

W E L C O M E

You are at Franck Quinton's table: a chef in love with his region and his family home.

With his team's complicity; in the kitchen, in the restaurant room, his faithful producers, market gardeners and local breeders, Franck invites you to enjoy fresh and seasonal meals.

In the plate, discover the symbiosis between nature and the cook, the perfect match between the natural and the elaboration.

By cultivating intuition, creativity and spontaneity, we hope to delight you.

Good tasting

MICHELIN STAR 2018

Stone, light wood and a pleasant terrace for an elegant and warm atmosphere ...

The chef concocts a fine and tasty cuisine that values the beautiful regional products - especially the mushrooms of the Andaines forest!

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
Andouille from Vire , Local sausage / Gillot camembert cream / Langoustine	32 €	18 €
The young Partridge , Terrine / Ballotine / Mushrooms with vinegar / Beetroots	34 €	19 €
The Goose Foie Gras , Green cabbage / Goose stock	33 €	18 €
The Cod , Chervil root / Chestnuts sorbet / Kale cabbage	30 €	17 €
The creamy boletus soup , Shrimp from Chausey / Grey Cantharellus / Pike eggs	32 €	18 €

THE FISHS

The Scallop , Pesto of fir / Smoked butter / Butternut squash / Hazelnuts	36 €	20 €
Fresh from the market	33 €	18 €
The Hake , Mushrooms ravioli / Anchovy / Crispy boletus	32 €	18 €

THE MEATS

The Squab , Mushrooms of the day / Buckwheat / Turnips	36 €	
The Deer , Potatoes and currant / Deer leg stewed / Bacon	36 €	21 €
The Suckling Pig , Parsley root / Sweet onions / Crispy cheese from Carrouges	36 €	21 €
The Capon , Truffles / Vegetables / Poultry giblets	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 "Calville" Apple , Crispy almond	17 €
The "De Gris" Pear , Gingerbread / Perry / Quince juice	17 €
The Undergrowth , Whisked egg white / Timut pepper / Juniper berry / Beech ice cream	17 €
The Eskimo , ... On the ice !	17 €

SEASONAL TASTING MENU

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

The Seasonal Tasting Menu – 7 dishes 99 €

Supplement for food and wine pairing (7 glasses of 8cl) 60 €

The Seasonal Tasting Menu – 5 dishes 83 €

Supplement for food and wine pairing (5 glasses of 8cl) 45 €

SEASONAL MENU

A starter, fish or meat course and dessert 63 €

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

The young Partridge

Terrine / Ballotine / Mushrooms with vinegar / Beetroots

Or

The creamy boletus soup

Shrimp from Chausey / Grey Cantharellus / Pike eggs

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Fresh from the market

Or

The Scallop

Pesto of fir / Smoked butter / Butternut squash / Hazelnuts

Or

The Deer

Potatoes and currant / Deer leg stewed / Bacon

Or

The Suckling Pig

Parsley root / Sweet onions / Crispy cheese from Carrouges

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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 Cod

Chervil root / Chestnuts sorbet / Kale cabbage

Or

The Goose Foie Gras

Green cabbage / Goose stock

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The Hake

Mushrooms ravioli / Anchovy / Crispy boletus

Or

The Capon

Vegetables / Poultry giblets

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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