

KITCHEN TRAINING

WITH OUR CHEF FRANCK QUINTON

Back from the Market

With the Chef, you will realise a full menu around a seasonal products basket taken in the market!

THE DATES

Saturday 24 March	Saturday 15 September
Saturday 21 April	Saturday 17 November
Saturday 2 June	Saturday 8 December

THE PROGRAMM

9.30 AM to 3 PM

We provide the apron, paper and pencil

9 AM: Appointment with the Chef for a welcome Coffee at our restaurant Ô Gayot. Departure for the market. You will compose your basket to make a seasonal menu (Starter, main course and dessert).

10.15 AM: Go back to the kitchen from the Manoir du Lys!

Around your basket, you will create and realise recipes with the Chef!

Around 1.15 PM: Degustation of your cooking in our restaurant with the Chef! (Water, Wine and coffee included)

RATES

105€ per person

(Composition of the basket of seasonal products on the market + Kitchen training + Lunch – Beverages included)

www.manoir-du-lys.fr

HOTELS
RS
RELAIS DU SILENCE

HÔTEL ★★ ★★

RESTAURANT GASTRONOMIQUE ÉTOILÉ ★

ROUTE DE JUVIGNY - LA CROIX GAUTIER - BAGNOLES DE L'ORNE

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MANOIR-DU-LYS@WANADOO.FR



Manoir du Lys
Nature & Naturel

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