

Welcome,

Your story begins at the edge of the Andaines forest, our favourite playground, where the proximity to the riches of the Domfrontais allows us to concoct a “Nature and Natural” cuisine for you with authentic and eco-responsible products.

Our love of mushrooms inspires us so much that it is hidden in every detail of the House. From decoration, to appellations, and especially in your plates you will find our emblem.

Your trip continues with our wine list, rich in personal discoveries and encounters with winegrowers and wine merchants, it reflects all the passion of our master sommelier.

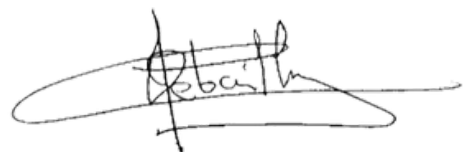
We wish you a great "forest" experience in our house

Good tasting !

Franck Quinton - Head Chef



Yvon Lebailly - Master sommelier



And the whole team of the “Manoir du Lys”



OUR MENUS

In 7 Courses*

140€

Mushroom of the Day Toast from David & Hélène Moore

Button mushroom sorbet / Creamy of shellfish



Red Young Partridge

Salsify to eat with fingers/ Legs in Ballotine with duck foie gras and blackberry / Grilled Filleted breast



Hake dressed as a Mushroom

Lentulina edodes / Nettle Vinegar



Fish of the Day



French Hunting Mallard grilled and smoked in Green Hay

Date with "Pommeau" / Chard with mushrooms

OR

Farm Poultry from Ducroquet farm

Norway Lobster / Caviar / Topinambour with cloves



Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais



Dessert of your choice

* Last order for the 7-course menu : 9:00 p.m.

In 5 Courses

120€

Mushroom of the Day Toast from David & Hélène Moore

Button mushroom sorbet / Creamy of shellfish



Hake dressed as a Mushroom

Lentulina edodes / Nettle Vinegar

OR

Fish of the Day



French Hunting Mallard grilled and smoked in Green Hay

Date with "Pommeau" / Chard with mushrooms

OR

Farm Poultry from Ducroquet farm

Norway Lobster / Caviar / Topinambour with cloves



Creamy Gillot Camembert

Pear / Crunchy / Calvados Domfrontais



Dessert of your choice

FOOD & WINE PAIRING

7 glasses (10cl)

95€

5 glasses (10cl)

70€

3 glasses (12cl)

45€

WINTER MENU 2024

In 3 Courses 89€
Starter - Main course (fish or meat) - Dessert

STARTERS 37€

Mushroom of the Day Toast from David & Hélène Moore
Button mushroom sorbet / Creamy of shellfish

Deer tartare with Caviar from Aquitaine
*Hazelnut, mache vinegar, egg yolk
(Hunting Ornaise)*

Supplement: 10.00€

Red Young Partridge
Salsify to eat with fingers / Legs in Ballotine with duck foie gras and blackberry / Grilled Filleted breast

FISH 43€

Hake dressed as a Mushroom
Lentulina edodes / Nettle Vinegar

Fish of the Day

MEAT 43€

French Hunting Mallard grilled and smoked in green hay
Date with "Pommeau" / Chard with mushrooms

Farm Poultry from Ducroquet farm
Norway Lobster / Caviar / Topinambour with cloves

CHEESE

Cheese Platter 21€

Creamy Gillot Camembert 17€
Pear / Crunchy / Calvados Domfrontais

DESSERTS 23€

"Cèpe" Mushrooms
In Trompe-l'œil / Cinnamon / Mushrooms Praline

Milk Jam Shortbread
Biscuit / Ground ivy

Pinecone
Douglas Vinegar / Chocolate and Hazelnuts

Apple
Crispy Pastry / Ginger / Nut / Tasmanian Pepper "Plantation Petite Rivière" from Normandy

Do not forget to inform us of any allergies or special diet.

OUR PRODUCERS

MEAT

- Poultry from Jean-Marie TAUPIN (Orne)
- CHAISERONNE, Normande Cattle Breed beef and porks (Manche)
- The pig from Bayeux, from Jérôme LEPOIVRE (Orne)
- The squab from Thury-Harcourt, François JARDIN (Calvados)

FISH

- House LEQUERTIER (Normandy coasts)
- La MARÉE pour TOUS (Breton coasts)
- Farmed salmon from Isigny (Normandy coasts)
- Distri Malo (Saint-Malo)

MARKET GARDENERS

- Sylvie GUÉRIN (Orne)
- Helen MOORE & David FELLOWS – Mushrooms (Manche)
- Miguel HUET – Market Gardeners (Orne)
- Our own vegetables from the Bérangère garden in Bagnoles de l'Orne
- Patrice MOINET – Wild plant and mushroom picker
- Bernard MOTTIER – Vegetables, Market of la Ferté Macé & Bagnoles de l'Orne

DAIRY & CHEESE MONGER

- Michel ERNAULT (Orne), liquid cream, yogurt and cottage cheese, Ferme de Landegas, Ferme du Château, Couterne
- Patrick MERCIER (Orne), camembert de Normandie du ChampsSecret, farm cheese, raw milk and molded with a ladle, from organic farming
- Famille BOUVET, Gorges de Villiers farm (Orne), goat cheese
- Sébastien VAPAILLE, Cheese factory « des roches », Bagnoles-de-l'Orne
- Cheese factory GILLOT (Orne), camembert de Normandie Marie-Harel AOP

OTHER PRODUCER

- Jean-Pierre LE GOFF, Beekeeper, Bagnoles-de-l'Orne, Manoir du Lys Honey
- Egg BIO Coco, Sées (Orne)
- Plantation Petite Rivière, Saint Maurice en Cotentin, Tasmanian Pepper

OUR SOCIAL MEDIA

Instagram
@manoirdulys



Facebook
@Le Manoir du Lys



LinkedIn
@Le Manoir du Lys

