



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

ASPARAGUS CREAM SOUP

Smoked salt, feta cheese and lemon.

SEA BREAM TARTARE

*Fennel, honey and herbs
from Maubreuil Farm.*

Mains

MAINE CHICKEN SUPREME

*Courgette prepared in a pissaladière style,
anchovy jus.*

FREGOLA SARDA SALAD

*Carrots with mild spices, cucumber
and date-sherry vinaigrette.*

Desserts

TARTLET

Rhubarb and white chocolate.

STRAWBERRIES

Sweet potato crèmeux and Madagascar vanilla.

