

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 and porks (Manche)
- The squab from Saint André de Messei - Marc BOUQUEREL (Orne)
- The foie gras and giblets from Maison MASSE (Rungis)
- 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)
- Patrick MERCIER (Orne)
- The brothers RABACHE (Orne)
- Alexis PAINCHAUD (Mayenne)
- 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 Scallop , Pesto of fir / Toast / Seaweed	34 €	19 €
The Goose Foie Gras and Quail , Melasporum truffles / Cabbages / Broth	34 €	19 €
The Eel and the Langoustine , Black sesame / Corn / Thick shellfish soup	32 €	18 €
The Salmon of Cherbourg , Oyster / Milk / Button mushrooms	30 €	17 €

THE FISHS

The Skrei , Leeks / Smoked potatoes / Truffles	32 €	18 €
Fresh from the market	33 €	18 €
The Monkfish , Organic vegetables from Grégoire Desnoulez / Shellfish marinière	34 €	19 €

THE MEATS

The Squab , Bacon / Black trumpets mushroom / Chervil root	36 €	
The Lamb , Brussels sprouts / Apricots / Chickpeas / Harissa	35 €	
The Pork chop , Black pudding / Local lentil / Onion Marmalade / Pickles	34 €	19 €
The Knuckle and sweetbreads of Veal , Green hay / Chicory / Iberian ham	36 €	21 €
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 Hazelnut , Caramel / Praline	17 €
The "Baba" , Citrus fruits / Domfrontais juice	17 €
The organic Chocolate , from Michel Cluizel / Ginger / Chervil	17 €
The Mango , Kaffir lime / Gianduja / Cardamom	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 Scallop

Pesto of fir / Toast / Seaweed

Or

The Eel and the Langoustine

Black sesame / Corn / Thick shellfish soup

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Fresh from the market

Or

The Monkfish

Organic vegetables from Grégoire Desnoulez / Shellfish marinière

Or

The Lamb

Brussels sprouts / Apricots / Chickpeas / Harissa

Or

The Knuckle and sweetbreads of Veal

Green hay / Chicory / Iberian ham

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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 Goose Foie Gras and Quail

Melasnoporum truffles / Cabbages / Broth

Or

The Salmon of Cherbourg

Oyster / Milk / Button mushrooms

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The Skrei

Leeks / Smoked potatoes / Truffles

Or

The Pork chop

Black pudding / Local lentil / Onion Marmalade / 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