

## W E L C O M E

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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*

## T H E D O M F R O N T A I S

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**DOMFRONTAIS MENU** 47 €

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

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**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

*Or*

**The Hock and the Sweetbread**

Celery / Juice beaded with green hay oil

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**Dessert from the menu**

## T H E « A L L I N C L U S I V E »

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**Served only at lunchtime** 57 €

For the whole table

(Excluding bank holidays)

**Domfrontais Menu, drinks included**

Water, 2 glasses of wine and coffee

## P E T I T M O U S S E R O N

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**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

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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

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**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

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Some dishes may be served in half portion

	portion	1/2 portion
<b>Local Pigeon Chick from Saint André de Messei</b> In Buckwheat crust / Potatoes with Ceps	36 €	
<b>The Suckling Pig</b> Pork from Paimpol / Tomato / Pork rind	36 €	21 €
<b>The Duck</b> Leek / Blackberry / Harissa	36 €	21 €
<b>The Hock and the Sweetbread</b> Onion / Juice beaded with green hay oil	34 €	19 €
<b>Cheeseboard</b>	12 €	
<b>Gillot Camembert</b> Served as an emulsion Pear / Nut oil salad	9 €	

## T H E D E S S E R T S

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<b>The Macaron</b> Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
<b>The Pear</b> Anise / Whisky's cream	17 €
<b>The Fig</b> Cereal / Beer / Argan Oil	17 €
<b>The Apple</b> Saffron from Normandy / Hazel nut	17 €
<b>Eskimo</b> ... On the ice !	17 €

## SEASONAL MENU

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**A starter, fish or meat course and dessert** 63 €  
*35 € with selected wines (3 glasses of 12 cl)*

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### **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

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**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)*

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### **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

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### **The Suckling Pig**

Pork from Paimpol / Tomato / Pork rind

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### **Gillot Camembert**

Served as an emulsion  
Pear / Nut oil salad

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### **The Apple**

Saffron from Normandy / Hazel nut

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### **The Fig**

Cereal / Beer / Argan Oil