



ACTIVITIES CATALOG

SEASON 2017



HOTELS 
RELAIS DU SILENCE



HÔTEL ★★★★★

RESTAURANT GASTRONOMIQUE ÉTOILÉ ★

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

T. : +33 (0)2 33 37 80 69

MANOIR-DU-LYS@WANADOO.FR

RATES 2017

Our rates may vary depending on the season, availabilities and reservation period.
For more information, please contact us.

THE HOTEL

Superior room from 145 € to 195 €

Privilege room from 165 € to 255 €

Wooden lodge (for 2 persons) from 195 € to 300 €

Family suite (for 3 to 5 persons) from 255 € to 330€

Supplement half board 75 € per person and per day.

Includes Breakfast and Menu with starter, main course and dessert (without beverages).
Available only for a minimum stay of 2 days.

Breakfast 18 € per person

Buffet: served from 7.30 to 10 am / Room-Service: served from 7.30 to 11 am

Breakfast is FREE for children under 12 years-old

Room supplement from 3 persons: 30 € per day

Pets allowed in select rooms: 12 € extra charge per day

1 NIGHT PACKAGES

Coup de Coeur from 275 € to 325 €

Superior room, breakfast and 3 courses « Domfrontais » Menu - Excluding beverages

Gastronomic Stay from 520 € to 570 €

Wooden lodge, breakfast, and 7 courses « Tasting Menu » – Beverages included

THE GASTRONOMIC RESTAURANT

1 Star on Michelin guide

Domfrontais Menu 47 €

Seasonal Menu from 63 €

Seasonal Tasting Menu (7courses) 99 €

Children Menu (under 12 years-old) 16 €

VALENTINE'S DAY

TUESDAY 14 FEBRUARY 2017

Tasting Menu 7 courses : 99 € (Excluding beverages)

« Aperitif of the House » offered

The Salsify

A carbonara / Truffe melanosporum



The Scallops

In shell / Shrimp broth / Udon / Ginger oil



The Skrei

Cooked on pebble / Butternut / Peanut



The Duck

Nougat / Tuberous chervil / Barbecue sauce



The Gillot Camembert

Served as an emulsion

Nut oil salad / Pear



The Exotic Fruit

Pineapple / Coconut / Passion / Jasmine



The Orange Blood

Gianduja / Pistachio from Sicily

1 NIGHT PACKAGE

Valentine's Day Dinner (Excluding beverages)

« Aperitif of the House » offered, breakfast and accommodation

Superior room: 343 €

Privilege room: 358€

Wooden lodge: 380€

Package for 2 persons available on Tuesday 14 February 2017

Special Valentine's evening

VALENTINE'S DAY CONTINUE

FROM 15th TO 28th FEBRUARY 2017

Exceptional offer!

The room is offered

OBLIGATORY MINIMAL EXPENSES

The Breakfast: 18 € per person

Valentine's Degustation Menu: 99 € per Person (Excluding beverages)

The total is 117 € per person

SALES CONDITION

- This offer is only valid in a superior room for one night
A supplement will be paid to benefit from this offer in the other room categories:
Privilege - 50 € / Wooden lodge - 110 €
- The total amount will be charged immediately at booking time
Non-refundable, non-exchangeable

ATTENTION

Weekly closing of the hotel and restaurant on Sunday evening, Monday (all day) and Tuesday lunchtime

PRICES

(For 2 persons)

Superior room: 234 €

Privilege room: 284 €

Wooden lodge : 344 €

KITCHEN TRAINING

WITH OUR CHEF FRANCK QUINTON

NEWS 2017

An EVENING ... A THEME

Around a theme, you share a moment of conviviality with the Chef, in the kitchens of the Manoir du Lys!

Creation of a dish around the theme, aperitif and tasting of the dish in table d'hôtes !

THE DATES

Wednesday 26 April : **The Lamb**

Wednesday 14 June : **The Vegetal**

Wednesday 18 October : **The Mushroom**

Wednesday 6 Décembre : **The Poultry**

THE PROGRAMME

From 7.00 pm

07.00 pm : The Chef welcomes you in his kitchens

Creation of a dish around the theme

Aperitif

Tasting of the table d'hôtes with the Chef

A glass of wine in accordance with the dish made, water and coffee mignardises included

Maximum of 6 persons

RATE

70€ per person

(Kitchen training + Dinner – beverages included)

KITCHEN TRAINING

WITH OUR CHEF FRANCK QUINTON

Back from the Market

Together with the Chef, you will realise a full menu around seasonal products bought at the market.

