

# 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 – Table des Anges – Inspiration de l'Archange**

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

### Discovery Lunch



Abalone marinière from the Island of Groix  
with Persillade

Or

Flame Cooked Red Mullet,  
Razor Clams Marinated with Lime / Fennel

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Turbot, Celery, Vierge Feuille, Shallots and Walnuts

Or

Lamb Shoulder Confit / Grilled Grapefruit,  
Sand Carrot Pastilla, Ginger Lamb Sauce

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"Guanaja" Chocolate Brioche Shell, Cocoa Sorbet

Or

Craquant "Viennois" with Tahitian Vanilla

115 Euros Excluding Drinks  
175 Euros with Food-Wine Pairing  
(3 Glasses of Wine)

### La Table des Anges



Gillardeau Oysters with Oscietra Imperial Petrossian Caviar

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Flame Cooked Red Mullet,  
Razor Clams Marinated with Lime / Fennel

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

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Lamb Shoulder Confit / Grilled Grapefruit,  
Sand Carrot Pastilla, Ginger Lamb Sauce

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Craquant "Viennois" with Tahitian Vanilla

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Les Délices des Anges

250 Euros Excluding Drinks  
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  
590 Euros with Food-Wine Pairing  
(5 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 26.03.2024

## *La Carte de la Villa*

- *Abalone Marinière from the Island of Groix with Persillade* 120
- *Flame Cooked Red Mullet, Razor Clams Marinated with Lime / Fennel* 130
- *Gillardeau Oysters with Oscietra Imperial Petrossian Caviar* 150
- *Roasted Langoustines / Spinach and Mangetout, Vadouvan Sauce* 150
  
- *Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes* 130
- *Turbot, Celery, Vierge Feuille, Shallots and Walnuts* 130
- *Breton Lobster / Clamps Ravioli and Cévennes Onion* 140
- *Lamb Shoulder Confit / Grilled Grapefruit, Sand Carrot Pastilla, Ginger Lamb Sauce* 130
  
- *Goat's Cheese Blanc-Manger with Arugula* 40
  
- *Craquant "Viennois" with Tahitian Vanilla* 40
- *Guanaja" Chocolate Brioche Shell, Cocoa Sorbet* 40
- *Arborio Rice Cooked with Orange, Citrus Tiles and Mandarin Sorbet* 40