

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



Scallops Confit in Virgin Olive Oil,
Jerusalem Artichoke and Red Mullet Juice

Or

Abalone Marinière from the Island of Groix with Persillade

Turbot, Celery, Vierge Feuille, Shallots and Walnuts

Or

Braised Pork Cheeks / Razor Clams, Black Pudding Tartlet

Craquant "Viennois" with Tahitian Vanilla

Or

Crispy Chocolate Tuile, Cocoa Crane Praline
and Smoked Rosemary Ice Cream

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 Oscietre Caviar

Roasted Langoustines / Spinach and Mangetout, Vadouvan Sauce

Line-Caught Sea Bass, Coriander Acquerello,
Sicilian Pine Nuts and Chayotes

Braised Pork Cheeks / Razor Clams, Black Pudding Tartlet

Crispy Chocolate Tuile, Cocoa Crane Praline
and Smoked Rosemary Ice Cream

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 28.01.2025

La Carte de la Villa

- *Abalone Marinière from the Island of Groix with Persillade* 120
- *Scallops Confit in Virgin Olive Oil, Jerusalem Artichoke and Red Mullet Juice* 130
- *Roasted Langoustines / Spinach and Mangetout, Vadouvan Sauce* 150
- *Gillardeau N°2 Oysters and Petrossian Imperial Oscîètre 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
- *Braised Pork Cheeks / Razor Clams, Black Pudding Tartlet* 140

- *Warm Reblochon with Truffle* 40

- *Craquant "Viennois" with Tahitian Vanilla* 40
- *Crispy Chocolate Tuile, Cocoa Crane Praline and Smoked Rosemary Ice Cream* 40
- *Buckwheat Sablé with local lemon and black wheat praliné* 40