

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 Cherbourg

Tarama / Mushrooms of Paris
Radish fane

Or

The Egg

Cider vinegar / Summer truffle / Carrouge

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The Cod

Cooked on pebble / Peas
Carrot / Sorrel

Or

The Hock and the Sweetbread

Onion / 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

THE STARTERS

Some dishes may be served in half portion

	portion	1/2 portion
The Lobster Flower zucchini / Girolle / Strawberry	33 €	18 €
The Egg Cider vinegar / Summer truffle / Carrouge	26 €	15 €
The Eel Foie Gras / Peach / Shushi rice	32 €	18 €
Andouille from Vire Local sausage served like a papillote with green hay Gillot camembert cream / Langoustine	32 €	16 €
The Salmon of Cherbourg Tarama / Mushrooms of Paris Radish fane	28 €	16 €

THE FISH

The Redmullet New turnip / Rust / Fish soup / Squid ink	35 €	19 €
Fresh from the market	33 €	18 €
The Cod Cooked on pebble / Peas Carrot / Sorrel	30 €	17 €

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 / New potatoes / Girolle

The Beef

36 €

21 €

Mushroom from Paris / Praline

The Lamb

36 €

21 €

Pink / Vegetables from the Gardener / Spinach / Mint

The Hock and the Sweetbread

34 €

19 €

Onion / Juice beaded with green hay oil

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 Cherry

17 €

Elderflower / Pink Bay

The Chocolate

17 €

“El Jardin” Michel Cluizel / Pop corn

The Strawberry

17 €

Honey / Yuzu

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 Lobster

Flower zucchini / Girolle / Strawberry

Or

The Eel

Foie Gras / Peach / Shushi rice

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The Fresh of the Market

Or

The Redmullet

New turnip / Rust / Fish soup / Squid ink

Or

The Lamb

Pink / Vegetables from the Gardener / Spinach / Mint

Or

The Beef

Mushroom from Paris / Praline

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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 Egg

Cider vinegar / Summer truffle / Carrouge

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The Lobster

Flower zucchini / Girolle / Strawberry

•

The Cod

Cooked on pebble / Peas
Carrot / Sorrel

•

The Lamb

Pink / Vegetables from the Gardener / Spinach / Mint

•

Gillot Camembert

Served as an emulsion
Pear / Nut oil salad

•

The Cherry

Elderflower / Pink Bay

•

The Chocolate

“El Jardin” Michel Cluizel / Pop corn