

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



Dubarry Crab Tartlet with Imperial Osciètre Caviar Petrossian
Or

White Asparagus from Les Malauques Farm, Champagne Sauce /
Vanilla with Anchovy Pearls

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

Braised Pork Cheeks / Razor Clams, Black Pudding Tartlet

Buckwheat Sablé with local Lemon and Black Wheat Praliné
Or

Crispy Chocolate Tuile, Cocoa Crane 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)

La Table des Anges



Gillardeau N°2 Oysters and Petrossian Imperial Osciètre Caviar

Abalone Marinière from the Island of Groix with Persillade

Turbot, Celery, Vierge Feuille, Shallots and Walnut

Lobster Breton, Black Wheat Galette with Andouille de Guéméné,
Carcass Juice with Chouchen

Craquant "Viennois" with Tahitian Vanilla

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 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 15.04.2025

La Carte de la Villa

- Abalone Marinière from the Island of Groix with Persillade 120
- White Asparagus from Les Malauques Farm, Champagne Sauce / Vanilla with Anchovy Pearls 130
- Roasted Langoustines / Burnt Fennel, Vadouvan Sauce 150
- Gillardeau N°2 Oysters and Petrossian Imperial Oscietre Caviar 150

- Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes 130
- Turbot, Celery, Vierge Feuille, Shallots and Walnuts 130
- Lobster Breton, Black Wheat Galette with Andouille de Guéméné, Carcass Juice with Chouchen 150
- Braised Pork Cheeks / Razor Clams, Black Pudding Tartlet 140

- Blanc Manger with Fresh Goat Cheese and Sheep's Milk Tomme 40

- Craquant "Viennois" with Tahitian Vanilla 40
- Crispy Chocolate Tuile, Cocoa Crane Praline and Smoked Rosemary Ice Cream 40
- Buckwheat Sablé with local lemon and black wheat praliné 40