THE DATES

Saturday 25 March

Saturday 23 September

Saturday 20 May

Saturday 25 November

Saturday 24 June

Saturday 9 December

THE PROGRAMME

9.30 am to 3 pm

We provide the apron, paper and pen for your notes

9 am: Appointment with the Chef for a welcome Coffee at our restaurant Ô Gayot in central Bagnoles de l'Orne. Departure for the market. You will compose your basket to make a seasonal menu (starter, main course and dessert).

10.15 am: Back to the kitchen at the Manoir du Lys

According to your basket, you will create and realise recipes with the Chef

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

RATES

105 € per person

(Visit of the Market, kitchen training & lunch – Beverages included)

OENOLOGICAL TRAINING

WITH OUR WINE-WAITER YVON LEBAILLY

NEWS 2017

The Oenological Dinner

Initiation to the art of wine tasting around a unique menu in the company of the sommelier, Who will present you the wines, the fields and will comment on each wine and wine accord.

THE DATES

From 7.30 pm

Friday 23 June

Friday 13 October

Seasonal Menu 3 dishes with selected wines

Water and coffee included

Date at your convenience for any group of more than 6 people.

RATE

85€ per person

(Dinner – Beverages included)

OENOLOGICAL TRAINING

WITH OUR WINE-WAITER YVON LEBAILLY

The Oenological discovery

Talking about the Regions, designations, areas... you will analyse, dissect, discover and taste some of our favourite wines, along with a “snack appetizer”!

THE DATES

7 pm to 9 pm

Friday 17 March

Friday 10 November

We can arrange a date at your convenience for any group - more than 6 persons - with the possibility to organise a dinner with the sommelier.

RATE

48 € per person (Snack appetizer and degustation)



THE TABLE D'HÔTES

IN THE KITCHEN ...
IN THE COULISSES OF GASTRONOMY

The TABLE D'HÔTES

Our Chef Franck Quinton opens its doors ...

You are at the heart of the kitchen and spectator of a "coup de feu" during a dinner!

Seasonal menu according to Chef's inspiration

Selection of wines selected by our sommelier Yvon Lebailly

(According to each dish)

Reservations **only**

Depending on restaurant occupancy

Maximum of 6 persons

RATE

Seasonal Menu 3 dishes : 80 € per person

Selected wines with your dishes, water and coffee included

Available from Tuesday to Thursday included

Seasonal Menu 6 dishes : 130 € per person

Selected wines with your dishes, water and coffee included

Available Friday and Saturday

THE PICNIC

« MADE IN NORMANDY »

BY OUR STAR CHEF!

A formula to fit everyone ...

« SOLO » VERSION

On foot, on horseback or mountain bike, discover the marked trails through the Andaines forest. Our Chef Franck Quinton prepares a Gastronomic Picnic for your backpack!

The bundle picnic: 35 € per person (with beverages included)

The dates: When you want ... From April to the end September (except on Mondays and Tuesdays)

Attention: *You'll have to place your order at least a day in advance!*

Special offer: Mountain bike rental for free

« GRAND LUXE » VERSION

Another approach to the Andaines forest: you go for a themed walk with a guide: weeds, trees, legends, mushrooms, birds singing ...

As hunger sets, at a turn in the path you will encounter your table, set with white tablecloths, green plates, silverware, candlesticks and a wicker basket ...

The picnic + the walk (2h30): 60 € per person (with beverages included)

The dates: When you want ... From April to the end September (except on Mondays and Tuesdays)

Available for groups of 8 to 15 persons



Take some good shoes!

M U S H R O O M S

FOR THE WEEK END

Friday to Sunday / From September, 29th to November, 5th of 2017

THE PROGRAMME

Friday

Dinner (3 dishes – Excluding beverages)

Accommodation

Saturday

Breakfast from 7.30 am

9.30 am: Visit at the Market of Bagnoles de l'Orne

11 am: Cooking lesson by our Chef Franck Quinton

Autumnal recipes, inspired by mushrooms from the forest of Andaines

12.30 am: Lunch at the restaurant (Beverages included)!

