



# Menu

## ENTRÉES

Thon glacé au tamari, confit fondant, kombucha  
*Tamari-glazed tuna, melt-in-the-mouth confit, kombucha*


Gnocchis farcis aux champignons, crumble noir, émulsion forestière  
*Mushroom-stuffed gnocchi, black crumble, forest emulsion* 

Œuf parfait à 63°C, petits pois et fèves, ail des ours, jus végétal  
*63°C slow-cooked egg, peas and broad beans, wild garlic, vegetable jus* 

Quenelles de truite sauce Nantua, kumquats confits  
*Trout "quenelles" with Nantua sauce, candied kumquats*

## PLATS

Merlu confit, asperges blanches, ajo blanco, tuile de pain  
*Confit hake, white asparagus, ajo blanco, bread tuile*

Risotto de chou-fleur, champignons grillés,  
extraction de champignons, oignons caramélisés  
*Cauliflower risotto, grilled mushrooms, mushroom extraction,  
caramelized onions* 

Joue de bœuf braisée, crème de patate douce fumée,  
jus corsé, quinoa croustillant  
*Braised beef cheek, smoked sweet potato cream, rich jus, crispy quinoa*

Filet de bœuf, gomasio au sésame et fenouil,  
sauce XO, fondant de céleri-rave  
*Beef fillet, sesame & fennel gomasio, XO sauce, celeriac fondant*

Volaille jaune confite, aubergine laquée, jus iodé  
*Confit free-range chicken, glazed eggplant, iodized jus*

## FROMAGES / DESSERTS

Parfait glacé amandes, mandarine, biscuit diamant, confit d'agrumes  
*Almond semi-freddo, mandarin, "diamant" shortbread, citrus confit*

Miel de tournesol des Prés Leroy, thym citron, crémeux miellé  
*Sunflower honey from "Prés Leroy", lemon thyme, honeyed cream*

Chocolat, thé matcha, sous-bois végétal, croustillant cacao  
*Chocolate, matcha tea, "forest floor" inspiration, cocoa crunch*

Assiette de fromages de la Ferme des Maras  
*Selection of cheeses from "La Ferme des Maras"*

## MENU ENFANT - 15€

Croustillant d'aiguillette de poulet pané  
Multi graines, frites  
*Crispy breaded chicken strips  
With mixed seeds, served with chips*

Ou

Fish and Chips ou légumes (*vegetables*)

Fondant au chocolat accompagné d'une glace vanille  
*Chocolate fondant served with vanilla ice cream*

Ou

Duo de glace barbe à papa et vanille aux smarties  
*Cotton candy and vanilla ice cream duo with Smarties*

Boisson au choix :

Diabolo, sirop à l'eau, jus d'orange, jus de pomme, Coca-cola  
*Diabolo, water-based syrup, orange juice, apple juice, Coca-Cola*

# Menu

## Restaurant Le Cèdre

### *Birdie Menu*

*Starter & main Course*

*Or*

*Main course & dessert*

**€30.00**

### *Eagle Menu*

*Starter,*

*main Course & dessert*

**37.00€**

### *"Midi" Set Menu*

*Market Special*

*Starter & Main Course*

*Or*

*Main Course & Dessert*

**From €19.00**

We welcome you year-round for your **professional events**, seminars, study days, stopover evenings, and business lunches...  
For your **private events**: weddings, baptisms, communions, family gatherings, and birthdays...

**Our seminar brochure is available at the reception desk.**

Bring your next event to life: discover our lounges during a guided tour and let us create a tailor-made proposal for your seminars and residential stays.

### **Our partners:**



**Garrigae**  
Ailleurs.  
MANOIR DE BEAUVOIR  
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635 Route de Beauvoir 86550 Mignaloux-Beauvoir  
Tél : 33 (0)5 49 55 47 47  
resa-manoir@garrigae.fr

# History of the Beauvoir Manor House

Nestled in the heart of a wooded park, the Manoir de Beauvoir stands on the grounds of a former estate called 'La Boissonnerie', built at the end of the 15th century.

Rebuilt in 1840, it took on the name we know today and has stood the test of time thanks to its illustrious owners, the Chevallereau, Fautreau and de La Corbière families, who left a lasting mark on it.

In 1878, Marquis Ernest de La Corbière had the current manor house built, a masterpiece of elegance where period woodwork and fireplaces still bear witness to the architectural richness of the place.

A few decades later, Maurice Gilbert, founder of the famous Cafés Gilbert, transformed the property into a truly charming setting. Under the impetus of architects Maurice and Pierre-André Ursault, the manor house took on its contemporary appearance: a loggia opening onto the gardens, an ornamental pond, sculptures by Georges Chauvel and a chapel built in 1929 as a family tribute.

Today, the soul of the place remains intact. Transformed in the 1990s into a hotel, restaurant and golf course, the Manoir de Beauvoir gracefully combines heritage and art de vivre.

Under the benevolent shade of century-old cedar trees, the restaurant Le Cèdre perpetuates this heritage, inviting each guest to savour a moment of history, terroir and refinement.