

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
Marinated Scallop / Grilled Sardine and Squid,
Sea Urchin Velouté

Turbot, Celery, Leaf, Shallots and Nuts « Vierge »
Or
Shoulder Confit of Lamb from the Alpilles,
Carrots from the Sands with Spices,
Lamb juice / Grapefruit

Maison Duplanteur Dark Chocolate Cream Pot,
Horseradish Ice cream
Or
Lemon with Citrus Scales, Blood Orange Sorbet and Olive Oil

90 € Not Including Drinks
135 € With Food-Wine Pairing
(3 Glasses of Wine)

La Table des Anges



Razor Clams, Flame Potato and Petrossian Oscietra Caviar
Riviera Roasted Langoustine / Red Onion and Spinach,
Clamps Bouillon
Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes
Pig's cheek / Tian of green cabbage with bacon,
Date vinegar juice
Lemon with Citrus Scales, Blood Orange Sorbet and Olive Oil
Les Délices des Anges

230 € Not Including Drinks
360 € With Food-Wine Pairing
(4 Glasses of Wine)

Archange



Simply Pan Fried Abalones from Groix Island with Artichokes
Turbot, Celery, Leaf, Shallots and Nuts « Vierge »
Shoulder Confit of Lamb from the Alpilles,
Carrots from the Sands with Spices,
Lamb juice / Grapefruit
Pear with Pure Arabica Syrup,
Cream and Sorbet with Coffee Seeds

Les Délices des Anges

190 € Not Including Drinks
290 € With Food-Wine Pairing
(4 Glasses of Wine)

9-Course

L'Inspiration de l'Archange



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
550 € with Food-Wine 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 – 22.11.2022



La Carte de la Villa



<i>Simply Pan Fried Abalones from Groix Island with Artichokes</i>	90
<i>Marinated Scallops / Grilled Sardines and Squids, Sea Urchin Velouté</i>	110
<i>Razor Clams, Flame Potato and Petrossian Oscietra Caviar</i>	130
<i>Riviera Roasted Langoustines / Red Onion and Spinach, Clamps Bouillon</i>	130
<i>Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes</i>	110
<i>Turbot, Celery, Leaf, Shallots and Nuts « Vierge »</i>	120
<i>Breton Lobster, Wine lees with Kampot Pepper,</i>	130
<i>Barbajuan with Clamps and Guéméné Andouille</i>	
<i>Pig's cheek / Tian of Green Cabbage with Bacon, Date Vinegar Juice</i>	120
<i>Shoulder Confit of Lamb from the Alpilles, Carrots from the Sands with Spices,</i>	120
<i>Lamb juice / Grapefruit</i>	
<i>Cream of Brousse Cheese and Goat's yoghurt, Arugula Sorbet</i>	40
<i>Pear with Pure Arabica Syrup, Cream and Sorbet with Coffee Seeds</i>	32
<i>Maison Duplanteur Dark Chocolate Cream Pot, Horseradish Ice cream</i>	32
<i>Lemon with Citrus Scales, Blood Orange Sorbet and Olive Oil</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

