

Menu

ENTRÉES

Saumon mariné, crème d'avocat, vinaigrette au yuzu
Marinated salmon, avocado cream, yuzu vinaigrette

✓ Tomates anciennes marinées,
mousse de chèvre, tomates confites, sorbet tomate basilic
Heirloom tomatoes, goat's cheese mousse, confit tomatoes, tomato-basil sorbet

Gaspacho de melon jaune,
émulsion de jambon grillé, melon brûlé, huile de basilic
Yellow melon gazpacho, grilled ham emulsion, charred melon, basil oil

PLATS

Dos de cabillaud,
espuma de poivron fumé, vierge provençale, câpres et olives Taggiasca
Cod loin, smoked pepper espuma, Provençale vierge sauce, capers and Taggiasca olives

Magret de canard teriyaki, pulpe
et ketchup de betterave, griottes rôties, jus réduit au poivre de Timut
*Teriyaki duck breast, beetroot puree and ketchup, roasted Morello cherries,
Timut pepper jus*

✓ Aubergine rôtie au miso,
crèmeux de maïs, tomates cerises confites, pesto de basilic
Miso-roasted eggplant, creamy corn puree, confit cherry tomatoes, basil pesto

Filet de bœuf au gomashio de fenouil,
pomme Anna, jus de viande (Supplément 7€)
Beef tenderloin with fennel gomashio, Pomme Anna, rich meat jus (+€7 supplement)

FROMAGES / DESSERTS

Chocolat en trois textures, sous-bois végétal et matcha
Three-texture chocolate, botanical undergrowth and matcha

Yaourt au miel des « prés Leroy », crémeux vanille, gel gingembre et
citron vert

"Prés Leroy" honey yogurt, vanilla cream, ginger and lime gel

Parfait glacé fraise, tartare acidulé et crème glacée lavande
Strawberry parfait, tangy strawberry tartar, lavender ice cream

Assortiment de fromages et chèvres de la ferme du Maras
(Supplément 12€)
Assortment of cheeses and goat's cheeses from the Maras Farm (+€12 supplement)

MENU ENFANT - 15€

Croustillant d'aiguillette de poulet pané
Multigraines, frites
Crispy breaded chicken strips with mixed seeds, served with french fries

Ou
Fish and Chips ou légumes
Fish and chips or fish with vegetables

Crêpe au Nutella, chantilly (*Nutella crêpe, whipped cream*)
Ou

Duo de glaces 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
Diabolo, water-based syrup, orange juice, apple juice

Menu

Restaurant Le Cèdre

Birdie Menu

Starter & main Course

Or

Main course & dessert

€30.00

Eagle Menu

Starter, main Course & dessert

€37.00

We welcome you all year round for your **professional events, seminars, study days, overnight stays, business meals**, etc.

For your private events, weddings, christenings, communions, family meals, birthdays, etc.

Our seminar brochure is available at reception.

Please feel free to request a tour of the function rooms and a quote for your convention, seminar or residential seminar.

Our partners:



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