

La Villa Archange

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

Come and savour our choice of Menus:

Discovery Lunch - Archange - Table des Anges - Inspiration
Guided by our Sommelier, choose your wine in the Wine Cellar.

Discovery Lunch



Simply Pan Fried Abalones from Groix Island with Artichokes
Or
Roasted Scallops, Ravioli like a Barbajuan

Sea Bass, Lemon-Lemongrass Acquerello
Or
Calf Sweetbread, Juice with Provençal Condiments

Candied Apple with Cinnamon and Buttermilk Ice Cream
Or
Meringue Candied Grapefruit Pie

Les Délices des Anges

72 € (Not Including Drinks)
102€ With Wine-Food Pairing
(3 Glasses of Wine)

Archange



Roasted Scallops, Ravioli like a Barbajuan
Turbot, Organic Celery, Leaf, Shallots and Nuts « Vierge »
Calf Sweetbread, Juice with Provençal Condiments

Hazelnut Blancmange

Les Délices des Anges

165 € (Not Including Drinks)
240 € With Wine-Food Pairing
(4 Glasses of Wine)

La Table des Anges



Gillardeau N°2 Oysters, Cucumber, Mint and Petrossian Caviar
Simply Pan Fried Abalones from Groix Island with Artichokes
Riviera Roasted Langoustine and Clamps Bouillon
Sea Bass, Lemon-Lemongrass Acquerello
Candied Apple with Cinnamon and Buttermilk Ice Cream

Les Délices des Anges

230 € (Not Including Drinks)
330 € With Wine-Food Pairing
(4 Glasses of Wine)

L'Inspiration de l'Archange

9-Course



For Gastronomic Lovers, let yourself be tempted by this surprise menu made by the Chef Bruno Oger.

Inspiration for all the table.

350€ (Not Including Drinks)
500€ with Wine-Food Pairing
(5 Glasses of Wine)

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 – 19.12.2019

La Carte de la Villa

<i>Simply Pan Fried Abalones from Groix Island with Artichokes</i>	90
<i>Roasted Scallops, Ravioli like a Barbajuan</i>	115
<i>Gillardeau N°2 Oysters, Cucumber, Mint and Petrossian Caviar</i>	125
<i>Riviera Roasted Langoustine and Clamps Bouillon</i>	130
<i>Sea Bass, Lemon-Lemongrass Acquerello</i>	110
<i>Turbot, Organic Celery, Leaf, Shallots and Nuts « Vierge »</i>	110
<i>Calf Sweetbread, Juice with Provençal Condiments</i>	115
<i>Breton Lobster, Guéméné Andouille and Armorican Buckwheat</i>	130
<i>Lukewarm Farm Reblochon Cheese with Truffle and Farmhouse Bread</i>	30
<i>Hazelnut Blancmange</i>	32
<i>Candied Apple with Cinnamon and Buttermilk Ice Cream</i>	32
<i>Meringue Candied Grapefruit Pie</i>	32

*We suggest to order your desserts at the beginning,
so the wait will be shortened*

We would like to inform our customers that we don't accept the American Express Card

