

Welcome to the villa Saint Antoine

Restaurant & Bar

AT VILLA SAINT ANTOINE, WE ARE PROUD TO PRESENT OUR BRAND NEW MENU, DESIGNED WITH PASSION TO OFFER YOU AN EXCEPTIONAL CULINARY EXPERIENCE EVERY TIME YOU VISIT.

DIVE INTO OUR UNIVERSE WHERE TRADITION AND INNOVATION MEET TO CREATE UNFORGETTABLE MOMENTS AROUND THE TABLE.

Prepared with fresh and local products, our kitchen is reinvented, celebrates authentic flavor with a creative touch.

OUR EVENTS

Experience unforgettable evenings with our special weekly events, captivating theme nights and exclusive promotions that will thrill you with pleasure on every visit.

OUR ATMOSPHERE

At Villa Saint-Antoine, we believe in the importance of creating a warm and friendly atmosphere where you always feel at home. Come and share moments of happiness and sharing around our table.

AGENDA

FOLLOW ALL OUR NEWS  

SPECIAL EVENINGS BRAZIER

EVERY THURSDAY EVENING, SPRING/SUMMER

Grill and tapas on the terrace, only the rain can change the menu!

SUNDAY BRUNCH

EVERY SUNDAY MORNING, ALL YEAR

Book and ask for the menu! 39.50€/pers.

EXHIBITIONS

Free admission, exhibitions of artistic works throughout the year in the dedicated spaces of the Villa Saint-Antoine

Enjoy your meal

VILLA SAINT-ANTOINE-RESTAURANT & BAR

YOUR GUIDE TO OUR PICTOGRAMS :



VEGETARIAN



PESCATARIAN



SPICY



VILLA'S SIGNATURE FAVOURITE

MENU DU MARCHÉ

Served Monday to Friday, lunchtime only

Starter + Main course + Dessert	24.00 €
Main course + Dessert	20.00 €
Starter + Main course	20.00 €

SHARING BORDS

Charcuterie board 14.50€

A generous assortment of local cold cuts, perfect for sharing in a friendly atmosphere.

Charcuterie and cheese board 15.50€

The perfect mix of artisanal charcuterie and aged cheeses for a delicious moment.

Vegetable Platter 10.00€

A vegetable sharing board combining beetroot chickpea hummus, crispy vegetable tempura, crunchy coleslaw, and a gourmet touch of peanuts.



TAPAS

Crisp fish fritters 6.00€

5 portions

Crispy bites with an intense taste of the sea, perfect for a flavorful starter.

Crispy Farmhouse Chicken 6.00€

3 portions

Deliciously crispy free-range chicken.

Crispy Farmhouse Tomme Cheese 6.00€

4 portions

A crispy and tender combination of local farm tomme cheese, a delight for cheese lovers.



Vegetable Tempura 6.00€

4 portions

Crunchy vegetables coated in a light, crispy batter, perfect for sharing.



Roasted Camembert with Honey and Rosemary 12.00€

A soft, melted camembert delicately enhanced by the fragrant rosemary and the sweetness of honey.



Beetroot Chickpea Hummus 6.00€

The delicacy of a creamy beetroot chickpea hummus, served with golden, soft focaccia—perfect for a gourmet touch.



Potatoes 4.00€

Crispy, golden potatoes, perfectly seasoned, great to share or enjoy alone.

THE CRUNCHY SALAD

Nantaise Lamb's Lettuce with Passion Fruit Vinaigrette, Organic Poached Egg, Crispy Farmhouse Tomme, Walnuts, and Crunchy Vegetables, Crispy bacon chips.

17.00€

A la carte

VILLA SAINT-ANTOINE-RESTAURANT & BAR

STARTERS

Organic Egg and Pea

10.00€

A melting organic egg served with a pea pod parmentier and fresh goat cheese from the Ferme du Hallay.



Brittany Trout Gravlax



12.00€

Brittany trout gravlax, enhanced with a lemon/spirulina veil, and a crispy squid ink tapioca wafer.



Aberdeen Angus Beef Tataki

12.00€

Aberdeen Angus beef tataki, enhanced with a smoked cherry wood vinaigrette, a crunchy coleslaw salad, and a delicious peanut condiment.

Asparagus from Saint-Julien-de-Concelles

13.00€

Tender asparagus served with a Nantais butter with chives, trout roe, and grated smoked organic egg.



