

Menu

ENTRÉES

✓ Œuf parfait, crème de châtaigne et brie fondant,
éclats de châtaigne grillée

Perfectly cooked egg, chestnut cream and melting Brie, roasted chestnut chips

✓ Gaspacho de betterave, sorbet au fromage de chèvre,
grenade et noix torréfiées

Beetroot gazpacho, goat's cheese sorbet, pomegranate and toasted walnuts

Truite marinée au fenouil, douceur de chou-fleur,
pomme Granny Smith et raifort

Fennel-marinated trout, smooth cauliflower, Granny Smith apple and horseradish

PLATS

Volaille rôtie, courge confite et ketchup de banane au miso
Roasted poultry, candied squash and banana-miso ketchup

Dos de cabillaud, champignons poêlés, salicornes et jus forestier
Pan-seared cod fillet, sautéed mushrooms, samphire and wild mushroom jus

Filet de bœuf au gomashio, pomme Anna et jus de bœuf (+ 7 €)
Beef tenderloin with gomashio, Pomme Anna and beef jus (€7 supplement)

✓ Céleri-rave rôti, crème végétale, huile de basilic
et chou frisé croustillant
Roasted celeriac, plant-based cream, basil oil and crispy kale

FROMAGES / DESSERTS

Chocolat en trois textures, esprit sous-bois et matcha
Triple texture chocolate, forest notes and matcha

Douceur de miel et mandarine, panna cotta, crumble miel-
cardamome et ganache
*Honey and mandarin delight, panna cotta, honey-cardamom crumble
and ganache*

Mousse légère basilic et pomme Granny Smith, céleri, sorbet acidulé
et meringue
Light basil and Granny Smith apple mousse, celery, tangy sorbet and meringue

Assortiment de fromages de chèvre de la ferme du Maras
Selection of goat's cheeses from the Maras farm

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

Fondant au chocolat, glace vanille
Chocolate fondant, vanilla ice 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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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.