

## W E L C O M E

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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

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*Some dishes may be served in half portion*

	portion	1/2 portion
<b>The Andouille from Vire</b> , Local sausage / Gillot camembert cream / Langoustine	32 €	18 €
<b>The Snails</b> , Lettuce / Hazelnuts / Shallots / Nettle pulp	29 €	17 €
<b>The "Cocos" Egg</b>  , Summer truffles / Vegetables from Grégoire	32 €	18 €
<b>Lobster and Cantharellus</b> , Rock samphire / Full-bodied Normindia gin juice	34 €	19 €
<b>The Mackerel</b> , Artichokes / Local cheese / Spring onions	30 €	17 €


## THE FISHS

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<b>The White Tuna</b> , Toast with herbs / Rouille sauce / Cabbage	32 €	18 €
<b>Fresh from the market</b>	34 €	19 €
<b>The Pollack</b> , Chard / Mushrooms / Oysters	34 €	19 €
<b>The Lobster</b> , Baked / Lemon verbena / Roasted lettuce / Chanterelle mushrooms	48 €	

## THE MEATS

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<b>The Squab</b> , Bacon / Black trumpets mushrooms / Red berries	36 €	
<b>The local Lamb</b> , Chickpeas pulp / Harissa / Apricot / Lemon	36 €	20 €
<b>The Shoulder</b>  <b>and Sweetbreads of Veal</b> , Cider and hay juice / Apples	34 €	19 €
<b>The Duckling from l'Etre Ragaine</b> , Carrots / Sorrel / Onion	34 €	19 €
<b>The Cheeseboard</b>	12 €	
<b>The Gillot Camembert</b> , Served as an emulsion / Pear / Nuts oil salad	9 €	

## THE DESSERTS

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<b>The Macaron</b> , Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
<b>The Peach</b> , Thyme / Olive oil	17 €
<b>The Mirabelle Plum</b> , Shortbread / Verbena / Whipped egg whites	17 €
<b>The Milk</b> , Tapioca / Jam / Basil	17 €
<b>The Strawberry</b> , Oregano / Madagascar pepper	17 €

# SEASONAL TASTING MENU

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

**The Seasonal Tasting Menu – 7 courses** 99 €

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

**The Seasonal Tasting Menu – 5 courses** 83 €

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

## SEASONAL MENU

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**A starter, fish or meat course and dessert** 63 €

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

### The “Cocos” Egg

Summer truffles / Vegetables from Grégoire

*Or*

### Lobster and Cantharellus

Rock samphire / Full-bodied Normindia gin juice

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### Fresh from the market

*Or*

### The Pollack

Chard / Mushrooms / Oysters

*Or*

### The local Lamb

Chickpeas pulp / Harissa / Apricot / Lemon

*Or*

### The Duckling from l’Etre Ragaine

Carrots / Sorrel / Onion

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### Dessert from the menu

# THE DOMFRONTAIS

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**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 Mackerel

Artichokes / Local cheese / Spring onions

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## The White Tuna

Toast with herbs / Rouille sauce / Cabbage

*Or*

## The Shoulder and Sweetbreads of Veal

Cider and hay juice / Apples

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**Dessert from the menu**

# LE « 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 from sommelier's choice and coffee*