

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

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 €

TAPAS

Crisp fish fritters 6.00 €

5 portions

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

Crispy Free-Range Chicken 6.00 €

3 portions

Deliciously crispy free-range chicken

Crispy Tomme du Lac from the 6.00 €

Grand Lieu Farm

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 12.00 €
and Rosemary

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

Eggplant caviar with Focaccia 6.00 €

Potatoes 4.00 €

BOARDS

Charcuterie board 14.50 €

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

Charcuterie and cheese 15.50 €
board

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

Vegetable Platter 10.00 €

Eggplant caviar, vegetable tempura, roasted leeks with vinaigrette A bouquet of plant-based flavors, combining crunchiness, tenderness, and freshness, perfect for sharing

GRILLS

Rib of beef, potatoes, and 84.00 €
Béarnaise sauce

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

Breton organic farm pork chop 58.00€

A flavorful and tender meal, served with creamy mashed potatoes made with Tomme cheese, and accompanied by a generous charcutière sauce

THE CRUNCHY SALAD 17.00 €

Crispy endives, organic poached egg, vinaigrette, crispy Tomme cheese from the Lac de Gand Lieu


A la carte

VILLA SAINT-ANTOINE-RESTAURANT & BAR

STARTERS

Dried Breton pork tenderloin, eggplant and sesame 11.00 €

Homemade pork tenderloin, tender and flavorful, enhanced by fresh and crunchy vegetables

Leek vinaigrette, egg condiment, lemon gel 9.00 € 

A tender leek, elevated by a tangy vinaigrette and a creative egg condiment

Loire mullet fish, cucumber and basil 10.00 €

A fresh and delicate dish where Loire mullet meets the freshness of cucumber and basil

Vitello tonnato, Breton white veal, tuna cream 9.00 €

Tender veal accompanied by a creamy tuna sauce for an Italian touch

Organic mimosa egg with Breton curry 9.00 €

The mimosa egg reinvented with a touch of Breton curry for a taste full of character

Pumpkin gnocchi, farm cheese from Grand Lieu Lake 10.00 €

Light and flavorful gnocchi served with a creamy pumpkin sauce and a touch of cheese



MAIN COURSES

Lamb rack with romesco sauce 25.00 €

A tender rack of lamb, spicy sauce, and seasonal vegetables

Catch of the day, potato and piquillo pepper tian, mussels in escabèche 21.00 €

The best of the sea, accompanied by a marinère sauce and an herb oil for a touch of freshness

Mini tart with dried fruits, fresh herbs, and smoked trout cubes 15.00 €  

A delicate and creative tartlet, with a touch of homemade smoked trout and crunchy vegetables

Sausage brew from begein charcuterie 17.00 €

From Begein charcuterie and mashed potatoes to farmhouse tomme, a tribute to the land

Beef tartar 20.50 €

Served with potatoes, this dish combines tender meat with lively condiments

Beef Chuck "Aberdeen Angus" 19.00 €

A tender beef chuck, served with a creamy sweet potato

GOURMET DESSERTS

Creamy lemon, gluten-free cake with dried fruits, lime sorbet 11.00 €

A fresh and tangy dessert, combining crunchiness and tartness for a light end to the meal

Floating Island Piña Colada, pineapple tartare, lime 10.00 €

A refreshing and exotic dessert with the flavors of piña colada and pineapple, for a touch of escape

Chocolate fondant 11.00 €

Vanilla ice cream, a timeless duo to end on a note of pure indulgence

Cheese platter 15.50 €

Selection of cheeses from here and abroad

Tartlet 11.00 €

With seasonal fruit and sorbet, a vibrant dessert that changes with the seasons

Praline Éclair, Vanilla Squash, Passion Fruit Sorbet, Valrhona Chocolate Ganache 11.00 €

A seasonal twist on the éclair, featuring Valrhona chocolate ganache and passion fruit sorbet

Sharing moments

VILLA SAINT-ANTOINE-RESTAURANT & BAR

EXHIBITIONS

Free admission, art exhibitions

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

SUIVEZ TOUTES NOS ACTUALITÉS



BRUNCHS ON SUNDAY

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

From 11am to 2pm

Starters

Smoked fish, prawn salad, oysters, cold meats,
cheeses, mixed salads, leek vinaigrette, pesto
sauce, chickpea hummus, shallot vinaigrette...