Mozzarella Di Bufala

10.00€

Creamy mozzarella enhanced by its "Panzanella" salad and raspberry.



GOURMET DESSERT

The Pea and the Strawberry

Opalys ganache/pea, fresh strawberries from the Lac strawberry farm, strawberry sorbet, fresh peas in strawberry vinegar

11.00€

Pavlova with Piquillos/Raspberry



The Pavlova enhanced by the combination of raspberry, strawberry, piquillos, with fresh cream from Beillevaire and raspberry sorbet.

10.00€

Cheese platter

Selection of cheeses from here and abroad

15.00€

Chocolate Fondant, Vanilla Ice Cream

The classic chocolate fondant with a soft, melt-in-the-middle texture, served with homemade vanilla ice cream.

12.00€

The Praline Pear

Poached pear with Indonesian long pepper, served with diplomat cream and hazelnut praline, chocolate ice cream.

12.00€

Szechuan Pepper Crème Brûlée

Creamy crème brûlée paired with spring's fresh red berries.

11.00€

MAIN COURSES

Duckling Supreme



Duckling supreme, tajine-style sauce, new turnips, and shallots confit in flower honey.

23.00€

Catch of the Day

Freshly caught fish served with saffron risotto, a tangy fennel salad, and enhanced with bisque cream.

24.00€



Spiced Confit Octopus



Octopus confit in lemon butter, served with a spicy salsa sauce, creamy polenta, and a fresh virgin sauce.

26.00€



Lamb and Artichoke

Rosé lamb saddle paired with Barigoule-style artichokes, enhanced with a rosemary jus.

28.00€



Vegetable Pancake with Fresh Herbs and Farmhouse Tomme Cubes

A delicate and creative pancake, enhanced with crispy farmhouse tomme and crunchy vegetables.

18.00€

Brasse sausage from Charcuterie Begein, served with mashed potatoes and farmhouse Tomme cheese

A handmade sausage combined with a creamy mashed potato made with farmhouse cheese, for a comforting and generous dish.

20.00€

The Villa Beef Tartare

A finely seasoned beef tartare, served with homemade condiments for a unique experience.

22.50€

The Villa Burger

Bun bread from our baker, ganished with cheese cream, spicy tartar sauce, caramelized red onions, and smoked bacon.

22.00€

GRILLS



Ribeye steak, potatoes, and Béarnaise sauce



An exceptional rib of beef, perfect for sharing, served with crispy potatoes and homemade Béarnaise sauce

85.00€

The Organic Breton Pork Chop

A selected cut, to share, served with crispy potatoes and homemade béarnaise sauce.

54.00€

Sharing moments

VILLA SAINT-ANTOINE-RESTAURANT & BAR

YOGA CLASS

Mondays from 7:00 PM to 8:30 PM

*Class open to all, by reservation only,
starting March 10th, until June, in a
dedicated room at Villa Saint-
Antoine.*

Scan to reserve your session:



EXHIBITIONS

Free admission, art
exhibitions

All year round in the dedicated areas
of Villa Saint-Antoine

FOLLOW ALL OUR NEWS



SUNDAY BRUNCHES

39.50 € per adult - 19.50 € per child under 10 years old

From 11 AM to 2 PM

Starter Buffet

Smoked fish, shrimp salad, oysters, charcuterie, cheeses, assorted
salads, leek vinaigrette, pesto sauce, chickpea hummus, shallot
vinaigrette...

Hot Buffet

Grilled or braised meat, roasted baby potatoes, homemade cheese
croquettes, scrambled eggs, bacon, sausages, smoked ham, baked
beans, stuffed mushrooms...

Breakfast Buffet

Coffee, tea, hot chocolate, fruit juices, pastries, breads, crepes,
pancakes, jams, homemade spread, homemade salted caramel,
homemade pudding, yogurt, fresh fruits, applesauce.

Dessert Buffet

Banana Chocolate Tart, Tiramisu, Half-Giant Cookies, Fruit Panna
Cotta, Chocolate Cake, Fruit Cake, Fresh Seasonal Fruits...

Drinks (not included)

Please ask for the drinks menu.

The buffet changes according to the seasons
and the specialties of our Chef!

