

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 Marinière from the Island of Groix with Persillade

Or

Crab Dubarry Tartlet, Osciètre Imperial Petrossian Caviar

Veal Quasi, Zucchini Flower with Einkorn, Lemon Meat Jus

Or

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

JoliBois Raspberries, Banana Shallot, and Fontainebleau Cream

Or

Craquant "Viennois" with Tahitian Vanilla

115 Euros Excluding Drinks

160 Euros alcohol-free Drinks (3 glasses)

175 Euros with Food-Wine Pairing (3 glasses of wine)

La Table des Anges



N°2 Gillardeau Oysters and Imperial Osciètra Petrossian Caviar

Grilled Amberjack / Marinated Tomato,

Shellfish and Rock Jus with Rouille

Turbot, Celery, Vierge Feuille, Shallots and Walnuts

Veal Quasi, Zucchini Flower with Einkorn, Lemon Meat Jus

Crispy Chocolate Tuile, Cocoa Nibs Praline

and Smoked Rosemary Ice 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.

Net Prices in Euros – All Taxes and Service Included – 01.07.2025

Open for Dinner from Tuesday to Saturday, 7:30 PM to 10:30 PM, and for Lunch on Friday and Saturday from 12:00 PM to 2:00 PM

Accepted payments: Credit Card – Cash – Checks

Not accepted: American Express cards

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, Vadouwan 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 Tahitian Vanilla* 40
- *Crispy Chocolate Tuile, Cocoa Nibs Praline and Smoked Rosemary Ice Cream* 40
- *JoliBois Raspberries, Banana Shallot, and Fontainebleau Cream* 40