom Milk chocolate / Mace spice	17 €
The Mont-Blanc Chestnut / Clementine	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

Mushrooms of the day

Or

The Scallop Shell

Salsify / Prawn / French dressing

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The Fresh of the Market

Or

The John Dory

Parsnip / Coffee / Hazelnut

Or

The Hock and the Sweetbread

Ravioli of Celery / Mushroom / Green hay juice

Or

The Wild Duck

Brussels sprouts / 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 (5 glasses of 8cl)

The French Tartine

Mushrooms of the day

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The Grey Cantharellus

Foie Gras / Onion / Truffle of Bourgogne

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The Codfish

Pumpkin / Chestnut
Smoked butter with beech / Chive

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The Young Partridge

Thigh simmered / Pear

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Gillot Camembert

Served as an emulsion
Pear / Nut oil salad

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The Pear

Anise / Whisky's cream

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The Mont-Blanc

Chestnut / Clementine