



The restaurant menu

Un lieu d'exception au pied du 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

Boulangerie de la Gare (50)

flaxseed bread

Janzé Volailles (35)

chicken / duck / foie gras

Domaine de Boucey (50)

natural apple juice / apples

EARL Huitres Delaunay (35)

mussels / oysters "Rose du Mont"

Ferme Belmontet (50)

*potatos / cabbage / oignons
/ produits Bio*

Ferme de la Rondaie (35)

pork / cold meats

Boucherie des Grèves (50)

salt marsh lamb / beef

Distri Malo (35)

*fresh fish / shellfish /
vegetables*

Jardin de la Biche (35)

*micropousses / pastured
eggs*

Brasserie de la Paumell (35)

artisanal beers

EARL de Loumel (50)

label rouge eggs

Domaine Bichon (50)

carrots from Polders

SAS Malplanche (50)

drinks

Le Pressoir du Mont (50)

*farmhouse cider / calvados /
apple juice*

Saveurs des Polders (50)

bio red beetroot

EARL du Pas Gerault (35)

ice cream / sorbets

Menu of La Ferme

€28



Starter, dish and dessert of your choice

Starters

Creamy soup of seasonal vegetables
Softcooked egg with red wine, onions and bacon sauce garlic bread
Seasonal warm sauteed vegetables with mint and coriander sauce

Dishes

Fish of the day, butter sauce, basmati rice and mashed carrots
Honey and rosemary braised farmhouse pork and seasonal garnish
Janzé's farmhouse chicken, normandy sauce and seasonal garnish

Desserts

Goat's cheese samosa with cumin and rocket
Soft meringue pineapple and ginger
Stewed apples and salted caramel butter mille feuille

*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

Quality assured salmon gravadlax fresh cheese with fine herbs

Stewed apples, onions and smoked chitterlings tart with mustard seed
sauce

Arromatic shrimps, sauteed vegetables and fried onions on a bisque

Dishes

Confit salt marsh lamb shoulder, local potato mille-feuille and thyme,
roast carrot and seasonal sauteed mushrooms

Roast fillet of sea bass and creamy parmesan cheese risotto

Low cook veal, gingerbread, crumble with morel sauce

Desserts

Meringue pavlova with exotic fruits

Chocolate sponge cake candied cherries and mascarpone whipped cream

Large profiterole with local farmhouse ice cream

choice of ice cream : vanilla, salted butter caramel, chocolate, pistachio or coffee.

*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 of the day with homemade fries or rice
Chicken with homemade fries or rice

Desserts

Apple pie

2 scoops ice cream of your choice :

*vanilla, chocolate, salted butter caramel, coffee, pistachio,
apple, strawberry, cherry, raspberry or lemon*

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

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Starters

de la Ferme

Entrées

Creamy soup of seasonal vegetables	9€
Oeuf de la Ferme Bourguignon-style red label eggs (onion and bacon sauce, garlic bread and red wine)	10€
Sauteed Vegetables with mint and coriander sauce	10€
Salmon gravlax with fresh cheese and fine herbs	17€
Chitterlings tart with onions, stewed apples and mustard seed sauce	16€
Arromatic shrimps sauteed vegetables, rocket and fried onions on a bisque	17€

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

21€

Seafood and crustaceans

6 oysters n°3 of Cancale

13€

Tasting Selection

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

18€

Dish of prawns

size 30/50with 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

Confit salt marsh lamb shoulder

local potato mille feuille and thyme, roast carrot and seasonal sauteed mushrooms 30€

Duo of grilled salt marsh lamb chops

local potato mille feuille and thyme, roast carrot and seasonal sauteed mushrooms 32€

Trio of grilled salt marsh lamb chops

ocal potato mille feuille and thyme, roast carrot and seasonal sauteed mushrooms 42€

