MAISON MAUBREUIL

HÔTEL - RESTAURANT - CAVE

RESTAURANT CHEZ ALBERT

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Welcome to Albert,
A vibrant destination where the legacy 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 embodies freshness and lightness:
local produce, seasonal recipes, healthy inspirations,
and refined creations from the Ferme de Maubreuil.

In this light-filled setting, set to the gentle
rhythm of the city, everyone finds their place.

At Albert, we savor the moment—a blend of simplicity,
elegance, and shared pleasure.

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SUGGESTIONS

STARTER
SAINT-MALO BAY SCALLOPS - 18€
Seared scallops, scallop skirt sauce,
orange gel and roasted vegetables.

MAIN COURSE
BEEF - 30€
Beef tenderloin, crushed potatoes, smoked bacon,
chives and Port wine jus.

DESSERT
FIG AND MULLED WINE FINANCIER - 14€
Honey financier, fig compote, mulled wine-poached fig, light tonka bean mousse and mulled wine sauce.

SMALL LUXURY HOTELS OF THE WORLD

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MARKET MENU

Starter & Main or Main & Dessert ~ €22

Starter, Main & Dessert ~ €30

Our Market Menu changes every week according to seasonal arrivals.

Starters

BREADCRUMBED AUBERGINE
Aioli and sweet confit egg yolk.

PRAWN RAVIOLI *(+5€)*
Prawn and mushroom ravioli, bisque foam and basil maltodextrin.

Mains

FISH OF THE DAY
A selection of carrots, ginger and lemon.

DUCK BREAST
Half a duck breast, slow-cooked, with potimarron squash and honey and rosemary jus.

Dessert

CHEESE
A selection of three aged cheeses from the Beillevaire cheese shop.

BLACKBERRY DENTELLE
Blackberries, almond crémeux, white chocolate and cardamom truffle, Baileys and almond sauce.



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