

Welcome to Villa Saint-Antoine

RESTAURANT & BAR

Here, every meal is an invitation to pleasure and sharing.
Our team brings all its expertise to an authentic, creative, and 100% homemade
cuisine, honored with the title of Maître Restaurateur.

OUR COMMITMENTS

Fresh, seasonal products, with a focus on short supply chains.
An eco-responsible approach, recognized by the Green Key label.
Collaborations with passionate local suppliers.

OUR LOCAL PARTNERS

Free-range Eggs - Mouzill'Oeuf (Mouzillon)
Artisanal Charcuterie - Maison Begein (St Malô-du-bois)
Fish & Seafood - Daily catch from the auctions of our local coasts
Farmhouse Cheeses - Fromagerie Beillevaire (Machecoul)/Les coteaux de la
Divatte (Divatte sur Loire) /La ferme du Hallay (Vallet)
Seasonal Vegetables - From market gardeners in the region and others
Boulangerie - Grana (Aigrefeuille-sur-Maine)
Jam - Muroise et Compagnie (Vallet)

Muroise® is a recipe and an exclusive brand by Muroise et compagnie

Each plate tells a story: the one of our producers, our team,
and our passion for gastronomy.
The entire team wishes you a delightful experience. Enjoy your meal!

SHARE YOUR MOMENTS
#VILLASAINANTOINE



Enjoy your meal!

VILLA SAINT-ANTOINE-RESTAURANT & BAR

DISCOVER THE MEANING BEHIND OUR ICONS...



VEGETARIAN



PESCATARIAN



SPICY



VILLA'S PICKS

MENU DU MARCHÉ

Served Monday to Friday, lunch only
(except on public holidays)

Starter + Main Course + Dessert	25.00€
Main Course + Dessert	20.00€
Starter + Main Course	20.00€

PLATTER TO SHARE FOR 2 OR 3...!

Charcuterie Board

An assortment of local cured meats, perfect for sharing in a friendly, convivial atmosphere. 14.50€

Charcuterie & Cheese Board

The perfect pairing of artisanal charcuterie and aged cheeses for a delightful treat. 15.50€

Vegetable Board

A vegetable platter featuring homemade Labneh, crispy vegetable tempuras, crunchy coleslaw, and a delightful touch of peanuts. 12.00€



TAPAS

Fish Accras

5 pieces
Crispy bites from the sea, perfect for a flavorful starter. 6.50€



Crispy Free-Range Chicken

3 pieces
Crispy free-range chicken. 6.50€

Crispy Farmhouse Tomme

7 pieces
A crispy and melty combination of local tomme cheese, a delight for cheese lovers. 6.50€



Vegetable Tempuras

2 pieces
Crispy vegetables wrapped in a light, crunchy batter, perfect for sharing. 6.50€



Baked Camembert with Honey and Rosemary

A melty Camembert, enhanced by the aroma of rosemary and the sweetness of honey. 13.00€



Homemade Labneh

The delicate flavor of homemade Labneh, served with golden, fluffy focaccia, perfect for a gourmet touch. 6.50€



Potatoes

Crispy, golden potatoes, perfectly seasoned, great for sharing or enjoying solo. 4.50€

Le Poke

French whole grain rice, fresh and crunchy vegetables, tangy Thai dressing, served with crispy free-range chicken OR farmhouse tomme cheese. 17.00€

A la carte

VILLA SAINT-ANTOINE-RESTAURANT & BAR

STARTERS



Saint Antoine Pork Terrine 9.00€
Seasoned pork terrine, enhanced with a tangy onion and turmeric condiment.

Leek Tatin Tart with Honey and Fresh Goat Cheese 11.00€

Caramelized and crispy leeks with honey, served with fresh goat cheese from the Hallay Farm.



Semi-Cooked Foie Gras 18.00€
Homemade semi-cooked foie gras, served with toasted brioche and enhanced by a rhubarb onion compote.

The Prawn   13.50€
Crispy king prawns, enhanced with a spiced prawn oil mayonnaise.



Homemade Labneh with Marinated Spring Vegetables 10.00€
Creamy homemade fermented cheese, delicately marinated spring vegetables, buckwheat vinaigrette, finished with a crispy puffed buckwheat tuile.

DESSERTS

Cheese Platter 15.00€
A selection of cheeses from here and abroad.

Muroise® Macaron  13.00€
Velvety diplomate cream with verbena berries, Muroise® fruit puree, and raspberry sorbet.

Strawberry Pavlova 13.00€
Crispy pavlova, fresh strawberries, served with strawberry and sweet mint sorbet.

The chocolate fondant, vanilla ice cream 12.50€
The must-have chocolate fondant, with a soft and rich texture, served with homemade vanilla ice cream.

Frozen Kamok Tiramisu 12.00€
The flavor of Kamok Tiramisu, served like a frozen nougat, accompanied by coffee ice cream.

Rice Pudding with Rhubarb 12.50€
. Vanilla rice pudding finger, candied rhubarb,
. rhubarb sorbet, and milk crumble.

MAIN COURSES



Guinea Fowl 22.00€
Guinea fowl leg stuffed with fresh herb pesto, served with a sweet potato cake, preserved lemon condiment, and pink peppercorn jus.

