



MEAL MENU

BREAKFAST MENU

THE EXPRESS €3.90

1 Pastry + Hot Drink of Choice

THE COMPLETE €7.90

1 Pastry or **Toast with Jam** (+€1) + Hot Drink of Choice + Freshly Squeezed Orange Juice

THE BREAKFAST DOG €14.90

1 Crispy Bacon Hot Dog+ Drink of Choice + FreshlySqueezed Orange Juice

HOT DOG MENU

STARTING FROM €13.90

Choice of Hot Dog

+ Side

Fresh Fries, Small Salad, or Tortilla Chips with Guacamole

+ Drink

(Glass of Red, Rosé, or White Wine, Draft Beer (Grim or 1664 - 25cl), Soda, or Water)

SALAD MENU

STARTING FROM €9.90

Choice of Salad

+ Drink

(Glass of Red, Rosé, or White Wine, Draft Beer "Grim or 1664" 25cl, Soda, or Water)

STUDENT MENU

AT THE PRICE OF €7.90

Choice of Hot Dog

("Monsieur Barack" ou "Monsieur Kim")

+ Side

Fresh Fries, Small Salad, or Tortilla Chips with Guacamole

+ Drink

(Soda or Water)

(Upon presentation of a student ID)

KIDS' MENU



AT THE PRICE OF €6.90

"P'tit Barack" Hot-dog

+ Small Fries

+ Drink

Water or Organic Fruit Juice

+ Applesauce

A surprise inside!

HAPPY HOUR - EVERY DAY FROM 5:00 PM TO 8:00 PM

Spritz: 5,00€ | Beer (50cl): 4,20€ | Soft Drink: 2,50 € | Glass of Wine (12cl): 3,00€

HOT-DOGS



CHOICE OF HOT DOG

SIDE

Fresh Fries, Small Salad, or Tortilla Chips with Guacamole

+ DRINK

(Glass of Red, Rosé, or White Wine, Draft Beer (Grim or 1664 -25cl), Soda, or Water)

Options

CHOICE OF SAUSAGE

Beef Pork

Veggie

Halal Chicken

XXL stuffed with Emmental: +€2.90

SUPPLEMENTS

Bacon $+2 \in$, Cheddar $+2 \in$, Fried onions $+1 \in$, Jalapeños $+1 \in$, *Truffle sauce+3€*

FEAST COMBO +€3

+ A large fries and a dessert of your choice (muffin or cookie)

MONSIEUR BARACK

8.90€ 13.90€

Classic bun, choice of sausage, smoked ketchup, homemade honey mustard, and ultra-crispy fried onions. Make it even sexier with a cheddar robe $+\epsilon$ 2.

MONSIEUR KIM 8,90€ 13,90€

Classic bun, choice of sausage, grated carrots, red cabbage, red onions, sweet chili sauce, and spring onions.

MADAME BERNADETTE.....

8,90€13,90€

Sesame bun, choice of sausage, goat cheese, arugula, walnuts, and honey mustard.

MONSIEUR SILVIO.....

8,90€ 13,90€

Classic bun, choice of sausage, fresh mozzarella, cherry tomatoes, arugula, and pesto sauce.

MONSIEUR ERNESTO 14,90€ 14,90€

Sesame bun, choice of sausage, mature cheddar, guacamole, and jalapeños.

MONSIEUR ALBERT → 9.90€ 14,90€

Cheesy bun, choice of sausage, raw milk Camembert from Normandy, confit onions, honey mustard, and fresh chives.

MADAME BRIGITTE..... 9,90€ 14,90€

Classic bun, choice of sausage, Brie de Meaux AOP, arugula, red onions, and sweet and sour sauce.

MONSIEUR JACQUES CHICHI......10,90€ 15,90€

Cheesy bun, choice of sausage, Tomme de Savoie IGP, confit onions, and fresh parsley.

The Chicken Dogs

MONSIEUR CHANG **15,90€** 15,90€

Sesame bun, cornflake breaded chicken, red cabbage, grated carrots, spicy Gochujang sauce, and spring onions.

