

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



Abalone and Razor Clams Marinière from the Island of Groix,
Persillade Foam

Or

Frog Legs Cooked in Yellow Wine with Black Truffles

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

Or

Braised Pig's Cheek / Boudin Sausage with Guéméné Andouille

"Guanaja" Chocolate Brioche Shell, Cocoa Sorbet
Or

Arborio Rice cooked with Orange,
Citrus Tiles and Mandarin Sorbet

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

Frog Legs Cooked in Yellow Wine with Black Truffles

Turbot, Celery, Vierge Feuille, Shallots and Nuts

Braised Pig's Cheek / Boudin Sausage with Guéméné Andouille

Craquant "Viennois" with Tahitian Vanilla

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 – 09.01.2024

La Carte de la Villa

- Abalone and Razor Clams Marinière from the Island of Groix, Persillade Foam	120
- Frog Legs Cooked in Yellow Wine with Black Truffles	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 Nuts	130
- Breton Lobster / Clamps Ravioli and Cévennes Onion	140
- Braised Pig's Cheek / Boudin Sausage with Guémené Andouille	130
- Warm Farmhouse Reblochon with Black Truffle, Farmhouse Bread Rubbed with Garlic	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