

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

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 12.00€

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



TAPAS

Crisp fish fritters 6.50€

5 portions

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



Crispy Farmhouse Chicken 6.50€

3 portions

Deliciously crispy free-range chicken.

Crispy Farmhouse Tomme Cheese 6.50€

4 portions

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



Vegetable Tempura 6.50€

4 portions

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



Roasted Camembert with Honey and Rosemary 13.00€

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



Chickpea Hummus 6.50€

The delicacy of smooth and creamy chickpea hummus, served with golden, fluffy focaccia – perfect for a gourmet touch



Potatoes 4.50€

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

THE CRUNCHY SALAD

17.00€

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



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!