

La Villa Archange

Our gastronomic restaurant, rewarded with 2 Michelin stars, welcomes you in its lounges, opening onto and exterior and privatized courtyard, in the shade of centenary trees.

Come and savour our choice of Menus:

Discovery lunch – Table des Anges – Inspiration de l'Archange

Guided by our Sommelier, choose your wine in the Wine Cellar.

Discovery Lunch



Grilled Red Mullet and Fennel, Dressing with Sardine Juice
Or
Abalone Marinière from the Island of Groix with Persillade

Line-Caught Sea Bass, Coriander Acquerello,
Sicilian Pine Nuts and Chayotes
Or
Piece of veal, Braised « ris » of Veal, Heart of lettuce
and Juice with Anchoivy butter

Guanaja" Chocolate Brioche Shell, Cocoa Sorbet
Or
Buckwheat Sablé with local lemon and black wheat praline

115 Euros Excluding Drinks
160 Euros alcohol-free Drinks (3 glasses)
175 Euros with Food-Wine Pairing (3 glasses of wine)

La Table des Anges



Gillardeau N°2 Oysters and Petrossian Imperial Osciette Caviar

Grilled Red Mullet and Fennel, Dressing with Sardine Juice

Lobster Breton, Black Wheat Galette with Andouille de Guéméné,
Carcass Juice with Chouchen

Piece of veal, Braised « ris » of Veal, Heart of lettuce
and Juice with Anchoivy butter

Buckwheat Sablé with local lemon and black wheat praline

Les Délices des Anges

250 Euros Excluding Drinks
325 Euros alcohol-free Drinks (4 glasses)
395 Euros with Food-Wine Pairing (4 glasses of wine)

L'Inspiration de l'Archange

9-Course



For gastronomic lovers, let yourself be tempered by this surprise menu made by the Chef Bruno Oger.
Inspiration for all the table.

370 Euros Excluding Drinks
470 Euros alcohol-free Drinks (4 glasses)
590 Euros with Food-Wine Pairing (4 glasses of wine)

All the dishes presented are also available à la carte.

The bovine meat composing the dishes of this menu has for guaranteed origin Germany and Italy, the veal meat has for guaranteed origin France. We keep at your disposal the documents that can prove their origin.

Prices Nets in Euros – All Taxes and Service Included 12.11.2024

La Carte de la Villa

- *Abalone Marinière from the Island of Groix with Persillade* 120
- *Grilled Red Mullet and Fennel, Dressing with Sardine Juice* 130
- *Roasted Langoustines / Spinach and Mangetout, Vadouvan Sauce* 150
- *Gillardeau N°2 Oysters and Petrossian Imperial Oscietre Caviar* 150

- *Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes* 130
- *Turbot, Celery, Vierge Feuille, Shallots and Walnuts* 130
- *Lobster Breton, Black Wheat Galette with Andouille de Guéméné, Carcass Juice with Chouchen* 150
- *Piece of veal, Braised « ris » of veal, Heart of lettuce and Juice with Anchoivy butter* 140

- *Goat's Cheese Blanc-Manger with Arugula* 40

- *Craquant "Viennois" with Tahitian Vanilla* 40
- *Guanaja" Chocolate Brioche Shell, Cocoa Sorbet* 40
- *Buckwheat Sablé with local lemon and black wheat praliné* 40