

# La Ferme St Michel

## R E S T A U R A N T

*It is a pleasure to welcome you within our restaurant « Saint Michel 's Farm »  
A traditional local farm.*

*Our dedicated team will guarantee you spend unforgettable moments in a very  
warm atmosphere of gastronomy and art.*

## MENU GROUPS SPRING / SUMMER 2016

Reservation : + 33 (0)2 33 60 68 00

[reservation@restaurantfermesaintmichel.com](mailto:reservation@restaurantfermesaintmichel.com)

***For groups over 20 persons***

***Free meal for the driver (resting area available)***

***Free private car park for all our costumers***

***Opened All year long Capacity***

For eating : 10 :00 AM to 22 : 00 PM

Restaurant La Ferme St-Michel

La Caserne – Route de Pontorson (D 976) - after BEAUVOIR

50170 LE MONT SAINT MICHEL

Sarl ELJIPA au capital de 163 948 euros – RCS COUTANCES 349 489 112 00053 APE 5610A

[www.restaurantfermesaintmichel.com](http://www.restaurantfermesaintmichel.com)

Informations & Réservations - +33 (0)2 33 60 68 00

## Who are we ?

A team livened up by the will to give another image of the Mont Saint-Michel

**Reception - Quality of restoration – Accessible Price Rates**

## What propose you ?

Access and free parking, near the departure of shuttles.

Exceptional frame in the middle of the greenery, an authentic farm of polders decorated with oeuvres of arts (sculptures, drawings, paintings).

Big fireplace with baker's oven.

Thoughtful reception, restoration ambassadress of local products.

Different menu to measure from 20,00 €

Snack Anouck's Garden, Anouck's delicious basket and tray meal 3 dishes.

## What origin for our products ?

Local products, representative of our gastronomy.

Famous salt meadow lamb Salmon organic label, Eggs of breeding referenced open air red label - organic, Oysters of Cancale, Carrots and potatoes of polders Chickens of Janzé Pommes of our orchard Cider, Knob, Calvados of the "press of the Mount".

## What are our references ?

Label Normandy Quality Tourism  
Excellent certificate - Trip Advisor

Michelin – La Fourchette- Le Petit futé

Finally hundreds of laudatory notices of customers come to the restaurant

These menus groups answer the concern to offer to our customers a third approach of the regional gastronomy.

We ask a only choice of dishes for all the dinner guests to predefine in the reservation.



**Menu**  
**20 €**

The Farm's omelets  
or  
Roast apple from the orchard with fresh goat's cheese  
or  
Our carrot soup with Normandy cream  
~~~~  
Chicken fricassee in Normandy cream  
or  
Fish of the day with its vegetables  
or  
Braised ham in the cider with vegetables  
~~~~  
Selection of two Normandy cheese  
or  
Calvados macerated apples in Normandy far  
or  
Homemade apple pie and scope of vanilla ice cream

**Menu**  
**25 €**

Mussels cream with saffron touch  
or  
The farm's tart with cacouyard (cheese)  
or  
Gourmet salad : ham, grilled slices of duck filet on bed of  
apples  
~~~~  
Glazed spare ribs and vegetables  
or  
Sea bass filet roasted with vegetables  
or  
Neck of salt meadow lamb grilled in a bread oven  
~~~~  
Selection of two Normandy cheese  
or  
Calvados macerated apples in Normandy far  
or  
My Grandma's 'crème brûlée'

