

Welcome to the Manoir du Lys,

A house rooted on the edge of the forest, where cooking is approached like a walk in the woods: with curiosity, respect, and a touch of poetry.

It's in this culinary clearing that Chef Franck Quinton gathers his inspiration, following the rhythm of the seasons and the secrets of the undergrowth. Wild mushrooms, discreet herbs, garden vegetables, meats from nearby farms, responsible fishing...

Here, every ingredient tells the story of a place, a season, a craft – and above all, a bond of trust with those who nurture it.

We favor short supply chains, foraging, sustainable farming, and practices that honor all living things. Our cuisine, true to our motto "Nature and Natural," echoes the environment that surrounds us.

Yvon and Hugo Lebailly, passionate about fine bottles and masters of perfect pairings, guide you throughout this sensory journey. Their wine cellar, conceived as an emotional map, speaks of vines, of people, and of stories to be savored.

Each pairing flows naturally from the dish and reflects the spirit of the house.

So, pull on your boots, grab your baskets and knives, and come with us for a stroll in the forest.

Let yourself be guided – the essential lies beneath your feet.

*Stéphanie, Yvon & Hugo LEBAILLY
Laure & Franck QUINTON*

and the entire Team of the Manoir du Lys.



FOREST JOURNEYS...

7-Course Tasting Experience*

150€

Le Croque-Champignons 2026
Cultivated mushrooms & fully plant-based



Oyster and Cuttlefish
Mushroom Consommé / Seaweed / Cider Vinegar



Hake
Pil pil / Mussels / Spring Onions



Trout
Mushroom garum



Pigeon
Apple / Malt / Tomatoes

OR

Salt Marsh Lamb
Woodland Blanquette / Samphire / Wild Asparagus



Gillot Camembert Cream
Pear / Domfrontais Calvados



Dessert of your choice - *Please refer to our dessert menu*

**Dernière prise de commande pour le menu 7 plats : 21h00*

5-Course Tasting Experience

130€

Le Croque-Champignons 2026
Cultivated mushrooms & fully plant-based



Hake
Pil pil / Mussels / Spring Onions

OR

Trout
Mushroom garum



Pigeon
Apple / Malt / Tomatoes

OR

Salt Marsh Lamb
Woodland Blanquette / Samphire / Wild Asparagus



Gillot Camembert Cream
Pear / Domfrontais Calvados



Dessert of your choice - *Please refer to our dessert menu*

In 3 Courses

98€

Your choice of starter, main course (meat or fish), and dessert

For guests with allergies or specific dietary requirements, our team will be delighted to assist.

...AT THE FOREST'S EDGE

STARTERS

39€

Le Croque-Champignons 2026

Cultivated mushrooms & fully plant-based

Oyster and Cuttlefish

Mushroom Consommé / Seaweed / Cider Vinegar

Lamb Throat and Tongue

Fermented peach

FISH

45€

Hake

Pil pil / Mussels / Spring onions

Trout

Mushroom garum

MEAT

45€

Pigeon

Apple / Malt / Tomatoes

Salt Marsh Lamb

Woodland Blanquette / Samphire / Wild Asparagus

CHEESE

Cheese Selection

22€

Gillot Camembert Cream

Pear / Domfrontais Calvados

18€

DESSERT

24€

Porcini Mushroom Creation

Porcini Praline

Mille-feuille

Vanilla / Calvados / Milk Jam

Strawberry

Normandy pepper

FOOD & WINE PAIRING

| | |
|------------------|-----|
| 7 glasses (10cl) | 95€ |
| 5 glasses (10cl) | 75€ |
| 3 glasses (12cl) | 50€ |

OUR PRODUCERS

MEAT

- Poultry from Jean-Marie TAUPIN (Orne)
- CHAISERONNE, Normande Cattle Breed beef and porks (Manche)
- The pig from Bayeux, from Jérôme LEPOIVRE (Orne)
- The squab from Thury-Harcourt, François JARDIN (Calvados)

FISH

- House LEQUERTIER (Normandy coasts)
- La MARÉE pour TOUS (Breton coasts)
- Distri Malo (Saint-Malo)

MARKET GARDENERS

- Sylvie GUÉRIN (Orne)
- Helen MOORE & David FELLOWS – Mushrooms (Manche)
- Our own vegetables from the Bérangère garden in Bagnoles de l'Orne
- Patrice MOINET – Wild plant and mushroom picker
- Bernard MOTTIER – Vegetables, Market of la Ferté Macé & Bagnoles de l'Orne

DAIRY & CHEESE MONGER

- Michel ERNAULT (Orne), liquid cream, yogurt and cottage cheese, Ferme de Landegas, Ferme du Château, Couterne
- Patrick MERCIER (Orne), camembert de Normandie du ChampsSecret, farm cheese, raw milk and molded with a ladle, from organic farming
- Famille BOUVET, Gorges de Villiers farm (Orne), goat cheese
- Cheese factory « des roches », Bagnoles-de-l'Orne
- Cheese factory GILLOT (Orne), camembert de Normandie Marie-Harel AOP

OTHER PRODUCER

- Jean-Pierre LE GOFF, Beekeeper, Bagnoles-de-l'Orne, Manoir du Lys Honey
- Egg BIO Coco, Sées (Orne)
- AMARE FLORA, Herborist