

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 / Beetroot	34 €	19 €
The Duck Foie Gras , Chanterelle mushroom / Apricots with rosemary / Smoked ell	33 €	18 €
The Pollack , Heirloom tomatoes / Young growth / Green Lemon sorbet	30 €	17 €
The Boletus , Shrimp from Chausey / Broth / Pike egg	32 €	18 €

THE FISHS

The European Bass , Pesto of fir / Smoked butter / Butternut squash / Hazelnut	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 / Crisp cheese from Carrouges	36 €	21 €
The Duckling , Bean / Rasperry / Harissa	34 €	19 €
The Cheeseboard	12 €	
The Gillot Camembert , Served as an emulsion / Pear / Nut 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) 50 €

The Seasonal Tasting Menu – 5 dishes 83 €

Supplement for food and wine pairing (5 glasses of 8cl) 40 €

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 / Beetroot

Or

The Boletus

Shrimp from Chausey / Broth / Pike egg

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Fresh from the market

Or

The European Bass

Pesto of fir / Smoked butter / Butternut squash / Hazelnut

Or

The Deer

Potatoes and currant / Deer leg stewed / Bacon

Or

The Suckling Pig

Parsley root / Sweet onions / Crisp 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 Pollack

Heirloom tomatoes / Young growth / Green Lemon sorbet

Or

The Duck Foie Gras

Chanterelle mushroom / Apricots with rosemary / Smoked ell

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The Hake

Mushrooms ravioli / Anchovy / Crispy boletus

Or

The Duckling

Bean / Respberry / Harissa

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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