

RESTAURANT CHEZ ALBERT

“

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.

”



SUGGESTIONS

STARTER

LANGOUSTINE TARTARE - 16€

Kaffir lime-marinated langoustines, Thai green sauce.

MAIN COURSE

BEEF - 30€

*Beef fillet, crushed potatoes, smoked bacon, chives,
Port wine beef jus..*

DESSERT

CREPES SUZETTE - 12€

*Flambéed tableside,
Orange zest butter, sugar, orange juice.*

MARKET MENU

Starter & Main or Main & Dessert ~ €22

Starter, Main & Dessert ~ €30

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

Starters

BREADED AUBERGINE

Aioli, sweet cured egg yolk.

Mains

FISH OF THE DAY

Carrot variations, ginger and lemon.

DUCK BREAST

*Slow-cooked half duck breast, red kuri squash,
honey and rosemary jus.*

Dessert

BLACKBERRY LACE

*Blackberries, almond crèmeux with white chocolate
and cardamom, Baileys and almond sauce.*

