

# 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 €
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### SHARING BORDS

<b>Charcuterie board</b> A generous assortment of local cold cuts, perfect for sharing in a friendly atmosphere.	14.50€	
<b>Charcuterie and cheese board</b> The perfect mix of artisanal charcuterie and aged cheeses for a delicious moment.	15.50€	
<b>Vegetable Platter</b> A vegetable sharing board combining beetroot chickpea hummus, crispy vegetable tempura, crunchy coleslaw, and a gourmet touch of peanuts.	12.00€	

### TAPAS

<b>Crisp fish fritters</b> 5 portions Crispy bites with an intense taste of the sea, perfect for a flavorful starter.	6.50€	
<b>Crispy Farmhouse Chicken</b> 3 portions Deliciously crispy free-range chicken.	6.50€	
<b>Crispy Farmhouse Tomme Cheese</b> 4 portions A crispy and tender combination of local farm tomme cheese, a delight for cheese lovers.	6.50€	
<b>Vegetable Tempura</b> 4 portions Crunchy vegetables coated in a light, crispy batter, perfect for sharing.	6.50€	
<b>Roasted Camembert with Honey and Rosemary</b> A soft, melted camembert delicately enhanced by the fragrant rosemary and the sweetness of honey.	13.00€	
<b>Chickpea Hummus</b>  The delicacy of smooth and creamy chickpea hummus, served with golden, fluffy focaccia – perfect for a gourmet touch	6.50€	
<b>Potatoes</b> Crispy, golden potatoes, perfectly seasoned, great to share or enjoy alone.	4.50€	

### THE CRUNCHY SALAD

Romaine lettuce, passion fruit vinaigrette, organic Ajitsuke egg, crispy farmhouse Tomme cheese, and a refreshing melon/watermelon mix

17.00€



# A la carte

## VILLA SAINT-ANTOINE-RESTAURANT & BAR

### STARTERS

#### Organic Ajitsuke Egg

An organic egg marinated in soy sauce, served with oyster mayonnaise, fresh wakame salad, cucumber, and radish

10.00€



#### Tomato and Brittany Strawberry Gazpacho

A summer vegetable gazpacho served with buffalo mozzarella and fresh strawberries from Brittany

11.00€



#### Dill-Marinated Brittany Trout

Brittany trout marinated with dill and redcurrants, served with a crispy tapioca tuile enhanced by a zesty lemon-coriander gel

13.00€



#### Tuna Tataki



Lightly seared tuna elevated with a smoked cherrywood vinaigrette, served with coleslaw salad and a rich peanut condiment

13.00€



#### Chilled Charentais Melon Soup

A smooth, chilled Charentais melon velouté infused with tarragon, topped with fresh goat cheese from Ferme du Hallay

10.00€



### GOURMET DESSERT

#### Maracuja Punch Baba



Baba soaked in tangy maracuja and basil syrup, served with vanilla mascarpone cream

12.00€

#### Matcha & Chocolate Namelaka

Creamy matcha tea and dark equatorial chocolate, almond cake, topped with a lemongrass watermelon granita

13.00€

#### Rhubarb and Gariguettes Strawberries from Brittany

Tender rhubarb confit with grenadine, milk crumble crisp, and Sengana strawberry sorbet

12.00€

#### Cheese platter

Selection of cheeses from here and abroad

15.00€

#### Chocolate Fondant with Vanilla Ice Cream

The classic chocolate fondant with a soft, gooey texture, served with homemade vanilla ice cream

12.00€

#### Szechuan Pepper Crème Brûlée

Crème brûlée paired with red berries

12.00€

### MAIN COURSES

#### Duckling Supreme

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

24.00€

#### Catch of the Day

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

24.00€



#### Lemon-Confit Octopus

Octopus confit in lemon butter, served with chickpea hummus and a cherry tomato vierge sauce

26.00€



#### Coco Bean Purée

Creamy coco bean mousseline, infused oil aioli, and pickled beans, served with tempura broccolini

18.00€



#### Veal Picanha



Veal picanha, served medium-rare, with textured eggplant, a tarragon jus, and a preserved lemon condiment

28.00€

#### 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€

### GRILLADES



#### Rib of Beef



An exceptional rib of beef to share, served with crispy potatoes and homemade Béarnaise sauce

85.00€

#### Organic Pork Chop from Brittany

A premium cut to share, served with crispy potatoes and homemade Béarnaise sauce

54.00€

#### Chef's Special

Ask your server for today's special!