Our dishes

Fishes

Catch of the day

butter sauce, basmati rice and mashed carrots

19€

Roast fillet of sea bass

with creamy risotto

27€

Meats

Braised farmhouse pork

honey and rosemary, seasonal garnish

17€

Janzé's farmhouse chicken

normandy sauce and seasonal garnish

18€

Low temperature cooked veal

gingerbread crumble with morel sauce

28€

Piece of matured beef

180g minimum

25€

Our desserts

Cheeses

Duo of cheeses

unpasteurised normandy camembert and goat's cheese

samosa with cumin et rocket

11€

Goat's cheese samosa

with cumin and rocket

9€

Desserts

Mont flottant

soft meringue pineapple and ginger

10€

Pont d'Orson

stewed apples and salted caramel butter mille feuille

10€

Meringue pavlova with exotic fruits

11€

Forêt noire

chocolate sponge cake candied cherries and mascarpone

whipped cream

12€

Chou craquelin

large profiterole with local farmhouse ice cream

choice of either vanilla, salted butter caramel, chocolate, pistachio, or coffee.

12€

2 scoops of local farmhouse ice

vanilla, chocolate, salted butter caramel, pistachio, coffee, sorbets lime, cherry, strawberry, raspberry and homemade whipped cream

9€



The drinks list

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Apéritifs

Cocktail de la Ferme (12cl)	6.50€
Kir au vin blanc (12 cl)	5.50€
Kir normand (12 cl)	5.50€
Kir pétillant ou Coupe de Saumur pétillant (12cl)	8.50€
Aperol spritz (12cl)	8.50€
Muscat (6 cl)	5.00€
Porto blanc - rouge (6 cl)	5.00€
Pommeau (6 cl)	6.50€
Ricard - Pastis (4 cl)	5.50€
Martini blanc - rouge (6 cl)	6.50€
Campari orange (12 cl)	8.50€
Punch planteur (12 cl)	8.50€
Gin tonic (12 cl)	8.50€
Américano Maison (12cl)	9.00€
Scotch whisky (4 cl)	7.50€
Whisky Single malt ABERLOUR (4 cl)	10.00€
Whisky japonais NIKKA(4cl)	12.50€
Whisky Breton ARMORIK blanc (4cl)	9.50€
Whisky Breton ARMORIK red cask (4cl)	12.50€
Accompagnement Softs (15cl)	2.00€

Bières et cidres

Bière artisanale de Paumell (blonde, ambrée, blanche)(33cl)	8.00€
Leffe blonde pression 6.6° (25cl)	5.00€
Leffe blonde pression 6.6° (50 cl)	9.50€
Jupiler 5.2° (25 cl)	4.00€
Jupiler 5.2° (50 cl)	7.50€
Jupiler 0.0° (25 cl)	4.00€
Cidre Bouché fermier fruité, Le Pressoir du Mont, Lécrivain (75cl)	11.00€
Bolée de cidre (25cl)	3.50€
Pichet de cidre (50cl)	6.50€

Sans alcool

Cocktail de fruits (20cl)	6.50€
Coca Cola (33cl)	5.00€
Coca Cola Zéro (33cl)	5.00€
Orangina (25cl)	5.00€
Fuze tea pêche(25cl)	5.00€
Scwcheppes Tonic (25cl)	5.00€
Scwcheppes Agrum (25 cl)	5.00€
Limonade artisanale ou diabololo (25cl)	5.00€
Jus de fruit Minute Maid Orange, Ananas, Tomate - (25cl)	5.00€
Eau - Evian (1l)	6.00€
Eau -Evian (50cl)	4.50€
Eau - Badoit (1l)	6.00€
Eau - Badoit (50cl)	4.50€
Perrier (33cl)	5.00€
Jus de pomme de notre verger (25cl)	3.50€

Digestifs

Calvados, Lécivain, 7 ans (4cl)	9.00€
Calvados, Lécivain, 10 ans(4cl)	11.50€
Calvados, Lécivain, 15 ans (4cl)	15.50€
Get 27 - Get 31 (4cl)	8.00€
Rhum blanc ou brun (4cl)	8.00€
Vodka (4cl)	8.00€
Armagnac (4cl)	8.00€
Cognac (4cl)	8.00€
Grand Marnier (4cl)	8.00€
Cointreau (4cl)	8.00€

Boissons chaudes

Café expresso	2.50€
Café Noisette	3.00€
Café décaféiné	2.50€
Double café	4.00€
Gd crème, Café Viennois	4.50€
Cappuccino	4.50€
Chocolat chaud	4.00€
Thé (Kusmi-Tea)	4.00€
Infusion (Kusmi-Tea)	4.00€



