

## 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 (Calvados)

### 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 / Langoustine / Gillot camembert cream	32 €	18 €
<b>The Oyster from Utah</b> , Corn salad soup / Caviar / Goat curd	34 €	19 €
<b>The Scallop</b> , Dandelion / “Lichen of Christmas tree” / Pickles of Radish	34 €	19 €
<b>The Duck Foie Gras</b> , Ceps / Chocolate / Calvados cream	32 €	18 €
<b>The Beef Oxtail and Chuck</b> , Normande cattle / Cider / Celery / Truffle	29 €	17 €

## THE FISH

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<b>The Sole</b> , Button mushrooms / Smoked cauliflower / Kale and Romanesco cabbage	36 €	20 €
<b>Fresh from the market</b>	34 €	19 €
<b>The Skrei cod</b> , Dressing of potatoes and truffles / Grilled leeks from Créances	34 €	19 €

## THE MEATS

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<b>The Squab</b> , Crispy buckwheat with pink pepper / Blackberry / Harissa / Beetroot	36 €	
<b>The Poultry</b> , from the Gorges de Villiers / Salsify / Truffle / Poultry juice	34 €	19 €
<b>The Pork belly</b> , with organic hay from Champsecret / Potatoes / Spinach	30 €	17 €
<b>The Beef</b> , Normande cattle / Asparagus / Confit shallot / Bone marrow toast with ceps	34 €	19 €
<b>The Cheese platter</b>	12 €	
<b>The Gillot Camembert</b> , Served as an emulsion / Salad with hazelnut oil / Pear	9 €	

## THE DESSERTS

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<b>The Macaron</b> , Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
<b>The Baba</b> , Calvados / Blood orange / Timut pepper	17 €
<b>The Chocolate</b> , « Los Ancones » planting – Michel Cluizel / Passion fruit / Almond	17 €
<b>The Pear</b> , Hazelnut / Yuzu	17 €
<b>The Undergrowth</b> , Beaten white egg / Juniper berry / Mushroom nougatine / Beech ice cream	17 €

# SEASONAL TASTING MENU

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

<b>The Seasonal Tasting Menu – 7 courses</b>	<b>99 €</b>
<i>Supplement for food and wine pairing (7 glasses of 8cl)</i>	<i>65 €</i>
<b>The Seasonal Tasting Menu – 5 courses</b>	<b>85 €</b>
<i>Supplement for food and wine pairing (5 glasses of 8cl)</i>	<i>50 €</i>

## SEASONAL MENU

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<b>A starter, fish or meat course and dessert</b>	<b>65 €</b>
<i>Supplement for food and wine pairing (3 glasses of 12cl)</i>	<i>40 €</i>

### **The Scallop**

Dandelion / “Lichen of Christmas tree” / Pickles of Radish

*Or*

### **The Duck Foie Gras**

Ceps / Chocolate / Calvados cream

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### **Fresh from the market**

*Or*

### **The Sole**

Button mushrooms / Smoked cauliflower / Kale and Romanesco cabbage

*Or*

### **The Beef**

Normande cattle / Asparagus / Confit shallot / Bone marrow toast with ceps

*Or*

### **The Poultry**

from the Gorges de Villiers / Salsify / Truffle / Poultry juice

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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)* 40 €

## The Oyster from Utah

Corn salad soup / Caviar / Goat curd

*Or*

## The Beef Oxtail and Chuck

Normande cattle / Cider / Celery / Truffle

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## The Skrei cod

Dressing of potatoes and truffles / Grilled leeks from Créances

*Or*

## The Pork belly

with organic hay from Champsecret / Potatoes / Spinach

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## Dessert from the menu

# LE « ALL INCLUSIVE »

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**Served only at lunchtime** 62 €

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*