



Nestled in the heart of the Abbaye de Villeneuve, Restaurant 1201 offers a dining experience like no other. In perfect harmony, the kitchen and front-of-house teams invite you to explore the rich culinary heritage of the Nantes region. Every element—from the cuisine to the tableware—celebrates the bounty and craftsmanship of local producers.

Inspired by the surrounding landscape, the Chef lets the seasons guide his creativity, staying true to the essence of each ingredient. The menu evolves constantly, shaped by nature's rhythm and the day's finest harvests. The name "1201" is a quiet tribute to the Abbey's founding year—a subtle bridge between centuries of history and a modern expression of taste.



Net prices – service included.

A list of allergens is available upon request. All our meats are of French origin.

OUR MENU

STARTERS

- | | |
|--|-----|
| Green asparagus, wild garlic, creamy yolk, beurre blanc sauce. | €43 |
| Beans from our garden, cockles, shells emulsion. | €37 |

MAINS

- | | |
|--|-----|
| Turbot cooked slowly in butter, roasted white asparagus, colonnata lard's sauce. | €59 |
| Pigeons from Pornic, bettroot and offal infused in juniper, pigeon's jus. | €62 |

DESSERTS

- | | |
|---|-----|
| Everything about rhubarbe. | €23 |
| Buckweat, caramel with honey and buddha's hand. | €25 |

Menus are served for the entire table.

Available for up to six guests.

Net prices – service included.

A list of allergens is available upon request. All our meats are of French origin.

These menus are a direct reflection of the Chef's culinary world and evolve with the seasons. Let yourself be guided, or feel free to ask our team for details about each course.

LUNCH MENU – €65

Available Tuesday to Friday at lunchtime

EQUINOXE TASTING MENU :

5' – €90

7' – €120

Not available after 12:45 PM and 8:45 PM

Menus are served for the entire table.

Cheese trolley

€20

Enhance your menu experience with a curated selection of cheeses, personally chosen in collaboration with our master cheesemonger.

Net prices – service included.

A list of allergens is available upon request. All our meats are of French origin.

WINE SELECTION *12cl servings*

WHITE WINES

Vin de France Trésor Jardin d'Edouard	€12
AOP Saumur La Haie Nardin 2022 Clos de L'Ecotard	€14
Pouilly Loché En Chantone 2022 Clos des Rocs	€16
AOP Patrimonio Campo Vecchio 2022 Domaine Pinelli	€25

ROSE WINES

Côtes de Provence Symphonie 2024 Sainte Marguerite	€12
--	-----

RED WINES

AOP Irancy 2019 Gabin et Felix Richoux	€12
Saint Estèphe 2018 Château Beau Site	€14
AOP Saumur Champigny Les Epistolaires 2020 Clos Cristal	€16
Beaune 1er cru Theurons 2016 Louis Jadot	€25

SWEET WINES

AOP Alsace Pinot Gris Bollenberg 2019 Domaine Valentin Zusslin	€18
AOP Coteaux de l'Aubance Grandpierre 2009 Domaine de Bablut	€16
AOP Pineau des Charentes Vieux Pineau 15 ans Famille Lheraud 8 cl	€17

For more options, please consult our wine cellar list, 1001 Vins.

Net prices – service included.

A list of allergens is available upon request. All our meats are of French origin.

WINE PAIRINGS

Wine pairing (4 tasting glasses) – €45

Local terroir wine pairing (4 tasting glasses) – €90

Wine pairing (5 tasting glasses) – €60

Menu created by Chef Achour Belayel, with Jordan, Mathéo, and Aymeric.

Wine list and pairings curated and presented by Sébastien and Mathieu.

Desserts crafted by pastry chef Olivier Bagnol.

Net prices – service included.

A list of allergens is available upon request. All our meats are of French origin.

OUR ARTISANS & PRODUCERS

CERAMISTS

Margot Coville

Sandrine Gibet

Felix Galland

CHEESEMONGER

Beillevaire

CABINETMAKER

Vincent Hudelot

BAKER

L'Ekureuil

KNIFEMAKER

Evan Antzenberger

MARKET GARDENER

Arnaud, La ferme de Villeneuve

Net prices – service included.

A list of allergens is available upon request. All our meats are of French origin.

