RESTAURANT GASTRONOMIQUE

1201

L'ABBAYE DE VILLENEUVE

## 1201
### *A sense of place, a celebration of flavour*

*Set within the historic Abbaye de Villeneuve, Le 1201 brings together the timeless character of its surroundings and a fresh, contemporary approach to cuisine.*

*Guided by the Chef's vision and the expertise of the kitchen team, the menu evolves with the seasons, drawing inspiration from local produce, the vibrant flavours of the Mediterranean and the distinctive culinary heritage of Savoie. Each dish is a thoughtful balance of flavours, textures and influences, crafted with precision and a deep respect for the ingredients.*

*At the heart of every creation lies the quality of the produce itself. Imagination and technique bring out its full potential, allowing each ingredient to express its own character.*

*Rich in history and heritage, the Abbaye provides a remarkable setting for a cuisine that looks to the future while remaining rooted in its surroundings — a meeting of tradition, creativity and contemporary gastronomy.*



# MENU

*95 €*

Savoury amuse-bouche

Mussels, saffron, crisp seasonal vegetables

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Smoked Curé Nantais cheese,
Macaux artichoke, olives, mountain basil

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Red mullet,
Fennel, tarragon, delicate fish bone jus

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Traditional Pork, Green beans,
Chanterelle mushrooms, sage, Muscadet jus

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Apple, quince, toasted buckwheat

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70% dark chocolate, hazelnut, ginger

All prices are in euros and include service.
A list of allergens is available upon request. All our meat is sourced from France.



# MENU

*125 €*

Savoury amuse-bouche

Mussels, saffron, crisp seasonal vegetables

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Prawns from Lisaqua Farm,
Sand-grown carrots, pink grapefruit, salad burnet

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Dieppe's Scallops, oscietra caviar, shellfish, broccoli, hazelnut

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Blue lobster, Tajine spices, aubergine, coriander

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Pornic pigeon,
Beetroot, blackberry, cocoa nibs

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Granny smith apple, quince, toasted buckwheat

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Lemon from Nice, Kalamata olive oil, tarragon

Cheese trolley *22 €*

Our cheese trolley offers an additional experience alongside our menus, inviting you to discover a carefully curated selection of cheeses chosen in collaboration with our affineur, a specialist in cheese maturation.

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# THE CHEF'S SIGNATURE DISHES

## STARTERS

Smoked Curé Nantais cheese,
Macaux artichoke, olives, mountain basil
*34 €*

Prawns from Lisaqua Farm,
Sand-grown carrots, pink grapefruit, salad burnet
*42 €*

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## FROM THE SEA

Red mullet,
Fennel, tarragon, delicate fish bone jus
*52 €*

Dieppe's Scallops, oscietra caviar, shellfish, broccoli, hazelnut
*54 €*

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## FROM THE LAND

Traditional pork
Green beans, chanterelle mushrooms, sage, Muscadet jus
*56 €*

Pornic pigeon
Beetroot, blackberry, cocoa nibs
*59 €*

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## SWEET NOTES

70% dark chocolate Tuma Yellow, hazelnut, ginger
*25 €*

Lemon from Nice, Kalamata olive oil, tarragon
*25 €*

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**MARKET GARDENERS**
Le jardin de Pauline

**FISH & MEAT**
Criée des Sables d'Olonne
Les cochons d'antan de Gaëtan
Les pigeons de Pornic de Marie-Samuelle Bourreau

**CHEESES**
Maison Beillevaire

**BAKER**
L'Ékureuil Kévin Gascoin

**CERAMIC ARTISTS**
Margot Coville
Sandrine Gibet
Felix Galland

**CABINETMAKER**
Vincent Hudelot

**KNIFE MAKER**
Evan Antzenberger

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*Our entire team wishes you*
*a truly memorable dining experience.*


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