



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

Wild mushrooms, foie gras et forest jus. €32

St-Brieuc's Scallops, fermented kohlrabi, turnips. €37

MAINS

John Dory, seafood emulsion, potatoes. €59

Roasted dear, pumpkin et clementine. €62

DESSERTS

Crispy Chocolate, lime and caramel. €25

All around the pear. €25

Menus are served for the entire table.

Available for up to six guests.

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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 – €50

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.

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WINE SELECTION *12cl servings*

CHAMPAGNES

Brut Clerambault	€15
Extra-Brut Cuvée 72 Bruno Paillard	€25
Rosé Extra Brut 2014 Lelarge-Pugeot	€22

WHITE WINES

AOP Vin de Savoie Apremont Le Roc 2024 Fabien Trosset	€8
AOP Muscadet Sèvre et Maine Monnières St Fiacre 2020 Domaine Ménard Gaborit	€10
AOP Mâcon Loché Les Longues Terres 2023 Marcel Couturier	€11
AOP Condrieu Les Grandes Terrasses 2024 Maison Bruyère & David	€20

ROSE WINES

AOP Côteaux Varois en Provence Roseblood 2024 Estoublon	€10
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RED WINES

IGP Val de Loire Peirasmos 2023 Louise Chéreau	€10
AOP Santenay Le Temps des Cerises 2023 Antoine Olivier	€15
AOP Saint Joseph 2023 Romain d'Aniello	€16
Vin de France Emilien 2022 Le Puy	€16

SWEET WINES

AOP Vouvray Demi Sec Le Haut Lieu 2022 Domaine Huet	€16
AOP Côteaux de l'Aubance Grandpierre 2009 Domaine de Bablut	€16
AOP Pineau des Charentes Vieux Pineau 15 ans Famille Lheraud - 8cl	€17
AOP Banyuls Reserva Domaine La Tour Vieille - 8cl	€8

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

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 Mathéo, Aymeric, Nicolas and Landry.

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

Desserts crafted by pastry chef Olivier Bagnol.

Net prices – service included.

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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

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