

M E N U C È P E

« B o l e t u s E d u l i s »

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| A starter, fish or meat course, cheese and dessert | 57 € |
| A fish course, meat course, cheese and dessert | 63 € |
| Three courses, cheese and dessert | 76 € |

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

The escalope of foie gras, exotic fruits / Turnip
Salmon, vegetable Herbs / Lemon / Crunchy vegetables
The Gambero Rosso, Celery / Green Apple / Chinuta
The sweetbreads, Artichoke / Green Beans / foie gras / Hay green

Fishes

The Bar, Cockles / Celeriac risotto / Mushrooms
The Monkfish, Bacon / Siphon Potatoes / white Butter
The John Dory, Polenta / Shell / Peas / Chorizo
Lobster*, Potatoes / Seafood / Mushrooms

Meat

The Beef, Foie gras / Truffles / Potatoes
The Rack of Lamb, Parsley / Chermoula season / Confit of 7:00
Veal, Mushrooms / Vol-au-vent / Sauce Soubise
The pigeon, stuffed / Asparagus * / Cider Jus

Desserts

Chocolate, Grand Cru / Hazel / Sweet biscuit / ganache
The desserts with seasonal fruit
The Macaron, Mushrooms / soft cream / sorbet Trumpets
The Lemon Shortbread / Meringue / Biscuit Almond

For groups of minimum 20 persons.

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

*** Products served according to the season, from April to October.**

HÔTEL ★★★

RESTAURANT GASTRONOMIQUE ÉTOILÉ ★

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

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