



The restaurant menu

An exceptional location at the foot of Mont Saint-Michel



Local produce

In our old farmhouse in the Polders, we invite you to discover our authentic cuisine. In a warm setting, we invite you to savour local dishes, prepared with passion.

Committed to an eco-responsible approach, we have made it a point of honour to give priority to seasonal products and to promote the skills of our local artisans for several years now.

All our meat, whether chicken, pork or beef, is of French origin, ensuring quality and traceability. Similarly, our salt marsh lamb, emblematic of our region, comes exclusively from our local breeders.

Our suppliers

Maison Varin (50)

flaxseed bread

Ferme de la Rondaie (35)

pork / cold meats

EARL de Loumel (50)

label rouge eggs

Janzé Volailles (35)

chicken / duck / foie gras

Boucherie des Grèves (50)

salt marsh lamb / beef

Domaine Bichon (50)

carrots from Polders

Domaine de Boucey (50)

natural apple juice / apples

Distri Malo (35)

*fresh fish / shellfish /
vegetables*

SAS Malplanche (50)

drinks

EARL Huitres Delaunay (35)

*mussels / oysters "Rose du
Mont"*

Brasserie de la Paumell (35)

artisanal beers

Le Pressoir du Mont (50)

*farmhouse cider / calvados /
apple juice*

Ferme Belmontet (50)

*potatos / cabbage / oignons
/ produits Bio*

EARL du Pas Gerault (35)

ice cream / sorbets



€29



Menu of La Ferme

Starter, dish and dessert of your choice

Starters

Onion soup from the Farm
Perfect egg on spinach cream and bacon chips
Pressed beef with ravigote sauce and capers

Dishes

Fish mousseline dariole, nori seaweed crumble, and shellfish bisque
Marinated Janzé chicken with mint and herbs, celery mousseline
Crispy farm pork with roasted apples
Seasonal vegetable wok

Desserts

Rice pudding, roasted pineapple, and hot chocolate
Baba with Pommeau syrup and whipped cream
Honey and rosemary crème brûlée

*Other desserts from the menu
(additional 5 euros)

The management reserves the right to propose changes in the event of supply or staffing problems, depending on the season.



Menu Découverte

€45



Starter, dish and dessert of your choice

Starters

Beef tataki on brioche bread with ginger caramel
Red label salmon - Paris-Brest style, cream cheese, and beets
Fine shrimp ravioli, vegetable brunoise, and broth

Dishes

Challans duck prepared two ways, Timut pepper sauce,
and vegetable couscous
Confit shoulder of Pré-Salé lamb with nori seaweed and rich jus
Cod with Noilly Prat, leek fondue

Desserts

Thin tart with caramelized apples and tarragon whipped cream
Layered coffee and citrus dessert
Pear almond disassembled pie

*Other desserts from the menu (without supplement)

The management reserves the right to propose changes in the event of supply or staffing problems, depending on the season.



€12



Menu

Petit Gourmet

Dish and dessert of your choice
Menu for children under 10 years old

Drinks

Glass of fruit syrup with water or lemonade* (25 cl)
or natural apple juice

Dishes

Fish mousseline dariole with homemade fries or vegetable couscous
Chicken with homemade fries or vegetable couscous

Desserts

Rice pudding
Apple pie

* Mint, grenadine, strawberry, raspberry,
lemon, or peach

The management reserves the right to propose changes in the event of supply or staffing problems, depending on the season.



Starters

of la Ferme

Starters

Onion soup from the Farm	9€
Perfect egg on spinach cream and bacon chips	9€
Pressed beef with ravigote sauce and capers	10€
Beef tataki on brioche bread with ginger caramel	16€
Red label salmon Paris Brest style, cream cheese, and beets	16€
Fine shrimp ravioli vegetable brunoise, and broth	16€



Starters

from the sea

“La Rose du Mont” is a unique oyster produced by EARL HUITRES DELAUNAY in Le Vivier-sur-Mer. It is bred in hanging baskets and rocked naturally by the wind and tides, and its taste is unmistakable.

La Rose du Mont

6 oysters n°3 “La Rose du Mont”

is bred in hanging baskets

22€

Seafood and crustaceans

6 oysters n°3 of Cancale

14€

Tasting Selection

3 oysters n°3 classic et 3 oysters n°3 “La Rose du Mont”

18€

Dish of prawns

size 30/50 with homemade mayonnaise

12€



Our speciality

Salt marshes, meadows that are regularly covered by the sea during high tides, are the ideal place for pastoral sheep farming.

This particularity of salt marshes gives their meat a unique flavour, thanks to vegetation such as samphire and obione, which give their flesh a distinctive taste. Contrary to what you might think, the meat of these sheep does not have a pronounced salty taste, but it is renowned for its finesse, surpassing that of traditional lamb.

Dishes based around Salt Marsh lamb

Duo of grilled salt marsh lamb chops seasonal garnish	32€
Trio of grilled salt marsh lamb chops seasonal garnish	42€
Salt Marsh pulled lamb with nori seaweed and intense jus	30€



Our dishes

Fishes

Fish mousseline dariole 19€

nori seaweed crumble, and shellfish bisque

Cod with Noilly Prat 26€

leek fondue

Vegetarian and vegan option

Seasonal vegetable wok 16€



Meats

Crispy farm pork 19€

with roasted apples

Marinated Janzé chicken 18€

with mint and herbs, celery mousseline

Challans duck prepared two ways 26€

Timut pepper sauce, and vegetable couscous

Grilled piece of beef 28€

Seasonal vegetable wok (VBF 180g)



Our desserts

Cheeses

Normandy tasting cheese duo and salad

11€

Desserts

Rice pudding

roasted pineapple, and hot chocolat

8€

Baba with pommeau syrup

and whipped cream

9€

Crème brûlée

Honey and rosemary

8€

Thin tart with caramelized apples

and tarragon whipped cream

10€

Layered coffee and citrus dessert

10€

Pear almond disassembled pie

10€