Hot dish

Grilled or braised meat, roast potatoes,
homemade cheese croquetas, scrambled eggs,
bacon, sausages, smoked bacon, baked beans,
stuffed mushrooms...

Continental buffet

Coffee, tea, hot chocolate, fruit juice, pastries,
breads, pancakes, jams, homemade spreads,
homemade salted butter caramel, homemade
pudding, yoghurt, fresh fruit, compote.

Dessert

Chocolate banana tartlet, tiramisu, giant half-
cookies, fruit panna cotta, chocolate cake, fruit
cake, fresh seasonal fruit...

Drinks (not included)

Ask for the drinks menu

THE BUFFET CAN CHANGE
ACCORDING TO THE SEASONS AND
THE SPECIALTIES OF OUR CHEF

The little gourmets

VILLA SAINT-ANTOINE-RESTAURANT & BAR

THE CLASSIC 12.50 €

Children -12 ans

CHOICE OF DISH

Ham or beef mince served with boiled potatoes or pasta

OU

Fish and seasonal vegetables

DESSERT

2 scoops of ice cream

THE GASTRONOMER'S 16.00 €

Child -12 ans

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

*BETWEEN FISH OR MEAT.
FISH AND SEASONAL VEGETABLES*

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Drinks menu

VILLA SAINT-ANTOINE-RESTAURANT & BAR

BEERS

Draft beer les brasses <i>'La cascade'</i>	4.50 € 25CL 9.00 € 50CL
Draft beer Melusine <i>'HELFEST' IPA</i>	4.90 € 25CL 9.50 € 50CL
Draft beer of the moment	4.90 € 25CL 9.50 € 50CL
Desperado bottle	4.80 € 33CL
Les Brasses bottle <i>'SEVEN IPA'</i>	5.00 € 33CL
Les brasses bottle RED ALE	5.00 € 33CL
Les brasses bottle Spring break	5.00 € 33CL

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

Cola "La loere"	6.20 €
Le schorle Spicy lemon, lively Rhubarbe, blackcurrant, spicy apple or orange	6.20 €
Lemonade "La loere "	6.20 €
Ice tea "La loere "	6.90 €
Fruit juices and nectars <i>Du Verger de la Manse</i> <i>Apple, orange, tomato, grape</i> <i>Pamplemousse, nectar d'abricot, ananas</i> <i>Fraise</i>	7.00 €
Simple syrup	4.50 €
Diabolo	6.50 €
Water- Abatille 33cl Spring water / Sparkling water	4.00 €
Abatille 75cl Spring water /sparkling water	6.50 €

HOT DRINKS









Espresso coffee, long, decaf	2.70 €
Hazelnut coffee	2.90 €
Double espresso, double decaf, cream	4.20 €
Cappuccino, coffee latte	4.30 €
Celaya valhrona hot chocolate	6.50 €
Celaya valhrona viennese chocolate	6.80 €
Viennese coffee	6.80 €
The Dammann <i>Ceylon, Earl Grey, Darjeling,</i> <i>Red Fruits, Creen Mint</i>	4.20 €
Dammann Infusions <i>Verbena, Linden, Shepherd's herbal tea,</i> <i>Peppermint, Verbena Mint, Lime Mint</i>	4.20 €

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Wine list

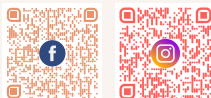
VILLA SAINT-ANTOINE-RESTAURANT & BAR

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 Noëilles</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>	37 €	8.50 €
CHAMPAGNE MALARD AOP	<i>Cuvée Excellence Brut - Champagne Malard</i> 	65 €	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 P'Tite Lilly - Château Climens</i> 	35 €	

ROSÉ WINES		BOTTLE 75 CL	GLASS 12 CL
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 Maionnette</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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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 18S