MONSIEUR DONALD ♥ 11,90€ 16,90€

Cheesy bun, cornflake breaded chicken, mature cheddar, bacon, and relish sauce.









SALADS



Menu

CHOICE OF SALAD

+ DRINK

(Glass of Red, Rosé, or White Wine, Draft Beer (Grim or 1664 -25cl), Soda, or Water)

Options

CHOICE OF CHEESE*

Goat cheese Tomme de Savoie IGP Brie de Meaux AOP Camembert de Normandie

SUPPLEMENTS

Bacon +2€, Cheddar +2€, Fried onions +1€, Jalapeños +1€, *Truffle sauce* +3€

FORMULE FESTIN +3€

+ A small fries and a dessert of your choice (muffin or cookie)

VEGGIE SALAD.....

7.90€ 9.90€

Crispy mix, avocado slices, grated carrots, red cabbage, cherry tomatoes, and homemade Sriracha vinaigrette.

FRIDACADO SALAD

10.90€ 12.90€

Crispy mix, cornflake-breaded chicken, avocado slices, grated carrots, red cabbage, cherry tomatoes, and homemade Sriracha vinaigrette.

BERNADETTE SALAD.....

13.50€ 15.50€

Crispy mix, choice of cheese*, walnuts, bacon, sun-dried tomatoes, all served with a homemade fig and honey vinaigrette

BIMBA SALAD ♥.....14,50€ 16,50€

Crispy mix, 120g burrata, Italian prosciutto crudo, fresh cherry tomatoes, and pesto vinaigrette.

CAESAR SALAD.....14,50€ 16,50€

Crispy mix, cornflake-breaded chicken, Grana Padano AOP, croutons, fried onions, Caesar sauce, and cherry tomatoes.









SIDES





Small | Medium | Large

Three sizes, three levels of indulgence!

SMALL SALAD......2,90€

A delicious fresh arugula salad, paired with juicy cherry tomatoes and topped with a tangy vinaigrette.

Small | Medium | Large

CRISPY CORN FRIES ♥ 4.80€ 5.90€ 7.50€ Rustic Fries coated in cornstarch.

TORTILLAS WITH GUACAMOLE.....5,50€ The perfect combination of fresh guacamole and crispy tortillas.

CHEESY PROVENCAL FRIES...... 4,90€

Crispy Fries, Provençal herbs, and a touch of Grana Padano AOP.

CHEDDAR BACON TORTILLAS......790€

Crispy tortillas filled with melted cheddar and crispy bacon for a savory treat.

MIKE'S CORN FRIES...... 8,90€

Corn fries, melted cheddar, and crispy bacon for an irresistible treat.

CAMEMBERT & TRUFFLE TORTILLAS.. 6,90€

Crispy tortillas filled with creamy Camembert and a luxurious touch of truffle.









DRINKS

EVIAN 50CL 3,00€	FRUIT JUICES BY GASPARD25CL4,90€ Strawberry Nectar, Nectarine and Vine Peach, and Fresh Apple Juice
BADOIT 50CL 3,60€	
SODAS	TACT ICED TEA 33CL 4,90€ White Tea, Black Tea, Mate Tea, Ginger Beer Tea
SQUEEZED ORANGE JUICE 4,90€ <i>Freshly Squeezed Orange Juice</i>	ARTISANAL JUICES

COCKTAILS

APEROL SPRITZ...... 8,00€ **SAINT-GERMAIN SPRITZ......** 8,50€

DRAFT BEERS

WINES A LA CARTE

Glass 12cl / Bottle 75cl

ROSÉ KAIROS WINE......4,50€ / 24€

IGP Méditerranée

WHITE SANTA SOFIA..... 4,90€ / 27€

Pinot Grigio

RED WINE "UBI Nº7"..... 4,90€ / 27€

IGP Côtes de Gascogne - Merlot - Tannat

PROSECCO BRUT «GOTO»......6€ / 32€

The Champagne of Italians

BISTRO SELECTION

Feel free to explore our current selection of beers and wines.



