



RESTAURANT CHEZ ALBERT

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Welcome to Albert,

A vibrant living space where the heritage of Marquis Albert de Dion meets the contemporary energy of Nantes.

Here, Albert's art of hospitality, warm, generous and elegant; sets the tone.

At lunchtime, the cuisine is all about freshness and lightness: local produce, seasonal recipes, healthy inspirations and refined creations sourced from the Maubreuil Farm.

In this bright atmosphere, gently animated by the murmur of the city, everyone finds their place.

At Albert, we savor the moment, between simplicity, elegance and shared pleasure.

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À LA CARTE

BEEF CARPACCIO, FRIED BABY POTATOES – €24

Capers, tangy cream, arugula, Parmesan.

BEEF TARTARE, FRIED BABY POTATOES – €23

Classic beef tartare.

CRAB ROLL, FRIED BABY POTATOES – €23

Spicy mayonnaise, spring onions, fish roe.

MARKET MENU

Starter & Main or Main & Dessert ~ €22

Starter, Main & Dessert ~ €30

*Our Market Menu changes every week
according to seasonal arrivals.*

Starters

CHERRY TOMATO CONFIT

*Cherry tomato confit,
burrata & Parmesan espuma.*

GILLARDEAU OYSTERS

*Salsa verde, Granny Smith apple granita,
lacto-fermented white asparagus.*

Main

CHICKEN SUPREME

*Low-temperature cooked chicken supreme,
black garlic stuffing, green peas & garlic jus.*

CATCH OF THE DAY

*Vegetable purée, Pil Pil sauce,
& satay condiment.*

Desserts

RED BERRY CONFIT

*Red berry confit coated in dark chocolate,
shiso whipped cream.*

FLOATING ISLAND

Floating island, peach & combava.