

M E N U C H A N T E R E L L E

« C a n t h a r e l l u s C i b a r i u s »

A starter, fish or meat course, cheese and dessert	48 €
A fish course, meat course, cheese and dessert	53 €
Three courses, cheese and dessert	64 €

Aperitif and drinks are not included

- Drinks charged « à la carte »
- Classic package* : 22 €
- Superior package* : 35 €

* In both packages, aperitif and drinks are included

Aperitif: a cocktail of the Manoir served with 4 canapés per person

If you prefer a glass of champagne: additional 7 € per person

Drinks included: water, wine selected by the sommelier and coffee

Starters

Salmon, Wasabi Sesame / Cauliflower / Yuzu
The foie gras of duck, Parsley / Black Garlic / Snails
The pork head, Scampi / Sauce Gribiche / Sage
The ravioli, Shellfish / Crustacean / Macedonia

Fishes

The Pollack, Leek / Shell / Parmesan Shortbread
Seabream, Risotto / Mushrooms / bottarga
Cod, polenta / Olive / cuttlefish ink

Meats

Veal, Mushrooms / Potatoes / candied shallots
The duck breast, celery / carrots / Liver blond
The Beef, bacon / Baking Potatoes

Desserts

The dessert, banana / caramel / Café
The Half Sphere, Milk chocolate / praline Cashew
Spoons Biscuits, light cream / Seasonal fruits / black pepper
The meringue shell, Diced fruit / Sorbet

For groups of minimum 20 persons.

The linings of some dishes are under reserve of changes with the seasons.

HÔTEL ★★★

RESTAURANT GASTRONOMIQUE ÉTOILÉ ★

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

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