

M E N U C O P R I N C H E V E L U

« C o p r i n u s C o m a t u s »

A starter, fish or meat course and dessert	50 €
A fish course, meat course and dessert	55 €
Three courses and dessert	62 €

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 Egg, Grilled Polenta / Bacon Colonnata / Pop'Corn

Salmon, Lemon / Yuzu / Cauliflower

The Beef, Potatoes / Sauce Gribiche / Cider

Fishes

Hake, Leeks / white Butter / Herbs

Seabream, Polenta / Herbs / cuttlefish ink

The Plaice, Cream / Shrimp / Shellfish

Meats

The ham on the bone, Apples Fruit / Calvados / Spinach

Poultry, Pancakes Vonnassiennes / Tarragon / Mushrooms

The Beef, Potatoes / shallots / A la bordelaise

Desserts

Apple, Candied / Rustic Biscuit / Emulsion "Teurgoule"

Finger, Milk Chocolate / Coconuts / Hazelnuts

Mille-Feuille, Tahitian Vanilla / Light Cream

Menu available for lunch from Monday to Saturday included (Except Bank holidays)

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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