2.30 pm: Mushrooms picking in the Andaines forest, together with a mycologist

From 7 pm to 8 pm: Ranking of the different species collected around an aperitif!

Dinner (Degustation Menu 7 dishes – Excluding beverages)

Accommodation

Sunday

Breakfast from 7.30am

9.30am: start for a new walk in the Andaines forest

Lunch inside the kitchen (Beverages included)

THE PRICES

	Package 1 Night* Price for 2 persons	Package 2 Nights* Price for 2 persons
Superior room	639€	938€
Privilege room	669€	998€
Wooden lodge	729€	1 088€

*Package 1 night: Arrival on Saturday for lunch /Departure on Sunday after lunch

*Package 2 nights: Arrival on Friday for dinner / Departure on Sunday after lunch

M U S H R O O M S

T H E T I M E F O R A D A Y

Saturday / From 30th September to 4th November 2017

T H E P R O G R A M M E

Saturday

9.30am: Visit to the Market of Bagnoles de l'Orne

11am: Cooking lesson by the Starred Chef Franck Quinton

Autumnal recipes, inspiration by mushrooms from the forest of Andaines

12.30am: Lunch in the restaurant (Beverages included)!

2.30pm: Start at 2.30pm / You going on Andaines forest to pick mushrooms accompanied by a mycologist

From 7pm to 8pm: Ranking of different species collected around an aperitif!

T H E P R I C E

100€ per person

(Lunch and Beverages included)

O U R R E C O M M A N D A T I O N S

- Have a suitable outfit for a walk in the forest (about 2.30 hours of walk)
- Remember to bring your basket and your knife for to pick up the mushrooms.

M U S H R O O M S

« A L A C A R T E »

From 29th September to 5th November 2017

In stay at Manoir du Lys or transition to Bagnoles de l'Orne, enjoy our activities Mushrooms « A la carte »!

S A T U R D A Y A C T I V I T I E S

Cooking lesson: 15€ per person

From 11am to 12.30 am

Autumn Recipes inspired mushrooms of the forest of Andaines

The Walks Mushrooms and Aperitif: 35€ per person

Start at 2.30pm / You going on Andaines forest to pick mushrooms accompanied by a mycologist

From 7.30pm to 8.30pm / Ranking of different species collected around an aperitif!

S U N D A Y A C T I V I T I E S

The Walks Mushrooms: 20€ per person

Start at 9.30am / Going on Andaines forest to pick mushrooms accompanied by a mycologist



M U S H R O O M S

FOR THE TIME OF A MID-WEEK

From Sunday to Monday

From 29th to 30th October 2017

THE PROGRAM

Sunday

Dinner (Degustation Menu 7 dishes – Excluding beverages)

Accommodation

Monday

Breakfast from 7.30am

9.30am: You going on Andaines forest to pick mushrooms accompanied by a mycologist

12.30am: Lunch Ô Gayot* (Beverages included)

3pm: Cooking lesson by the starred Chef Franck Quinton

Autumnal recipes, inspiration by mushrooms from the forest of Andaines



**Ô Gayot: our other establishment located in the center of Bagnoles de l'Orne*

THE PRICE

Special Offer

Package 1 night: 509€ for 2 persons

(Instead of 584€)

Accommodation in Wooden Lodge

THE END OF YEAR CELEBRATIONS

For the end of year celebrations, the Manoir du Lys proposes to you:

GIFT IDEAS

You wish to offer an invitation !

Choose the formula that suits you, set your invitation to the Manoir du Lys by credit card.

You will then receive the voucher by mail as a PDF or by mail.

Your guests will have one year from the date of issue to take advantage of their invitation.

Package Hotel from 181 € for 2 persons

Package Restaurant from 94 € for 2 persons

Package « Insolite » from 48 € per person
(Kitchen training, Oenological Training, Mushroom day ...)



CARTE TRAITEUR



Wish you a refined cuisine for your celebrations ?
We offer you a carte of our menus and dishes
prepared by our Chef Franck Quinton and his team !

THE END OF YEAR CELEBRATIONS

It's also ...

THE CHRISTMAS EVE



For an authentic Christmas Eve ... With family or friends, near the fireplace!
Tasting menu in our candlelight restaurant !

