

W E L C O M E

Our nearby providers, market gardeners and farmers
allow us to achieve the natural cuisine we love and to value our region.

Let us introduce them!

The Meat

- Poultry from Jean-Marie TAUPIN (Orne)
- CHAISERONNE, Normande Cattle Breed (Manche)
- The pigeon chick from Saint André de Messei - Marc BOUQUEREL (Orne)
- The foie gras and giblets from Maison MASSE (Rungis)

The Fish

- Maison LEQUERTIER (Côtes Normandes)
- La MARÉE pour TOUS (Côtes Bretonnes)

Market Gardeners

- Grégoire DESNOULEZ (Bio Gardener-Manche)
- Gérard LEGRUEL (Manche)
- Sylvie GUÉRIN (Orne)
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Cremiers & Cheese Monger

- Michel ERNAULT (Orne)
- Patrick MERCIER (Orne)
- Les Frères RABACHE (Orne)
- Alexis PAINCHAUD (Mayenne)
- Dairy GILLOT (Orne)
- Dairy « Le Terroir », Christelle et Jérôme PHILIPPART (Orne)
- Eggs from Gwenaëlle LEDOUX (Mayenne)

We will happily answer your questions about the composition of our dishes.
Please inform us of any allergies or special diet that we should take into account
when preparing your menu.

Franck Quinton

THE DOMFRONTAIS

DOMFRONTAIS MENU

47 €

35 € with selected wines (3 glasses of 12cl)

The Salmon of Isigny

Tarama / Mushrooms of Paris

Radish fane

Or

The Egg

Cider vinegar / Summer truffle / Carrouge

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The Pollack

Rosabelle / Parsley / Shallot / Shell

Or

The Hock and the Sweetbread

Onion / Juice beaded with green hay oil

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Dessert from the menu

THE « ALL INCLUSIVE »

Served only at lunchtime

57 €

For the whole table

(Excluding bank holidays)

Domfrontais Menu, drinks included

Water, 2 glasses of wine and coffee

PETIT MOUSSERON

Served for children under 12 years-old

16 €

Menu with starter + main dish + dessert

Changes over the course of seasons

THE STARTERS

Some dishes may be served in half portion

	portion	1/2 portion
The Lobster	33 €	18 €
Flower zucchini / Girolle / Strawberry		
The Egg	26 €	15 €
Cider vinegar / Summer truffle / Carrouge		
The Eel	32 €	18 €
Foie Gras / Peach / Shusi rice		
Andouille from Vire	32 €	16 €
Local sausage served like a papillote with green hay Gillot camembert cream / Langoustine		
The Salmon of Isigny	28 €	16 €
Tarama / Mushrooms of Paris Radish fane		

THE FISH

The White Tuna	35 €	19 €
Green apple / Fennel / Bette Myrtle / Lemon verbena		
Fresh from the market	33 €	18 €
The Pollack	30 €	17 €
Rosabelle / Parsley / Shallot / Shell		

T H E M E A T

Manoir du Lys
Nature & Naturel

Some dishes may be served in half portion

	portion	1/2 portion
Local Pigeon Chick from Saint André de Messei In Buckwheat crust / New potatoes / Girolle	36 €	
The Beef Mushroom from Paris / Praline	36 €	21 €
The Lamb Pink / Vegetables from the Gardener / Spinach / Mint	36 €	21 €
The Hock and the Sweetbread Onion / Juice beaded with green hay oil	34 €	19 €
Cheeseboard	12 €	
Gillot Camembert Served as an emulsion Pear / Nut oil salad	9 €	

T H E D E S S E R T S

The Macaron Cream / Forest mushrooms / Trumpet mushroom sorbet	17 €
The Rice Pudding Apricot / Lavander	17 €
The Fig Cereal / Beer / Argan Oil	17 €
The Sangria White coffee / Bread from Gêne	17 €
Eskimo ... On the ice !	17 €

SEASONAL MENU

Manoir du Lys
Nature & Naturel

A starter, fish or meat course and dessert

63 €

35 € with selected wines (3 glasses of 12 cl)

The Lobster

Flower zucchini / Girolle / Strawberry

Or

The Eel

Foie Gras / Peach / Shushi rice

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The Fresh of the Market

Or

The White Tuna

Green apple / Fennel / Bette
Myrtle / Lemon verbena

Or

The Lamb

Pink / Vegetables from the Gardener / Spinach / Mint

Or

The Beef

Mushroom from Paris / Praline

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Dessert from the menu

SEASONAL TASTING MENU

 Manoir du Lys
Nature & Naturel

Menu served for the whole table

THE SEASONAL TASTING MENU

99 €

THE SEASONAL TASTING MENU – 5 Choices

83 €

50 € with selected wines (7 glasses of 8cl)

40 € with selected wines (7 glasses of 8cl)

The Egg

Cider vinegar / Summer truffle / Carrouge

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The Lobster

Flower zucchini / Girolle / Strawberry

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The Pollack

Rosabelle / Parsley / Shallot / Shell

•

The Lamb

Pink / Vegetables from the Gardener / Spinach / Mint

•

Gillot Camembert

Served as an emulsion

Pear / Nut oil salad

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The Sangria

White coffee / Bread from Gêne

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The Fig

Cereal / Beer / Argan Oil