The little gourmets

VILLA SAINT-ANTOINE - RESTAURANT & BAR

THE CLASSIC - 12.50 €

Childrens -12 years old

CHOICE OF DISH

*Ham or beef mince served with boiled
potatoes or pasta*

OR

Fish and seasonal vegetable

DESSERT

2 scoops of ice cream

THE GASTRONOMER'S - 16.00€

Childrens -12 years old

*Let them savor the chef's inspiration, he prepares a 3-course menu to satisfy
your appetite.*

CHOOSE BETWEEN FISH OR MEAT.

FRESH CAUGHT FISH AND SEASONAL VEGETABLES

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Saint-Antoine

Drinks menu

VILLA SAINT-ANTOINE-RESTAURANT & BAR

BEERS

Pressions	25CL	33CL	50CL
Draft beer les brasses "La cascade"	4.50€		9.00€
Draft beer Melusine 'HELFEFEST' IPA	4.90€		9.50€
Draft beer of the moment	4.90€		9.50€
Bottles			
DESPERADO		4.80€	
"Les Brassées" SEVEN IPA		5.00€	
"Les Brassées" RED ALE		5.00€	
"Les Brassées" SPRING BREAK Beer		5.00€	

COCKTAILS

Caïpirinha	9.50€
Mojito	9.50€
Ti'punch	9.50€
Spritz	9.50€
West Mule	9.50€
Dark Negroni	9.50€
Bloody mary	9.50€
Expresso martini	9.50€

MOCKTAILS AND COCKTAILS SIGNATURES

*Ask our barman for our mocktails
of the moment to our barman*

SOFTS DRINKS

COLA "LA LOERE"	33cl	6.50€
ICE TEA « LA LOERE »	33cl	6.50€
LIMONADE « LA LOERE »	33cl	6.50€
WHITE BEER 0% ALCOHOL  Alcohol-free - Hibiscus - BIO - "Les Brassés"	33cl	6.50€
LE SCHORLE Spicy lemon, zesty rhubarb, tangy blackcurrant, tangy apple, or orange.	33cl	6.50€
KOMBUCHA ATIKA Passion/Raspberry, Hibiscus/Blueberry, Lemon/Ginger	33cl	6.50€
Fruit Juices From the Verger de la Manse Apple, Orange, Tomato, Grape, Grapefruit, Apricot Nectar, Pineapple, Strawberry.	25cl	7.20€
Simple syrup	25cl	4.50€
Diabolo	33cl	6.50€
ABATILLE (Still & Sparkling) Mineral Water from Arcachon	33cl	4.00€
ABATILLE (Still & Sparkling) Mineral Water from Arcachon	75cl	6.00€

HOT DRINKS

Espresso, Americano, Decaffeinated Coffee	2.70€
Café noisette	2.90€
Double Espresso, Double Decaf, with Cream	4.20€
Cappuccino, Latte Coffee	4.30€
Viennese Coffee	6.80€
Hot Chocolate CELAYA VALRHONA	6.50€
Viennese Hot Chocolate CELAYA VALRHONA	6.80€
IRISH COFFEE (whisky Jameson)	10.50€
The DAMMANN (Ceylan, Earl Grey, Darjeling, Red Fruits, Mint Green)	4.20€
Infusions DAMMANN (Verveine, Linden, Shepherd's Herbal Tea, Peppermint, Verbena Mint, Linden Mint)	4.20€

FOLLOW ALL OUR NEWS



Wine list

VILLA SAINT-ANTOINE-RESTAURANT & BAR

THE WHITES

			BOTTLE 75 CL	GLASS 12 CL
MUSCADET SEVRE & MAINE SUR LIE AOP	<i>Cru Clisson - Domaine des Cognettes</i>		33€	7 €
MUSCADET SEVRE & MAINE SUR LIE AOP	<i>Les 2 Terres - Domaine des Cognettes</i>		28€	
MUSCADET COTEAUX DE LA LOIRE AOP	<i>Vignoble de Thouaré - Vignoble Marchais</i>		29€	5€
MUSCADET COTES DE GRAND LIEU AOP	<i>Domaine des Hautes Noëlls</i>		32€	
COTEAUX D'ANCENIS MALVOISIE AOP	<i>La Bronnière - Vignoble Marchais</i>		29€	6€
COTEAUX LAYON AOP	<i>Domaine des Forges</i>		32€	7€
CREMANT DE LOIRE AOP 	<i>Carte turquoise - Domaine Baumard</i>		29€	
QUINCY AOP	<i>La Quincyte - Domaine Philippe Portier</i>		37€	
REUILLY AOP	<i>Cuvée domaine - Pascal Desroches</i>		28€	
VOUVRAY AOP	<i>Champalou brut</i>		41€	8.50€
CHAMPAGNE MALARD AOP 	<i>Cuvée Excellence Brut - Champagne Malard</i>		71€	13€
BOUZERON AOP	<i>les Corcelles - Château Philippe Le Hardi</i>		39€	
MERCUREY AOP	<i>Les Bois de Lalier - Philippe Le Hardi</i>		46€	
CÔTES DU RHÔNE AOP	<i>Cuvée Château - Château Mont-Redon</i>		28€	6€
GRIGNAN LES ADHEMAR AOP	<i>Les Dames Blanches du Sud - Domaine de Grangeneuve</i>		33€	7€
COTES DE PROVENCE AOP	<i>Charme des Demoiselles - Château des Demoiselles</i>		25€	
COSTIERES DE NIMES AOP	<i>Expression - Château de Beaubois</i>		32€	
BORDEAUX AOP	<i>La PTite Lilly - Château Climens</i>		35€	

