

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.

HAPPY HOUR

Every Friday from 6 PM to 7 PM on a selection of items

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

TAPAS

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

Chicken Supreme

Low-temperature cooked chicken, creamy mashed potatoes, honey-roasted apricots, apricot butter, and a light thyme-infused jus.

24.00€

Catch of the Day

Freshly caught fish served with fresh tomato and basil concassé, Kalamata olives, and crispy polenta.

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!

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:



HAPPY HOUR

Every Friday from 6 PM to 7 PM on a
selection of items

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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Drinks menu

VILLA SAINT-ANTOINE-RESTAURANT & BAR

BEERS

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

COCKTAILS

Caipirinha	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 Fiery mint, 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	2.90€
Café noisette	3.10€
Double Espresso, Double Decaf, with Cream	4.50€
Cappuccino, Latte Coffee	4.60€
Viennese Coffee	7.10€
Hot Chocolate CELAYA VALRHONA	6.50€
Viennese Hot Chocolate CELAYA VALRHONA	6.80€
IRISH COFFEE (whisky Jameson)	10.80€
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

UNCOVER THE MEANING BEHIND OUR LOGOS...



BIO



SPARKLING



NATURAL WINE

WHITE WINES

			75 CL BOTTLE	12 CL GLASS
MUSCADET SEVRE & MAINE SUR LIE AOP	DOMAINE DES COGNETTES - Cru Clisson		33€	7€
MUSCADET SEVRE & MAINE SUR LIE AOP	DOMAINE DES COGNETTES - Les 2 Terres		28€	
MUSCADET COTEAUX DE LA LOIRE AOP	VIGNOBLE MARCHAIS - Vignoble de Thouaré		29€	5€
MUSCADET COTEAUX DE LA LOIRE AOP	VIGNOBLE MARCHAIS - Cru champtoceaux		33€	
COTEAUX D'ANCENIS MALVOISIE AOP	VIGNOBLE MARCHAIS - La Bronnière		29€	6€
COTEAUX LAYON AOP	DOMAINE DES FORGES		32€	7€
CREMANT DE LOIRE AOP	DOMAINE BAUMARD - Carte turquoise		29€	
QUINCY AOP	DOMAINE PHILIPPE PORTIER - La Quincyte		37€	
REUILLY AOP	PASCAL DESROCHES - Cuvée domaine		28€	
VALENCAY AOP	VIGNOBLE GIBAUT		26€	6€
VOUVRAY AOP	CHAMPALOU BRUT		41€	9€
CHAMPAGNE AOP	CHAMPAGNE MALARD - Cuvée Excellence Brut		71€	13€
BOUZERON AOP	PHILIPPE LE HARDI - Les Corcelles		39€	
MERCUREY AOP	PHILIPPE LE HARDI - Les Bois de Lalier		46€	
CÔTES DU RHÔNE AOP	CHÂTEAU MONT-REDON		28€	6€
GRIGNAN LES ADHEMAR AOP	DOMAINE DE GRANGENEUVE - Les Dames Blanches du Sud		33€	7€
COTES DE PROVENCE AOP	CHÂTEAU DES DEMOISELLES - Charme des Demoiselles		25€	
COSTIERES DE NIMES AOP	CHÂTEAU DE BEAUBOIS - Expression		32€	
BORDEAUX AOP	CHÂTEAU LA TOUR DE BY		35€	7€

ROSÉ WINES

BORDEAUX ROSÉ	CHÂTEAU LA TOUR DE BY	24€	5€
CÔTES DE PROVENCE AOP CRU CLASSÉ	CHÂTEAU SAINTE ROSELINE - Cuvée Lampe de Méduse	32€	
CÔTES DE PROVENCE AOP	CHÂTEAU SAINTE ROSELINE - Perle de Roseline	24€	5€

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

Wine list

VILLA SAINT-ANTOINE-RESTAURANT & BAR

REDS WINES			75 CL BOTTLE	12 CL GLASS
IGP VAL DE LOIRE	DOMAINE DES COGNETTES - Pinot Noir		27€	6€
SAUMUR CHAMPIGNY AOP	DOMAINE DES SANZAY - Cuvée Domaine		27€	6€
CHINON AOP	DOMAINE CHARLES PAIN - Cuvée Prestige		26€	6€
CHINON AOP	DOMAINE CHARLES PAIN - Petit pain aux raisins 		27€	
BOURGEUIL AOP	DOMAINE DE LA NOIRAIE - Pur 100 		27€	
MENETOU SALON AOP	TRACY & CO - Les Marnes		35€	
BOURGOGNE AOP	PHILIPPE LE HARDI - Vieilles Vignes		46€	
BEAUNE 1ER CRU AOP	PHILIPPE LE HARDI - Montée Rouge		65€	
MERCUREY ROUGE AOP	PHILIPPE LE HARDI - Cuvée "sans souffre" 		41€	
CHASSAGNE MONTRACHET AOP	AU PIED DU MONT CHAUVE - Concis de Champs		74€	
MINERVOIS AOP	VIGNOBLE CALMEL & JOSEPH - Cuvée Les Frères d'Armes 		22€	5€
CARAMANY COTES DU ROUSSILLON VILLAGES AOP	VIGNOBLE CALMEL & JOSEPH - Terroirs d'exception		32€	
VIN DE FRANCE	VIGNOBLE CALMEL & JOSEPH - La Ruffe 			
COSTIERES DE NIMES AOP	CHÂTEAU DE BEAUBOIS - Expression		32€	
COTES DU RHÔNE AOP	CHÂTEAU MONT REDON		25€	
CHATEAUNEUF DU PAPE AOP	CHÂTEAU MONT REDON		59€	
GRIGNAN LES ADHEMARS AOP	DOMAINE DE GRANGENEUVE - Vieilles vignes		28€	
CÔTES DE PROVENCE AOP CRU CLASSE	CHÂTEAU SAINTE ROSELINE - Lampe de Méduse		35€	
BORDEAUX AOP	LA GRANDE METAIRIE - Cuvée 109		32€	7€
BLAYE CÔTES DE BORDEAUX AOP	LA GRANDE METAIRIE - Cuvée 100% Malbec		32€	
MEDOC AOP	CHÂTEAU LA TOUR DE BY		42€	
SAINT EMILION GRAND CRU AOP	AURÉLIUS		60€	

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

FOLLOW ALL OUR NEWS