**Menu**  
**35 €**

Crispy andouille sausage with tender apples, on green  
salad  
or  
Organic salmon gravlax with thinly sliced red onions  
or  
6 oysters of Cancale n°3  
~~~~  
Organic salmon steak with white butter sauce served with  
vegetables  
or  
Rack of salt meadow lamb cooked in a bread oven,  
potatoes gratin  
or  
Pork filet mignon with the cream mustard  
~~~~  
Selection of regional cheese  
~~~~  
« Pont d'Orson » with meringue, Normandy apple and  
Brittany caramel  
or  
Chocolate fondant with custard  
or  
Aurélien's surprising meringue

**Menu**  
**40 €**

The Chef's foie gras served with its seasonal chutney  
or  
Seafood plate : 3 oysters, 6 prawns and 8 welks  
or  
Smoked duck salad and his « croustillant normand »  
(cheese)  
~~~~  
Organic salmon steak with white butter sauce served with  
vegetables  
or  
Noisette of veal and his accompaniment  
or  
Rack of salt meadow lamb cooked in a bread oven,  
potatoe gratin  
or  
Roast Peking Duck magret, marinated in soya and honey  
~~~~  
Selection of regional cheese  
~~~~  
Homemade «profiteroles »  
or  
« Pont d'Orson » with meringue, Normandy apple and  
Brittany caramel  
or  
Three miniature desserts

**"King" Menu**  
**55 €**

Sparkling aperitif of The Farm

~~~~~  
The Chef's foie gras served with seasonal chutney  
or

6 Oysters of Cancale n°3  
or

Organic salmon gravlax with thinly sliced red onions

~~~~~  
Beef tenderloin served with vegetables  
or

Gigot d'agneau de pré salé surpris au feu de bois et son accompagnement

Leg of presalted lamb grilled on the wood fire served with vegetables

or  
John Dory fish filet served with vegetables  
or

Noisette of lamb of salt meadow (supplement 8 €)

~~~~~  
Palate cleanser

~~~~~  
Selection of regional cheese

~~~~~  
Any dessert from the Menu

**Failed drink N°1**  
**5 € a person**

Appetizer

~~~~~  
1 glass of white wine

or  
Red wine  
or  
cider

~~~~~  
Coffee

**Failed drink N°2**  
**7 € a person**

Aperitif of Farm

~~~~~  
Red wine  
or

White wine  
or

Rosé wine  
ou  
Cider

~~~~~  
Coffee

25 cl a person

**« Little Gourmet »**

**Menu 9,50 € or 11 € with drink**

(For children under the age of 10)  
(or 7,50 € - two courses)

Range of terrines

or  
Hard-boiled egg and mayonnaise  
or

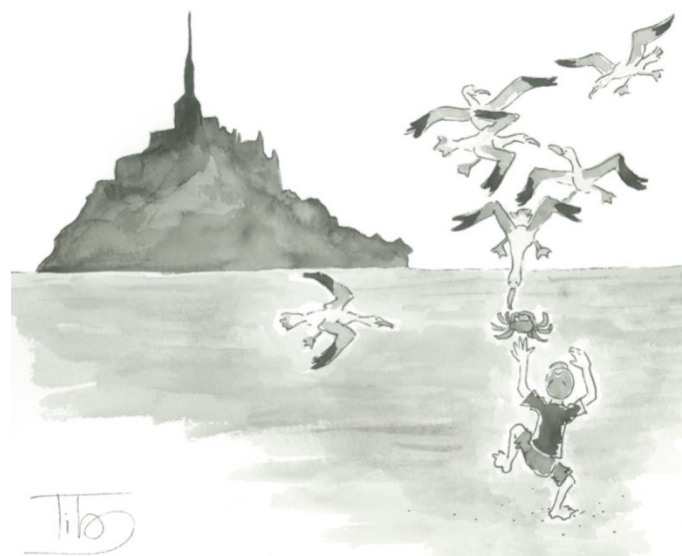
Carrot soup with Normandy cream

~~~~~  
Fish of the day and its vegetables  
or

Chicken tenderloin with Normandy cream and its accompaniment

~~~~~  
Scoop of ice cream

or  
Chocolate mousse



**Failed drink N°2**  
**12 € a person**

Prestige sparkling wine of The Farm

~~~~~  
White wine Sauvignon  
or

25 cl cider in carafe

~~~~~  
Red wine d'Anjou  
Domaine de Vigneau

~~~~~  
Coffee

One bottle 75 cl for 4 people