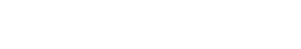
## La Villa Archange

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

La Table des Anges



Abalone Marinière from the Island of Groix with Persillade

Or

Grilled Amberjack / Marinated Tomato, Shellfish and Rock Jus with Rouille

Veal Quasi, Zucchini Flower with Einkorn, Lemon Meat Jus

Or

Turbot, Celery, Vierge Feuille, Shallots and Walnut

JoliBois Raspberries, Banana Shallot, and Fontainebleau Cream

Crispy Chocolate Tuile, Cocoa Nibs 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) N°2 Gillardeau Oysters and Imperial Oscietra Petrossian Caviar

Abalone Marinière from the Island of Groix with Persillade

Roasted Langoustines / Burnt Fennel, Vadouvan Sauce

Veal Quasi, Zucchini Flower with Einkorn, Lemon Meat Jus

JoliBois Raspberries, Banana Shallot, and Fontainebleau 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 meat used in the dishes on this menu is guaranteed to be of French origin. Documentation proving the traceability of our meats is available upon request. All dishes are homemade and prepared on-site using raw ingredients.

## La Carte de la Villa

- Abalone Marinière from the Island of Groix with Persillade	120
- Grilled Amberjack / Marinated Tomato, Shellfish and Rock Jus with Rouille	130
- Roasted Langoustines/Burnt Fennel, Vadouvan Sauce	150
- N°2 Gillardeau Oysters and Imperial Oscietra Petrossian Caviar	150
- Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes	130
- Turbot, Celery, Vierge Feuille, Shallots and Walnuts	130
- Breton Lobster, Black Wheat Galette with Andouille from Guémené, Chouchen Carcass Jus	150
- Veal Quasi, Zucchini Flower with Einkorn, Lemon Meat Jus	140
- Blanc Manger with Fresh Goat Cheese and Sheep's Milk Tomme	40
- Craquant "Viennois" with Jahitian Vanilla	40
- Crispy Chocolate Juile, Cocoa Nibs Praline and Smoked Rosemary Ice Cream	40
- JoliBois Raspberries, Banana Shallot, and Fontainebleau Cream	40