THE NEW YEAR DINNER EVE

A prestigious evening in a fabulous environment!

Special Tasting Menu

Champagne, selected wine with your dishes, water and coffee included, all at discretion!

Dancing with orchestra

Rates and Menus available from 1 October 2017 !

For further information, please contact us

By e-mail : manoir-du-lys@wanadoo.fr or contact us at +33 (0)2 33 37 80 69

FOR YOU ENTERPRISES!

A stately home to bright and contemporary furnishings invite for work and relaxation in the heart of nature!

Le Manoir du Lys is ready for business events of all kinds reception: receptions, conferences, seminars, cocktails, conferences...

We have 5 fully equipped seminar rooms. Work areas are adaptable, spacious and comfortable. A WiFi connection is available throughout the property.

A team is fully dedicated to the organization of your events to provide tailor-made and personalized service.

STEP BUSINESS IN A QUIET PLACE!

Package B&B: 99€ (Room and Breakfast)

Stopover Package: from 110€

Room, breakfast and dinner with 2 or 3 courses (Excluding beverages)

STUDY DAY - SÉMINAR

Package Study Day: 55€

Package Residential Seminar: from 185€

Package Half-Residential Seminar: from 160€

A wide range of activities can be offered (Optional packages)

- The cooking workshop by our starred chef Franck Quinton
Demonstrative or participatory
- The ŒnologicWorkshop, by our sommelier Yvon Lebailly
Œnological encounter with wine tasting or œnological Dinner
- Walking Mushrooms (late September to early November)
Picnic "Made in Normandy" (April to September)

Rates valid from Monday to Thursday.

Contact us for further information!



OUR ÔTHER ESTABLISHMENT

THE Ô GAYOT

Spacious, bright, with airs of modern bistro, restaurant, overseen by Franck Quinton, offers a generous menu and a menu with a starter, main course, cheese and dessert, which changes every week.

The talented Chef, Franck Langlois, offers a simple cuisine, original and diverse but also visually through the opening onto the kitchen / grill.

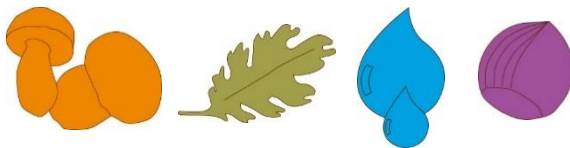
The Ô Gayot, is :

a hôteL **

a restÔrant

an Ô bar

a shÔp



You will find a wide selection of:

Fresh products: sausage, smoked salmon, foie gras, cheese Gillot, ham, smoked ham, sausages and garlic terrine ...

Delicatessen: terrines, foie gras, spices, different oils, mustard, jams, cake house

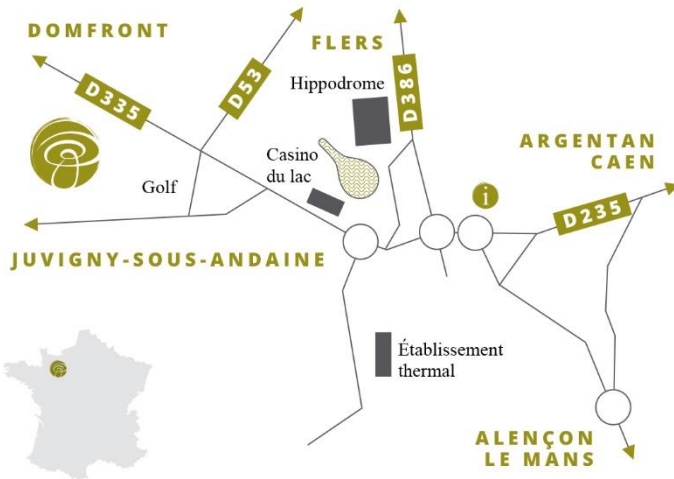
cider products: cider, pommel, calvados, perry,

Cellar: large variety of wines selected by our sommelier Yvon Lebailly

The Originality: Ô Gayot cake (pastry specialty created by Franck Quinton)

Every Saturday morning from 10:30 am, a tasting of the products is proposed. See you there!





Pour toutes informations complémentaires, nous contacter
par Email : manoir-du-lys@wanadoo.fr ou nous joindre au +33 (0)2 33 37 80 69

www.manoir-du-lys.fr

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