



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

Cream of squash, chorizo crumble and slow-cooked egg	13 €
Pan-seared scallops, creamy parsnip purée and hazelnut crumble	16 €
Mushroom velouté cappuccino, poultry-infused foam	13 €
Foie gras infused with cocoa and cranberries, crispy gourmet toast	17 €

Main Courses

Catch of the day, served on an Iberian crisp	24 €
Andouillette sausage from Arras, sweet potato purée and cider reduction	19 €
Tender beef fillet with woodland aromas (Rossini style +€5)	29 €
Seasonal salad, Chef's inspiration	19 €
Semolina waffle with seasonal vegetables	17 €
Roasted pork tenderloin, with soft chestnut pieces	22 €
"Tête de veau" roast style, fine herb crust, sauce gribiche With bone marrow and Guérande sea salt + 4 €	24 €

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

Desserts

Saffron crème brûlée	9 €
Intense crunch: chocolate & hazelnut duo with a hint of beetroot	9 €
Lemon and thyme tartlet, virgin olive oil jelly and light meringue shards	9 €
Crêpes Suzette with Grand Marnier, flambéed to order	12 €
Cheese selection from our countryside	11 €

Gourmet Treats

Coffee/Tea with assorted sweet delights	11 €
Irish coffee with a selection of sweet treats	16 €