RESTAURANT
La Ferme Saint Michel

The wines list

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House wines

	Verre 15cl	Carafe 50cl
Anjou rouge Prestige, Domaine des trois monts (AOC)	4.00€	8.50€
Sauvignon blanc, Domaine des trois monts (AOC)	4.00€	8.50€
Rosé de Loire, Domaine des trois monts (AOC)	4.00€	8.50€

Red wines

	Verre 15cl	Carafe 50cl	Bouteille 75cl
Vallée de la Loire			
Anjou village, Domaine des Trois Monts (AOC 2022)	5.00€	12.50€	21.00€
St-Nicolas de Bourgueil, Domaine des Valettes (AOC 2021)	6.50€	20.00€	29.50€
Sancerre, Les Bonnes Bouches Henri Bourgeois (AOC 2019)	9.00€	28.50€	42.00€
Rhône et Beaujolais			
Côtes du rhône, Château Nuit Des Dames (AOP 2022)	6.00€	16.50€	22.00€
Crozes Hermitage, Domaine Pradelle (AOC 2021)	9.00€	28.50€	39.50€
Moulin à Vent, Domaine du Dîme (AOP 2020)	7.50€	23.50€	36.00€
Bordeaux			
Côtes de Blaye, Château De La Grange (AOC 2018)	7.00€	17.50€	23.00€
Lussac St-Emilion, Roc de Giraudon (AOC 2018)	8.50€	22.50€	32.50€
Lalande de Pomerol, Château de Roquebrune (AOC 2020)	9.00€	28.50€	39.50€
St-Emilion Grand Cru, Château La Croix Bonnelle (AOC 2014)	12.50€	34.00€	49.50€
Bourgogne			
Pinot noir, Vieilles vignes, Philippe Le Hardi (AOC 2021)	10.00€	32.50€	48.00€
Hautes Cotes De Beaune, Nuiton-Beaunoy (AOC 2021)	9.00€	28.50€	39.50€
Alsace			
Pinot noir, Maison Kientz (AOC 2022)	7.50€	21.50€	31.50€

White wines

	Verre 15cl	Carafe 50cl	Bouteille 75cl
Vallée de la Loire			
Sauvignon, Domaine des trois Monts (AOC 2023)	5.00€	12.50€	21.00€
Sancerre Henri Bourgeois , Grande Réserve (AOC 2023)	9.00€	29.00€	44.00€
Coteaux Du Layon, Domaine des Trois Monts (AOC 2022)	6.50€	19.50€	25.50€
Muscadet Sur Lie, Domaine de la Salmonière (AOC 2022)	5.50€	17.00€	24.00€
Bourgogne			
Chablis, Le Finage (AOC 2022)	10.00€	33.00€	49.00€
Rhône			
Côtes du Rhône, Château Nuit des Dames (AOC 2022)	5.00€	17.00€	23.50€
Alsace			
Pinot blanc, Domaine Kientz (AOC 2021)	5.50€	17.00€	25.00€
Pinot gris, Domaine Kientz (AOC 2022)	7.00€	21.00€	29.50€
Riesling, Domaine Kientz, (AOC 2021)	7.00€	21.00€	29.50€
Gewurztramminer, Domaine Kientz (AOC 2021)	9.00€	24.50€	33.50€

Rosé wines

	Verre 15cl	Carafe 50cl	Bouteille 75cl
Vallée de la Loire			
Rosé de Loire, Domaine des trois monts, (AOC 2022)	5.00€	12.50€	21.00€
Sancerre les bonnes bouches Henri Bourgeois (AOC 2022)	9.00€	28.50€	42.00€
Côtes de Provence			
Masterel Grande Réserve (AOC 2021)	9.00€	28.50€	39.00€

Champagnes and sparkling wines

Champagne brut grande réserve Fabrice Roualet (75 cl)	60.00€
Coupe de champagne brut grande réserve (12 cl)	12.00€
SAUMUR Brut Domaine des trois monts (75 cl)	26.00€
SAUMUR Demi- sec Domaine des trois monts (75 cl)	26.00€

