



# L'Aquarium

Presents Its Menu

*We invite you to discover, at the heart of our establishment, a sincere and elegant cuisine where each ingredient is chosen with care. Our menu has been designed as a culinary journey, combining craftsmanship with fresh, seasonal products.*

*Service hours: : Monday to Thursday: 12:00 – 1:30 pm and 7:00 – 9:00 pm  
Friday: 12:00 – 1:30 pm and 7:00 – 9:30 pm  
Saturday: 7:00 – 9:30 pm  
Sunday: 12:00 – 1:30 pm*

## The Chef's Daily Special

Available only from Monday to Friday, at lunchtime

|   |         |
|---|---------|
| Main course                                       | 19.00 € |
| (Starter + Main course) or (Main course+ dessert) | 23.00 € |
| Starter + Main course + Dessert                   | 28.00 € |

## The Little Gourmets' Menu

|  |         |
|--|---------|
| Main course + Dessert + 1 drink*                           | 14.00 € |
| (*water or lemonade with or without syrup, or apple juice) |         |

Crispy chicken strips "nuggets style" with ketchup sauce  
Or Pizza topped with cooked ham and mushrooms  
Or "Monsieur Gourmand" sandwich  
Or Burger

Carambar & marshmallow cake  
Or Chocolate chip cookies  
Or "Monster" vanilla ice cream

## Starters

|   |      |
|---|------|
| Beef samosas with mango and curry vinaigrette                       | 14 € |
| Risotto and prawn croquettes with chilled velouté                   | 15 € |
| Citrus tuna tartare with cucumber sorbet                            | 16 € |
| Vegetable carpaccio with burratina, pistachio pesto and red berries | 14 € |

## Salads

|  |      |
|--|------|
| Périgord-style salad<br>smoked duck breast, foie gras, confit chicken gizzards, quail egg, cured ham...        | 21 € |
| Fisherman's salad of the day<br>Oak leaf lettuce, citrus, blinis, catch of the day, mango-curry vinaigrette... | 21 € |

## Main Courses

|   |      |
|---|------|
| Confit duck burger with spiced bun, Bleu d'Auvergne and homemade barbecue sauce                                     | 22 € |
| Slow-cooked lamb shank with thyme, flambéed at the table  | 29 € |
| Poultry ballotine with Maroilles cheese, served with the dark beer, from Gavrelle<br>« Noire de Scarpe », reduction | 21 € |
| Pan-seared trout fillet from Anzin, shellfish sauce and tonka bean  | 24 € |
| Slow-cooked sirloin steak with fresh fries and green salad  | 28 € |
| Citrus tuna tartare with seasonal garnish   | 23 € |
| "Tête de veau" roast style, fine herb crust, sauce gribiche<br>With bone marrow and Guérande sea salt + 4 €         | 24 € |
| Vegetarian stuffed batbout with vegetables and soy sauce  | 19 € |

All our meats are exclusively of French origin, guaranteeing quality and traceability.  
Add a side of fries to your dish? + 3.50 €

## Desserts

|  |      |
|--|------|
| Tonka bean crème brûlée                              | 9 €  |
| Chocolate tartlet with praline and dill              | 9 €  |
| Pistachio-raspberry entremet                         | 9 €  |
| Crêpes Suzette with Grand Marnier, flambéed to order | 12 € |
| Cheese selection from our countryside                | 12 € |

## Gourmet Treats

|   |      |
|---|------|
| Coffee/Tea with assorted sweet delights       | 11 € |
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## Desserts

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|--|------|
| Tonka bean crème brûlée                              | 9 €  |
| Chocolate tartlet with praline and dill              | 9 €  |
| Pistachio-raspberry entremet                         | 9 €  |
| Crêpes Suzette with Grand Marnier, flambéed to order | 12 € |
| Cheese selection from our countryside                | 12 € |

## Gourmet Treats

|   |      |
|---|------|
| Coffee/Tea with assorted sweet delights       | 11 € |
| Irish coffee with a selection of sweet treats | 16 € |
| Coffee/Tea with assorted of ice cream/sorbet  | 11 € |



# L'Aquarium

Presents Its Menu

*We invite you to discover, at the heart of our establishment, a sincere and elegant cuisine where each ingredient is chosen with care. Our menu has been designed as a culinary journey, combining craftsmanship with fresh, seasonal products.*

*Service hours: : Monday to Thursday: 12:00 – 1:30 pm and 7:00 – 9:00 pm  
Friday: 12:00 – 1:30 pm and 7:00 – 9:30 pm  
Saturday: 7:00 – 9:30 pm  
Sunday: 12:00 – 1:30 pm*

## The Chef's Daily Special

Available only from Monday to Friday, at lunchtime

|   |         |
|---|---------|
| Main course                                       | 19.00 € |
| (Starter + Main course) or (Main course+ dessert) | 23.00 € |
| Starter + Main course + Dessert                   | 28.00 € |

## The Little Gourmets' Menu

|  |         |
|--|---------|
| Main course + Dessert + 1 drink*                           | 14.00 € |
| (*water or lemonade with or without syrup, or apple juice) |         |

Crispy chicken strips "nuggets style" with ketchup sauce  
Or Pizza topped with cooked ham and mushrooms  
Or "Monsieur Gourmand" sandwich  
Or Burger

Carambar & marshmallow cake  
Or Chocolate chip cookies  
Or "Monster" vanilla ice cream

## Starters

|   |      |
|---|------|
| Beef samosas with mango and curry vinaigrette                       | 14 € |
| Risotto and prawn croquettes with chilled velouté                   | 15 € |
| Citrus tuna tartare with cucumber sorbet                            | 16 € |
| Vegetable carpaccio with burratina, pistachio pesto and red berries | 14 € |

## Salads

|  |      |
|--|------|
| Périgord-style salad<br>smoked duck breast, foie gras, confit chicken gizzards, quail egg, cured ham...        | 21 € |
| Fisherman's salad of the day<br>Oak leaf lettuce, citrus, blinis, catch of the day, mango-curry vinaigrette... | 21 € |

## Main Courses

|   |      |
|---|------|
| Confit duck burger with spiced bun, Bleu d'Auvergne and homemade barbecue sauce                                     | 22 € |
| Slow-cooked lamb shank with thyme, flambéed at the table  | 29 € |
| Poultry ballotine with Maroilles cheese, served with the dark beer, from Gavrelle<br>« Noire de Scarpe », reduction | 21 € |
| Pan-seared trout fillet from Anzin, shellfish sauce and tonka bean  | 24 € |
| Slow-cooked sirloin steak with fresh fries and green salad  | 28 € |
| Citrus tuna tartare with seasonal garnish   | 23 € |
| "Tête de veau" roast style, fine herb crust, sauce gribiche<br>With bone marrow and Guérande sea salt + 4 €         | 24 € |
| Vegetarian stuffed batbout with vegetables and soy sauce  | 19 € |

All our meats are exclusively of French origin, guaranteeing quality and traceability.  
Add a side of fries to your dish? + 3.50 €

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