

W E L C O M E

I am pleased to introduce you to the key players on my kitchen. All those producers have been chosen one by one where the key words are quality, authenticity and proximity to make you discover the wealth of our Domfrontais.

With them our adventure continues and it is with pleasure that I propose a natural cooking. In complicity of course with my kitchen team and restaurant team, we cultivate intuition, creativity and spontaneity.

Good tasting !

Franck QUINTON

The Meat :

- Poultry from Jean-Marie TAUPIN (Orne)
- CHAISERONNE, Normande Cattle Breed beef and porks (Manche)
- The squab from Saint André de Messei - Marc BOUQUEREL (Orne)
- The local sausage “Andouille de Vire” from Jacky LEDUC

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), liquid cream
- Patrick MERCIER (Orne), Normandy camembert from Champsecret, farmhouse cheese, made with raw milk, ladled, from organic farming
- The brothers RABACHE (Orne), butter and thick cream
- Alexis PAINCHAUD (Mayenne), goat cheese
- Dairy GILLOT (Orne)
- Dairy « Le Terroir », Christelle et Jérôme PHILIPPART (Orne)
- Eggs from Gwenaëlle LEDOUX (Mayenne)

Do not forget to inform us of any allergies or special diet.

THE STARTERS

Some dishes may be served in half portion

	portion	1/2 portion
The Andouille from Vire , Local sausage / Gillot camembert cream / Langoustine	32 €	18 €
The Snails , Lettuce / Hazelnuts / Shallots / Nettle pulp	29 €	17 €
The White Asparagus , Razor shells / Egg yolk / Cider vinegar	32 €	18 €
The Norway Lobster , Strawberry / Mint / Peas / Wasabi	34 €	19 €
The Salmon of Cherbourg , Oyster / Milk / Button mushrooms	30 €	17 €

THE FISHS

The Cuttle fish , Potatoes / Pesto of fir / Radish / Savage fennel	32 €	18 €
Fresh from the market	34 €	19 €
The Brill , Green asparagus / Morels / Wild garlic	34 €	19 €

THE MEATS

The Squab , Bacon / Black trumpets mushroom / Red berries	36 €	
The local Lamb , Chickpeas pulp / Harissa / Apricot / Lemon	36 €	20 €
The Pork chop , Black pudding / Local lentil / Oregano / Pickles	34 €	19 €
The Duckling from l'Etire Ragaine , Carrots / Sorrel / Onion	34 €	19 €
The Cheeseboard	12 €	
The Gillot Camembert , Served as an emulsion / Pear / Nuts oil salad	9 €	

THE DESSERTS

The Macaron , Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
The Rhubarb , Thyme / Lemon / Spicy red wine	17 €
The Hazelnut , Caramel / Praline	17 €
The organic Chocolate , from Michel Cluizel / Ginger / Chervil	17 €
The Strawberry , Oregano / Madagascar pepper	17 €

SEASONAL TASTING MENU

Served only if the whole table choose it, price per person

The Seasonal Tasting Menu – 7 courses	99 €
<i>Supplement for food and wine pairing (7 glasses of 8cl)</i>	<i>60 €</i>
The Seasonal Tasting Menu – 5 courses	83 €
<i>Supplement for food and wine pairing (5 glasses of 8cl)</i>	<i>45 €</i>

SEASONAL MENU

A starter, fish or meat course and dessert	63 €
<i>Supplement for food and wine pairing (3 glasses of 12cl)</i>	<i>35 €</i>

The Norway Lobster

Strawberry / Mint / Peas / Wasabi

Or

The White Asparagus

Razor shells / Egg yolk / Cider vinegar

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Fresh from the market

Or

The Brill

Green asparagus / Morels / Wild garlic

Or

The local Lamb

Chickpeas pulp / Harissa / Apricot / Lemon

Or

The Duckling from l'Étre Ragaine

Carrots / Sorrel / Onion

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Dessert from the menu

THE DOMFRONTAIS

A starter, fish or meat course and dessert 49 €

Supplement for food and wine pairing (3 glasses of 12cl) 35 €

The Snails

Lettuce / Hazelnuts / Shallots / Nettle pulp

Or

The Salmon of Cherbourg

Oyster / Milk / Button mushrooms

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The Brill

Green asparagus / Morels / Wild garlic

Or

The Pork chop

Black pudding / Local lentil / Oregano / Pickles

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Dessert from the menu

LE « 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 from sommelier's choice and coffee