APERITIF

CHEESE PLATTER..... 9,90€

Authentic Tomme de Savoie IGP, Brie de Meaux AOP, 120g Burrata, with a touch of honey and walnuts

CHARCUTERIE PLATTER...... 9,90€

Basque-style saucisson and spicy chorizo, saucisson stuffed with Comté cheese and prosciutto crudo.

CHARCUTERIE & CHEESE PLATTER..... 14,90€

Basque-style saucisson and spicy chorizo, prosciutto crudo, Brie de Meaux AOP, Tomme de Savoie IGP, with a touch of fig confit.





HERB-CRUSTED BAKED CAMEMBERT...... 9,90€

Raw Milk Camembert with Herbes de Provence

TRUFFLE BAKED CAMEMBERT..... 12,50€

Raw Milk Camembert Topped with Summer Truffle Sauce and Sun-Dried Tomatoes

CRISPY-BAKED CAMEMBERT WITH HONEY.. 13,90€

Raw Milk Camembert with Crispy Bacon, Crunchy Walnuts, and a Drizzle of Honey

CORNFLAKE-CRUSTED CHICKEN FILLETS....5.90€

Tender Chicken, Coated in a Golden Cornflake Crust (x4)

Mini Tender Chicken Bites, Crispy Like Popcorn!

SHEEP'S MILK CHEESE CROOUETTES.......5,90€

Six Golden, Crispy Bites with a Melting Sheep's Milk Cheese Center.



HOT DRINKS

HOT CHOCOLATE.....4,00€

A moment of comforting sweetness: Creamy hot chocolate, rich in cocoa.

WHITTINGTON TEAS..... 4,00€

A refined selection of Whittington teas: Gunpowder, organic green tea, organic black tea, and red fruits.



Drinks made with Italian organic coffee

ORGANIC ESPRESSO	2,20€
HAZELNUT ESPRESSO	2,40€
NUTELLA ESPRESSO	2,60€
AMERICANO	2,80€
LATTE	3,20€
CAPPUCCINO	3,90€
ICE COFFEE	5,50€
CAFÉ GOURMAND	890€



The perfect combo

OUR SELECTION OF MUFFINS...... 3,50€

Lemon Poppy, Salted Caramel, Three Chocolates, Blueberry, Raspberry White Chocolate



DESSERTS

GIANT ÉCLAIR.....12,00€

A delicate puff pastry topped with a thin, crunchy craquelin shell, filled with rich chocolate whipped cream. Ideal for 3 to 4 people.

APPLE AND BERRY CRUMBLE.

5,50€

Tender apples and fragrant red fruits with a hint of cinnamon, topped with a crispy crumble.

CHOCOLATE FLOWING HEART

6.00€

A buttery chocolate dome with a molten center, served with a scoop of vanilla ice cream.

PARIS PALERME...... 7,00€

A golden choux pastry crown filled with pistachio cream and sprinkled with chopped pistachios.



CARROT CAKE..... 5.90€

An authentic carrot cake, made with two soft layers, enhanced by delicate notes of cinnamon and nuts.

THE ORIGINAL CHEESECAKE.

5.00€

Creamy and melt-in-your-mouth, available in three irresistible flavors: Mango Passion, Blueberry, or Plain, to satisfy all your sweet cravings.

CHEESECAKE OREO.....

6.00€

A chocolate biscuit base, filled with Oreo chunks and topped with mini Oreos, coated in smooth chocolate.

MINI CARAMEL AND CHOCOLATE FONDANT 3.50€

MINI POM'PIE...... 3.00€

MINI SHORTBREAD WITH MIXED BERRIES... 2,50€

CAFE GOURMAND

Espresso served with petits fours (chocolate caramel fondant, mini pom'pie, mini shortbread with mixed berries).

8.90€

BREAKFAST

THE GOURMET ESPRESSO.......3,90€

Pastry accompanied by a hot drink (hot chocolate, Whittington tea, or Lavazza organic coffee)

Pastry, hot drink of your choice (hot chocolate, Whittington tea, or Lavazza organic coffee), and freshly squeezed orange juice.

"THE VERY FRENCH"...... 9,90€

"Bonne Maman" jam of choice, toast, hot drink of choice (hot chocolate, Whittington tea, or Lavazza organic coffee), and fresh orange juice.

