



## Starters

Salmon tartare with apple and celery	14,00€
Goat cheese panna cotta, walnut and asparagus biscuit	13,50€
Duck tataki, mango, and pepper mayonnaise 	14,00€
Cranberry and cocoa foie gras with toasted bread	16,50€

## Main Courses

Whole roasted sea bream with fennel and sauce vierge	24,00€
Honey-marinated beef ribs (~350g), baked potato, and mango salad	25,00€
Salmon tartare with apple and celery, vegetables	23,00€
Bone-in beef steak (~350g) with homemade fries, bearnaise sauce	29,00€

Head of Veal like a « Rôti », Herb Crust and Gribiche Sauce mushrooms marrow brown +3,50€	23,50€
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Herb-crusted roasted rack of lamb with rosemary sauce	24,50€
Gourmet quinoa and vegetables, pistachio falafel 	18,00€
Licques poultry with soy, vegetable wok with coriander, and garlic sautéed noodles	21,00€
Asian-style beef tartare Avocado, tomato, onion, garlic, soy sauce, mint, peanuts, ground chili	23,00€

## Salads

Caesar salad Chicken tenders, egg, grana padano, mozzarella, and cherry tomatoes	19,00€
Warm goat cheese salad Breaded goat cheese, pomegranate, smoked bacon, parmesan, and sun-dried tomatoes Honey on request	19,00€

## Desserts

Lemon and Timut pepper crème brûlée	8,50€
Strawberry tartlet with mint jelly	8,50€
Chocolate and peanut duo on a rocher glaze	9,00€
Plate of 3 local cheeses	10,50€
Assortment of ice creams and sorbets with fresh fruit salad	14,00€
Pistachio, caramel, rum raisin, passion, chocolate, vanilla, raspberry, coffee	
Crêpes Suzettes (vanilla and lemon) flambé with Limoncello	11,50€

## Sweet treat

Coffee or tea and pastries	9,50€
Coffee or tea and ice creams	9,50€
Irish coffee and pastries	14,00€
Irish coffee and ice creams	14,00€

## Our Daily Suggestion

*Lunch only, from Monday to Friday, not on public holidays*

Starter + Main Course	22,00€
Main course + Dessert	22,00€
Starter + Main Course + Dessert	28,00€

Net prices, service included - Allergen list available on request. According to the provisions governed by Decree No. 2002-1465 dated December 17, 2002, « L'Aquarium » and its suppliers guarantee the origin of European beef meat. "Homemade" dishes are prepared on-site using raw products