ROSÉ WINES

REUILLY AOP	<i>Pinot Gris - Domaine Pascal Desroches</i>		26€	
CÔTES DE PROVENCE AOP CRU CLASSÉ	<i>Cuvée Lampe de Méduse - Château Sainte Roseline</i>		32€	
IGP MÉDITERRANÉE	<i>Cuvée Atelier Tropicain - Domaine de la Maïonnette</i>		26€	6€

Prices include VAT and service - alcohol abuse is dangerous for your health - consume in moderation - not for under 18s

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Wine list

VILLA SAINT-ANTOINE-RESTAURANT & BAR

THE REDS			BOTTLE 75 CL	GLASS 12 CL
IGP VAL DE LOIRE	Pinot Noir - Domaine des Cognettes		27€	6€
SAUMUR CHAMPIGNY AOP	Cuvée Domaine - Domaine Des Sanzay		27€	6€
CHINON AOP	Cuvée Prestige - Domaine Charles Pain		26€	6€
MENETOU SALON AOP	Les Marnes - Tracy & Co		35€	
BOURGOGNE AOP	Vieilles Vignes - Philippe Le Hardi		46€	
BEAUNE 1ER CRU AOP	Montée Rouge - Philippe Le Hardi		65€	
CHASSAGNE MONTRACHET AOP	Concis de Champs - Au Pied du Mont Chauve		74€	
MINERVOIS AOP	Cuvée Les Frères d'Armes- Vignoble Calmel & Joseph		22€	5€
CARAMANY COTES DU ROUSSILLON VILLAGES AOP	Terroirs d'exception - Vignoble Calmel & Joseph		32€	
COSTIERES DE NIMES AOP	Expression - Château de Beaubois		32€	
COTES DU RHÔNE AOP	Cuvée Château - Château Mont Redon		25€	
CHATEAUNEUF DU PAPE AOP	Château Mont Redon		59€	
GRIGNAN LES ADHEMARS AOP	Vieilles vignes - Domaine de Grangeneuve		28€	
CÔTES DE PROVENCE AOP CRU CLASSE	Lampe de Méduse - Château Sainte Roseline		35€	
BORDEAUX AOP	Cuvée 109 - La Grande Métairie		32€	7€
BLAYE CÔTES DE BORDEAUX AOP	Cuvée 100% Malbec - La Grande Métairie		32€	
MEDOC AOP	Cuvée Château 2014 - La Tour de By		42€	
SAINT EMILION GRAND CRU AOP	Aurélius		65€	

A BIT OF NATURE			
BOURGEUIL AOP	Pur 100 - Domaine de la Noiraie		27€
CHINON ROUGE AOP	Petit Pain Aux Raisins - Domaine Charle Pain		25€
MERCUREY ROUGE AOP	Cuvée "sans souffre" - Château Philippe Le Hardi		41€
VIN DE FRANCE ROUGE	La Ruffe - Calmel & Joseph		42€
VIN DE FRANCE BLANC	La Reine Carignan(ne) - Calmel & Joseph		29€
VIN DE FRANCE	Vin d'infusion "Orange" Pomone - Calmel & Joseph		33€

For wine lovers, ask for our 'off' menu

PRICES INCLUDE VAT AND SERVICE - ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH - CONSUME IN MODERATION - NOT FOR UNDER 18 YEARS OLD