



AT ALBERT'S

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Welcome to Albert's,

A vibrant place 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 is fresh and light: local produce, seasonal recipes, healthy inspirations and refined creations from the Ferme de Maubreuil.

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

At Albert's, you savour the moment — between simplicity, elegance and shared pleasure.

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STARTERS

THE SARDINE – 12 €

Marinated sardine fillets served with melting potatoes.

AUTUMN SOUP – 12 €

Roasted potimarron (red kuri squash), melting chestnuts and a note of truffle oil.

SEA BASS THAI CEVICHE – 14 €

Thin slices of sea bass marinated with fresh herbs, yellow lemon, and sesame oil.

PRAWN SALAD WITH SATAY – 16 €

Roasted prawns, fennel and crisp apple and a note of sesame oil.

Net price and service included..

MAIN COURSES :

FARM-RAISED CHICKEN CLUB SANDWICH & HOMEMADE FRIES – 19 €

*Toasted bread, roast chicken and crispy radicchio, enhanced
with a touch of garlic and homemade mayonnaise.*

GRILLED CHICKEN CAESAR SALAD – 19 €

*Farm-raised chicken, golden croutons, Parmesan
shavings and homemade Caesar dressing*

COQUILLETTO WITH CURÉ NANTAIS & TRUFFLE – 21 €

*Melting coquillettes (pasta), creamy Curé Nantais cheese,
truffle shavings, and herb ham.
Vegetarian option: without ham.*

ROASTED SEA BASS, FENNEL AND HONEY – 25 €

*Roasted sea bass fillet, beurre blanc sauce
and fennel confit with honey.*

BUTCHER'S CUT OF THE MOMENT – 25 €

*Butcher's cut according to arrivals,
crispy homemade fries and sauce of your choice.*



CHEESES

SELECTION OF THREE AGED CHEESES - 12 €

DESSERTS

POACHED PEAR - 8€

*Melting pear poached in red wine,
scented with spices and honey.*

RICE PUDDING - 9€

Creamy rice scented with vanilla.

FLOATING ISLAND - 9€

Egg whites, smooth vanilla cream.

CREAMY CHOCOLATE MOUSSE - 12€

Intense Grand Cru dark chocolate.

MAUBREUIL GOURMET COFFEE - 9€

*Accompanied by 3 sweet assortments:
rice pudding, floating island & chocolate mousse.*

Net price and service included..



BEVERAGE MENU

Cocktails

~ Americano • 17cl	16 €
<i>Light bitter, red vermouth, sparkling water</i>	
~ Jamaïcan Mule • 18cl	16 €
<i>Jamaican rum, lime, sugar, Angostura bitters, ginger beer</i>	
~ Spritz • 15cl	16 €
<i>Local bitter rosolio, sparkling wine, sparkling water</i>	
~ Négroni • 8cl	16 €
<i>Gin, Red Vermouth, Light Bitter</i>	
~ Suze Tonic • 24cl	12 €
<i>Suze, Tonic</i>	
~ Gin Tonic • 24cl	18 €
<i>Gin Divine, Tonic</i>	

Mocktails

~ Shirley Temple • 18 cl	12 €
<i>Grenadine sirup, Ginger Ale, Limonade.</i>	
~ Virgin Cosmopolitan • 16 cl	12 €
<i>Cranberry, Limette, Triple Sec Sirup.</i>	

SOFTS

Juices & Nectars

Alain Millat • Orléanas

~ Apple juice • 20cl	6 €
~ Pear juice • 20cl	6 €
~ Grapefruit juice • 20cl	6 €
~ Tomato juice • 20cl	6 €
~ Pineapple juices • 20cl	6 €
~ Apricot nectar • 20cl	6 €
~ Strawberry nectar • 20cl	6 €
~ Vine peach nectar • 20cl	6 €

Soft drinks

~ Breizh Cola Original • Vald'Oust • 33cl	7 €
~ Breizh Cola Zéro • Vald'Oust • 33cl	7 €
~ Indian Classic Tonic • Pondichery - Sulniac • 20cl	8 €
~ Ginger Beer - Hysope • Bordeaux • 20cl	7 €
~ Le Schorle Rhubarbe • Bressuire • 33cl	8 €

Net price and service included.

Water

~ Plancoët flat • 33cl	5 €
~ Sparkling Plancoët • 33cl	5 €
~ Plancoët flat • 1l	8 €
~ Chateldon • 75cl	8 €

Beers

~ Little Breeze - Aerofab • Sautron • 33cl	10 €
~ Mistral IPA - Aerofab • Sautron • 33cl	10 €
~ Oroshi - Aerofab • Sautron • 33cl	10 €
~ Asteria - Deux Béliers • Basse-Goulaine • 33cl	10 €
~ Arisée - Deux Béliers • Basse-Goulaine • 33cl	10 €
~ Makélo - Deux Béliers • Basse-Goulaine • 33cl	10 €
~ Cider Bouchée - D. Dupont • Victot-Pontfol • 33cl	10 €

Appetisers

~ White Vermouth - Distiloire • Sucé-Sur-Erdre • 8cl	10 €
~ Red Vermouth - Distiloire • Sucé-Sur-Erdre • 8cl	10 €
~ Byrrh Quinquina • Thuir • 8cl	10 €
~ Porto Quintela Blanc • Portugal • 6cl	9 €
~ Porto Quinta Do Tedo Ruby • Portugal • 6cl	9 €
~ Suze 15 % • Thuir • 6 cl	8 €
~ Campari Bitter • Italy • 6cl	8 €
~ Pastis Meskad - Distiloire • Sucé-Sur-Erdre • 3cl	8 €
~ Kir White Wine • 12cl	10 €
Blackcurrant, Peach, Blackberry, Raspberry.	
~ Kir Royal • 12cl	18 €
Blackcurrant, Peach, Blackberry, Raspberry.	

HOT DRINKS

Coffee

~ Espresso	4 €
~ Decaffeinated	4 €
~ Americano	5 €
~ Doble Espresso	6 €

Tea • “Théine Nantes”

~ Green Mint Tea • Travel to Marrakesh	6,5 €
~ Royal Earl Grey	6,5 €

Herbal teas

~ Red Velvet	6,5 €
Vanilla, almond, cocoa, beetroot.	
~ Goyave Mango	6,5 €
Mango, orange, marigold flowers, apple, guava.	

Net price and service included.