



# LA BASTIDE BRUNO OGER



LA VILLA ARCHANGE  
LE BISTROT DES ANGES

# BRUNO OGER



Bruno Oger is born on 9th of May 1966 in Morbihan. Passionate about cooking since he was 12 years old, he decided to make a future career of it, and promised himself to one day work in a three-Michelin-starred restaurant. In 1983, he passed his Certificate of Professional Aptitude (CAP) and his Diploma of Occupational Studies (BEP), in Dinard hotel school in Brittany.

When he was 21, he had two job interviews the same day with two of the most prominent French chefs: Paul Bocuse and Georges Blanc. He will then honor the promise he made himself and will choose to work with Georges Blanc in his prestigious 3-Michelin-starred restaurant in Vonnas en Bresse.

In 1989, Bruno Oger was offered by Georges Blanc himself to represent him internationally and to become head Chef in the Normandy, one of the restaurants Oriental Bangkok Hotel – one of the most beautiful palaces in the world. That's how at 23, Bruno Oger ended up leading a team of 15 cooks. In 1993, he came back to Georges Blanc as an executive Chef.

In 1995, he's recruited to lead the kitchen of a palace's restaurant in Cannes on the Croisette. The day of his 29th birthday and the day before the opening of Festival de Cannes, will he inaugurate the restaurant « La Villa des Lys », high place of gastronomy for the finest palates. In 1997, he obtains his first Michelin star. Three years later, the Chef got the grade 18/20 and is elected Best cook of the year by the gastronomic guide Gault&Millau.

16th of May 2003, he was awarded the the medal of "Chevalier de l'ordre des Arts et Lettres", by Jean-Jacques Aillagon, French Minister for Culture and Communication.

In 2005, he picked up his second Michelin star. His talent and his inventiveness are recognized by his peers and by all gastronomic medias.

On May 16th 2019, he laid the foundation stone of his personal project in Le Cannet, Côte d'Azur in the presence of Michèle Tabarot, MP and mayor of Le Cannet, and sub-prefect, Claude Serra.

On February 28th 2011, only 10 months after the inauguration, the Chef gets two Michelin stars for « La Villa Archange » and becomes part of Les Grandes Tables du Monde.

In March 2016, La Villa Archange has the honor to join the beautiful and great family of Relais & Châteaux.

# THE BASTIDE



The Bastide Bruno Oger is a building from 18th century where you can find the atmosphere of the countryside in the heart of Le Cannet.

Only 10 minutes from the Croisette in Cannes, an unforgettable moment of relaxation awaits you, in the shade of the pergola or under the century-old lindens.

In one place, discover the two worlds of Chef Bruno Oger, the Villa Archange and the Bistrot des Anges. Two different atmospheres, guided by the same desire to satisfy your palate.

The Villa Archange is a two-Michelin-starred gastronomic table. You will find a cosy atmosphere, framed by a refined and delicate decoration. Composed of lounges, in the inspiration of a guest house, the place allows you to spend a moment in complete privacy. In season, the courtyard offers you a moment of happiness, under the centenary trees.

The Bistrot des Anges is a modern brasserie in air-conditioned room surrounded by a bay window, whose walls reveal the original stones of the house. For those who want to eat outside, a beautiful shaded terrace under a pergola and a water wall are available to enjoy the beautiful weather. Each place has been designed to be modular in order to best adapt to the desires and needs of our customers. The spaces are suitable for weddings, baptisms, birthdays, commercial launches, corporate parties, etc.

Finally, La Bastide Bruno Oger is not only a place it is also an expertise that can be deployed during external events. This is reflected in the realization and organization of the opening dinners of the Cannes International Festival (65th, 66th, 67th, 68th, 69th, 70th, 71st and 72nd).

# LA VILLA ARCHANGE



La Villa Archange, a gastronomic two-Michelin-starred table and member of Relais & Châteaux.

Discover a gourmet table, nestled in the heart of a green haven, in a restaurant thought as a guest house.  
A unique experience combining luxury and conviviality.



A meal in the heart of the kitchens

For an exceptional and memorable moment, offer your guests the surprise of a meal at the guest table, in the heart of the kitchens of our gourmet restaurant, in direct contact with the Chef...

A turnkey prestation...

Our teams can offer you a tailor-made offer tailored to your tastes and desires.

Different offers to fit everyone...

From

**72€**

For lunch

Without beverages\*

From

**165€**

For dinner

Without beverages\*

\*Discover the food & wine pairings created by our Sommelier



# LA VILLA ARCHANGE



Different spaces which can be modulated according to your wishes

The various private rooms of the Villa Archange offer you the possibility to offer an exceptional meal in an intimate setting.

Les capacités

Capacity by space	Seated lunch/dinner	Cocktail
Main room	24 people	150 people
Petit Salon	12 people	
Salon Cave	15 people	
Terrace	60 people	

Event and privatisation

Do you dream of a moment shared only with your guests?  
The Villa Archange can be privatized for you! The courtyard and the various lounges are at your disposal in order to organize an exceptional evening.