Catch of the Day 24.00€
Freshly caught fish, roasted green asparagus, asparagus cream, fresh peas, and green peppercorn jus.



Spring Vegetables 18.00€
Seasonal spring vegetables, crispy black rice with Parmesan, and saffron emulsion.



Confit Lemon Octopus   28.00€
Octopus confit in lemon butter, potato gnocchi with sage, and a citrus Junos and chili flavored broth.




Brasse Sausage 20.00€
An artisanal sausage paired with creamy farmhouse tomme mashed potatoes, for a comforting and hearty dish.

Villa's Burger 22.00€
Bun from our baker, filled with a charolais beef patty, cheese cream, spicy tartar sauce, red onion compote, and smoked bacon.

Villa Beef Tartare 23.50€
Finely seasoned beef tartare, elevated with homemade condiments for a unique experience.

GRILLS



Ribeye Steak  85.00€
An exceptional ribeye, perfect for sharing, served with crispy potatoes and homemade Béarnaise sauce.

Pork Chop 54.00€
A carefully selected cut, perfect for sharing, served with crispy potatoes and homemade Béarnaise sauce.

Dish of the Moment
Ask your server for today's special!

Sharing moments

VILLA SAINT-ANTOINE-RESTAURANT & BAR

TAKEAWAY & DELIVERY

Every day, enjoy our dishes
wherever you are!

Order on-site, by phone,
or directly via UberEats.

YOGA CLASS




Mondays from 7:00 PM to 8:30 PM

Classes open to all!

Dedicated room at Villa Saint-Antoine

[Book your session on our website](#)

MYWO COWORKING SPACES

Did you know? 

We have a coworking space, perfect for
working, networking with colleagues, or
enjoying a friendly afterwork.

SHARE YOUR MOMENTS

#VILLASAINANTOINE



SUNDAY BRUNCH

€39.50 per adult - €19.50 per child up to 10 years

From 11:00 AM to 2:00 PM

Starter Buffet

Smoked fish, shrimp salad, oysters, charcuterie, cheeses, assorted
salads, beetroot salad, pesto sauce, homemade Labneh, shallot
vinaigrette...

Hot Buffet

Grilled or braised meat, daily side dishes, crispy chicken, burger,
scrambled eggs, bacon, sausages, smoked lard, baked beans,
stuffed mushrooms...

Breakfast Buffet

Coffee, tea, hot chocolate, fruit juices, pastries, breads, pancakes,
crepes, homemade jams, homemade spreads, homemade salted
caramel, homemade pudding, yogurt, fresh fruit, compote.

Dessert Buffet

Chocolate brownie with custard, giant half-cookies, fruit panna
cotta, chocolate cake, fruit cake, seasonal fresh fruit...

Drinks (not included)

Ask for the drinks menu.

The buffet changes with the seasons and
the specialties of our Chef!

The little gourmets

VILLA SAINT-ANTOINE-RESTAURANT & BAR

THE CLASSIC - €12.50

Children up to 12 years old

YOUR CHOICE OF MAIN.

Ham or Beef Patty served with baby potatoes or pasta

OR

Market Fish with Seasonal Vegetables

DESSERT

2 Scoops of Ice Cream

THE GASTRONOME - €16.00

Children- up to 12 years ols

LET THE CHEF TAKE THE LEAD !

He will create a 3-course menu tailored to delight the taste buds of your little gastronomes

ACCORDING TO YOUR PREFERENCE OF FISH OR MEAT.
MARKET FISH WITH SEASONAL VEGETABLES.

AGENDA

SHARE YOUR MOMENTS
#VILLASAINANTOINE  

SUNDAY BRUNCH

EVERY SUNDAY, ALL YEAR ROUND
Book now and ask for the menu! €39.50/person

YOGA CLASSES

MONDAYS FROM 7:00 PM TO 8:30 PM
Classes open to all!

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

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€
Espresso 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 & Vitamont Apple, Orange, Tomato, Grape, Grapefruit, Apricot Nectar, Pineapple, Strawberry, Raspberry/lychee	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€
Espresso with a dash of milk	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€

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Wine list

VILLA SAINT-ANTOINE-RESTAURANT & BAR

Discover the meaning behind our icons...



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 GIBAULT		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€	
COTES DE PROVENCE AOP	CHÂTEAU DES DEMOISELLES - Charme des Demoiselles		25€	
COSTIERES DE NIMES AOP	CHÂTEAU DE BEAUBOIS - Expression		32€	6€
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€

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 NOIRAIÉ - Pur 100 		27€	
MENETOU SALON AOP	TRACY & CO - Les Marnes		35€	
BOURGOGNE AOP	PHILIPPE LE HARDI - Vieilles Vignes		46€	
VOLNAY 1ER CRU AOP	DOMAINE DE CHÂTEAU DE MEURSEULT - Côte de Nuits		59€	
MERCUREY ROUGE AOP	PHILIPPE LE HARDI - Cuvée "sans soufre" 		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 		42€	
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€	
GRAVES AOP	CHÂTEAU HAUT REYS		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

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