THE BREAKFAST DOG...... 14,90€

Hot dog "Monsieur Crispy Bacon" with choice of sausage, crispy bacon, and BBQ sauce, served with freshly squeezed orange juice and a hot drink of your choice.





HOT DRINKS

ORGANIC ESPRESSO2,20€	CAPPUCCINO 3,90€
HAZELNUT ESPRESSO2,40€	HOT CHOCOLATE4,00€ A moment of comforting sweetness: Creamy hot
NUTELLA ESPRESSO2,60€	chocolate, rich in cocoa. WHITTINGTON TEAS4,00€
AMERICANO2,80€	A refined selection of Whittington teas: Gunpowder, organic green tea, organic black tea, and red fruits.
LATTE 3.20€	ICE COFFEE 5,50€

MONSIEUR ALBERT

ALBERT'S HAPPY HOUR



At Monsieur Albert, every happy hour is served with flair!

At Monsieur Albert, our Happy Hours are the perfect opportunity to unwind with friends over a delicious hot dog and enjoy great moments every day from 5 PM to 8 PM!

We offer a selection of local wines and beers at unbeatable prices: glass of wine for €3, Spritz for €5, soda for €2.50, and beer starting at €4.20.

To complement your drinks, indulge in our aperitif boards: charcuterie, mini cheeses, mixed boards to satisfy all tastes, and delicious roasted camemberts. Choose from three mouthwatering flavors: Provence herbs, Truffle Lovers, or Crunchy Honey with bacon & honey.

Come enjoy our offers every day from 5 PM to 8 PM at Monsieur Albert!

Participating restaurants: Nice Place Massena, Centre Iconic, Nice Airport T1, Paris La Défense CNIT, Vienne, Bayonne, Nantes.







★HE'S THE TALK OF THE TOWN.**★**



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MONSIEUR ALBERT'S SCOOPS

GOURMET HOT DOGS, SALADS, APPETIZERS



Creator of Frenchstyle hot dogs, his priorities are quality and indulgence.

Monsieur Albert is an iconic character, bold and creative, embodying the spirit of quality, generous, and friendly cuisine. With his strong taste for good things and love for authentic recipes, he decided to reinvent the hot dog by adding his personal touch: flavorful ingredients, original recipes, and a special attention to every detail. Always and smiling welcoming, Monsieur Albert transforms a simple meal into a true moment of pleasure and sharing. His world is a blend of simplicity and refinement, where indulgence is always on the menu.

ELEGANCE IN T FRENCH WAY



LATEST OPENINGS

Iconic - Nice

Where our gourmet hot dogs are enjoyed under the Côte d'Azur sun.



Westfield CNIT La défense Paris

For a delicious break in the heart of Paris.



VOYAGEZ À TRAVERS LES SAVEURS AVEC MONSIEUR ALBERT

At Monsieur Albert, the master of hot dogs, sausages are just the beginning. We add a touch of indulgence: melted camembert, irresistible pastries, flavorful tortillas, and convivial moments around unforgettable flavors.

In our bistro, vintage frames tell the tales of Monsieur Albert, a time traveler. Through every dish and shared moment, he invites you to savor the art of sharing and discover the wisdom of every era.

VOTED BEST HOT-DOG

Hot-dog "Monsieur Albert"

The Monsieur Albert hot dog has been voted Best Hot Dog of the Year 2024. With its soft artisanal bun, premium sausage of your choice, melting mature cheddar, and generous toppings, it embodies everything we love: flavor, authenticity, and a touch of boldness.



This title is thanks to you, our loyal hot dog lovers, and to our passion for perfectly crafted recipes.

FOODTRUCK

Polygone Riviera

Monsieur Albert's Airstream makes a stop at Polygone Riviera, Cagnes-sur-Mer, to take you on a journey and introduce you to its most treasured recipes.



FUN FACTS

Giant bot dog

In 1972, a giant 6-meter hot dog was created in Chicago to celebrate National Hot Dog Day. This culinary monster was devoured by an enthusiastic crowd, but it took several hours to cook and serve! A true gastronomic challenge.