# OUR GASTRONOMY



# LE BISTROT DES ANGES



Le Bistrot des Anges has been awarded a BIB Gourmand in Michelin Guide – Les Bonnes Petites Tables – 2019, a token of quality and authenticity.

Discover traditional homemade dishes in our group packages:

All-inclusive formula

**57€**

Starter-Main course-Dessert  
Beverage Package  
\*Based on the €33 menu

All-inclusive formula

**67€**

Starter-Main course-Dessert  
Beverage Package  
\*Based on the €43 menu

Personalized offers

In addition to these traditional offers, we are able to offer you a personalized service according to your wishes.

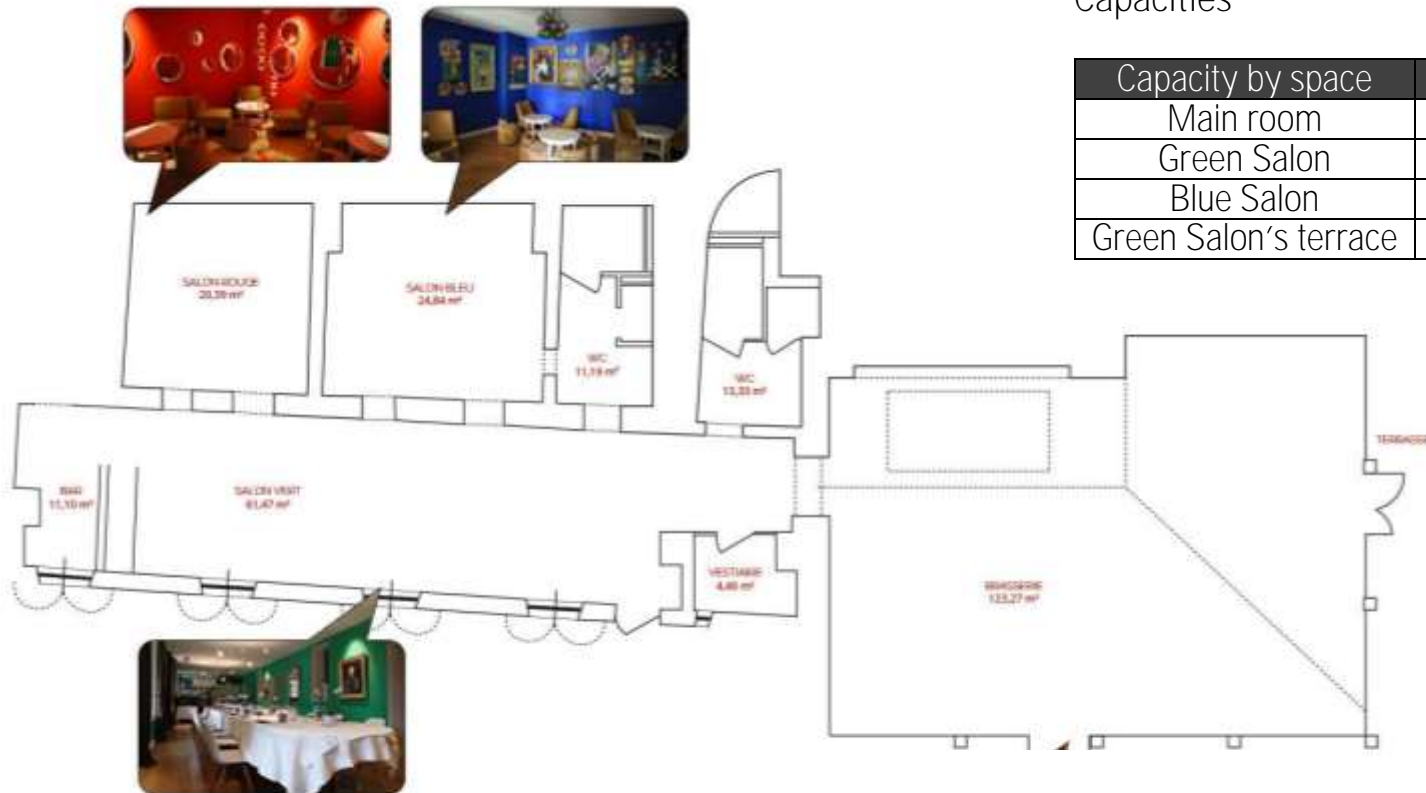
The Bistrot des Anges welcomes your business meals as well as your personal meals and major events.



# LE BISTROT DES ANGES

## Capacities

Capacity by space	Seated lunch/dinner	Cocktail
Main room	110 people	400 people
Green Salon	45 people	
Blue Salon	15 people	
Green Salon's terrace	60 people	





# OUR BISTRONOMY



# EVENTS AND CATERING

## OPEN BAR

Discover our different Open Bar packages for your receptions

Our cooks perform before your eyes to create new recipes

## SHOW COOKING

## COOKING CLASSES

An insider's look in our gastronomic kitchen to learn how to cook like a Chef

We make our list of partners available for you (florist, musician, DJ, etc.)

## PARTNERS



## Catering

La Bastide moves into your various private reception areas. We offer you a turnkey service: our teams take care of the kitchen, the service and the equipment.



# CONTACT US !

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# ACCESSIBILITY



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