

## Manoir de Beauvoir History



**Children's Menu**  
**Starter & Maincourse & dessert 13.00€ €**  
**Starter & Maincourse Or Maincourse & Dessert 9,00 €**

Mixed salad **or** Deli meats  
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Minced beef meat **or** Fish and Chips  
Choice of sides  
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Chocolate fondant **or** Ice cream (2 scoops)

**We welcome you all year round**

**For your professional events,**

Seminars, study day,  
Evening stage, business meal ...

**For your private events,**

Weddings, baptism, communions,  
Family meals, birthdays ...

**Our brochure is available at the reception**  
**Please don't hesitate to ask for a visit of our seminar rooms**  
**And a numbering for your convention, seminar or residential seminar**

**Our partners :**



**Garrigae**  
Ailleurs.

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The Manoir de Beauvoir is found sited on the site of the original "Domaine de la Boissonnerie" which probably was built towards the end of the 15<sup>th</sup> century.

In 1840 the land registry indicates a re-construction of "La Boissonnerie" and thereafter called "The Manoir de Beauvoir" In 1850 everything passed in to the hands of Isidore Chevallereau (1794-1878) Poitiers, who also owned the "Chateau de Touffou". He sold the Manor in 1863 to Guillaume de Fautreau (1809-1865), the director of the insurance company " Mutuelle de Poitiers".

The Manoir de Beauvoir originally the Domaine de la Boissonnerie, was left to Arthur Nouveau de la Carte, Viscount of Fautreau the adopted son of Guillaume de Fautreau. This is were his two children were born in 1867 and 1870.

The Manoir de Beauvoir was sold in 1877 to Marquis Ernest de la Corbiere. According to the land registry it is the Marquis who in 1878 demolished the Manor – Boissonnerie, and built the new Manor we now know today, sited in the field immediately to the east of the old Manor. It is probably at this time that the woodwork and chimneys that are still visible inside the Manor were installed.

The Marquis de la Corbiere was the mayor of Mignaloux - Beauvoir from 1888 until his death at the age of 81 in 1897. Charles Theodore Allenet Lieutenant Colonel of the infantry, buys the Manoir de Beauvoir as his residence. In 1904 he constructs a garden house which is indicated by the date carved in the house. His widow sold the property in 1915 to Maurice Gilbert founder of "The Cafe Gilbert" in Poitiers. He lived in the Hotel on the boulevard Grand Cerf located 15 Rue de Blossac ,( currently the administrative court). He spent his free time in the Manoir de Beauvoir, his country home. When he purchased the estate it consisted of the new Manor built 1878, the old farm, and maybe the rest of the old boissonnerie (now situated on the footpath between the greenhouse and the contemporary hotel building

In 1922 he builds a green house and a laundry. Between 1929 and 1935 with architects Maurice and Pierre-Andre Ursault major restoration work is done, giving the Manoir de Beauvoir the present appearance today. At the same time the architects working for Mr Gilbert work on the hotel Grand Ceft on Rue de Blossac . The roof of the Manor is restored adding small skylights .and a central staircase is installed. Above all a terrace is attached on the side of the Manor house, and a pond is added to the east of the terrace. A round the Manor house landscape gardeners Vuaud-Bruant design formal gardens. Enclosed by a yew hedge, the gardens include a number of flower beds, designed symmetrically in the French style. In line with the pond the perspective is marked by a statue by the sculpture Georges Chauvel. Representing "Dawn sound alarm on a horn". Another statue by Georges Chauvel is added on the terrace.

Expanding, the park is embellished with new plants including Cedars from Lebanon and oaks from America. A hunting lodge is constructed north of the Manor house. In 1929 Maurice Gilbert had a chapel built south of the Manor house in remembrance of the birth of his first born son, Claude. During the second world war the family Gilbert took refuge in his property of Beauvoir. Maurice Gilbert died there on the 12<sup>th</sup> September 1944 at the age of 80, his wife lived at the Manor until her death in 1958.

The farming activity on the property ceased at that time. From 1990 the Manoir de Beauvoir and its grounds are transformed into a hotel restaurant and a 18 hole golf club. The alteration work is entrusted to Serge Cailaud, a purpose built hotel is constructed west of the Manor house and the golf club-house, is built south of the barn.

**Buisness Menu**

Chef's Market  
Pick Only

**Formule Birdie**

Starter & Main Course **or** Main  
course & Dessert  
**27.00€**

**Formule Eagle**

Starter & Main course &  
Dessert  
**34.00€**

**Starters**

Cold Razor Shell Clams Salad with Parsley or  
Creamed Mushroom Soup or  
"Gratined" Oysters with Scallops Coral or  
Chef's market pick

**Main courses**

Pressed Lamb Shoulder with sesame crusty, celery & Potatoes gratin  
Braised Stag Skanks with sweet spices, Autumn Vegetables or  
Cod Shepherd's Pie, Grilled Vegetables or  
Chef's market pick

**Cheeses or Desserts**

Selection of cheeses (Maras Goat cheese, Blue cheese and Brie) or  
Quince Pancake Cake & its Coulis or  
Homemade Chocolate moelleux or  
Chef's market pick



**Lunch Menu**

**Starter & Maincourse & dessert Of the Chef 20,00 €**  
**Starter & Maincourse Or Maincourse & Dessert Of the Chef 16,00 €**

**Starters**

Smoked Salmon, Cabbage and Vegetables	<b>11.00€</b>
Foie Gras Terrine, Pear Chutney with Toasts	<b>16.00€</b>
Duck Breast Filet Salad, Mushroom & Poached egg, Pine Nut	<b>12.00€</b>
Creamed Mushroom Soup	<b>10.00€</b>
"Gratined" Oysters with Scallops Coral	<b>9.00€</b>
Cold Razor Shell Clams Salad with Parsley	<b>12.00 €</b>
Chef's market pick	<b>11.00 €</b>

**Main courses**

Pressed Lamb Shoulder with sesame crusty, celery & Potatoes gratin	<b>19.00€</b>
Braised Stag Skanks with sweet spices, Autumn Vegetables	<b>19.00€</b>
Roasted Filet of Beef, Gratined Marrowbone	<b>22.00 €</b>
Roasted Eel, Risotto with Parmesan Cheese	<b>19.50€</b>
Cod Shepherd's Pie, Grilled Vegetables	<b>19.00€</b>
Snacked Scallops with Mousseline	<b>22.00€</b>
Chef's market pick	<b>14.00€</b>

**Cheeses and desserts**

Selection of cheeses (Maras Goat cheese, Blue cheese and Brie)	<b>9.00€</b>
Chestnut & coffee Tiramisu	<b>10.00€</b>
Home-made Caramel Profiteroles with Chantilly and Almonds	<b>10.00€</b>
Assortment of desserts	<b>9.00€</b>
Quince Pancake Cake & its Coulis	<b>9.00€</b>
Chef's market pick	<b>9.00€</b>

***Our Chef Sébastien RAIMBAULT***

***has designed a selected menu to ensure that each dish is made from fresh and seasonal produce.***

Please note that to ensure high quality standards some of our produce may not always be available.

