

# 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)
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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

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### DOMFRONTAIS MENU

49 €

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

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#### **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 »

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### **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

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### **Served for children under 12 years-old**

16 €

### **Menu with starter + main dish + dessert**

Changes over the course of seasons

## THE STARTERS

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Some dishes may be served in half portion

	portion	1/2 portion
<b>Tongue and Sweetbreads of Lamb</b> Gribiche sauce / Radish / Onions pickles	28 €	16 €
<b>The Chanterelle mushroom</b> Green beans / Lobster / Strawberry	32 €	18 €
<b>Andouille from Vire</b> Local sausage from Jacky Leduc Gillot camembert cream / Langoustine	32 €	18 €
<b>The Cuttlefish</b> Peas / Wasabi / Herbs salad	30 €	17 €
<b>The Duck Foie Gras</b> Smoked eel / Sesame / Corn	33 €	18 €

## THE FISH

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<b>The Turbot</b> Pesto of fir / Smoked butter / Zucchini flower	35 €	19 €
<b>Fresh from the market</b>	33 €	18 €
<b>The Hake</b> Chives and onions ravioli / Anchovy	30 €	17 €

## THE MEAT

Some dishes may be served in half portion

	portion	1/2 portion
<b>Local Pigeon Chick from Saint André de Messei</b> Buckwheat / Chanterelle mushroom / Giblets	36 €	
<b>The leg of Lamb</b> Date from Medjool / Garlic / Lettuce	34 €	19 €
<b>The Pork shoulder</b> Dauphine Potatoes / Oregano / Summer truffles	32 €	18 €
<b>The Duckling</b> Snap beans / Raspberry / Harissa	34 €	19 €
<b>Cheeseboard</b>	12 €	
<b>Gillot Camembert</b> Served as an emulsion Pear / Nut oil salad	9 €	

## THE DESSERTS

<b>The Macaron</b> Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
<b>The Peach</b> Basil / Praline / Honey from the Andaines forest	17 €
<b>The Mirabelle</b> Speculoos / White coffee / Cinnamon	17 €
<b>The Undergrowth</b> Whisked egg white / Timut pepper / Juniper berry / Beech ice cream	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 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

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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 (5 glasses of 8cl)*

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### The Cuttlefish

Peas / Wasabi / Herbs salad

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### The Chanterelle mushroom

Green beans / Lobster / Strawberry

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### The Turbot

Pesto of fir / Smoked butter / Zucchini flower

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### The leg of Lamb

Date from Medjool / Garlic / Lettuce

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### Gillot Camembert

Served as an emulsion

Pear / Nut oil salad

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### The Mirabelle

Speculoos / White coffee / Cinnamon

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### The Undergrowth

Whisked egg white / Timut pepper /

Juniper berry / Beech ice cream