

# 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 - Signature - 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

Mi-cuit Bluefin Tuna with Watermelon  
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Sea Bass, Lemon-Lemongrass Acquarello  
Or

Sisteron's Lamb, Candied Black Olives with Juice  
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Kouign Amann, Apricot and Buttermilk Ice Cream  
Or

Hazelnut Blancmange

Les Délices des Anges

72 € (Not Including Drinks)  
102€ With Wine-Food Pairing  
(3 Glasses of Wine)

## La Table des Anges



Gillardeau N°2 Oysters, Cucumber, Mint and Petrossian Caviar

Riviera Roasted Langoustine and Clamps Bouillon

Simply Pan Fried Abalones from Groix Island with Artichokes

Turbot, Organic Celery, Leaf, Shallots and Nuts « Vierge »

Wild Strawberries Traou Mad

Les Délices des Anges

230 € (Not Including Drinks)  
330 € With Wine-Food Pairing  
(4 Glasses of Wine)

## Signature



Mi-cuit Bluefin Tuna with Watermelon

Sea Bass, Lemon-Lemongrass Acquarello

Sisteron's Lamb, Candied Black Olives with Juice

Hazelnut Blancmange

Les Délices des Anges

165 € (Not Including Drinks)  
240 € With Wine-Food Pairing  
(4 Glasses of Wine)

## L'Inspiration de l'Archange

### En 9 Services



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)  
500€ with Wine-Food 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 – 30.07.2019



# La Carte de la Villa



<i>Mi-cuit Bluefin Tuna with Watermelon</i>	65
<i>Simply Pan Fried Abalones from Groix Island with Artichokes</i>	74
<i>Gillardeau N°2 Oysters, Cucumber, Mint and Petrossian Caviar</i>	125
<i>Riviera Roasted Langoustine and Clamps Bouillon</i>	130
<i>Sea Bass, Lemon-Lemongrass Acquarello</i>	110
<i>Turbot, Organic Celery, Leaf, Shallots and Nuts « Vierge »</i>	110
<i>Sisteron's Lamb, Candied Black Olives with Juice</i>	115
<i>Breton Lobster, Guéméné Andouille and Armorican Buckwheat</i>	130
<i>Farmer's Goat Cheese "à la Printanière"</i>	28
<i>Hazelnut Blancmange</i>	32
<i>Kouign Amann, Apricot and Buttermilk Ice Cream</i>	32
<i>Wild Strawberries Traou Mad</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*

