

DINNER MENU

from 6 pm

DRINK OF THE MONTH

DARK & STORMY € 11,50
Rum, Lime, Ginger Beer

**GINGER & THYMIAN
LEMONADE € 7,50**

OYSTER SHOT € 4,90
Cucumber-Vodka-Granita &
Tomato-Raspberry-Shot

SPECIALTY OF THE HOUSE

Marseille Style

STRAINED FISH SOUP € 11,90
Parmesan, Rouille, Croûtons

SMALL BOUILLABAISSSE € 16,90
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons

BOUILLABAISSSE € 29,00
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons

„LA ROYALE“ BOUILLABAISSSE € 49,00
Half of a lobster, Cod, Prawns, Pulpo,
Parmesan, Rouille, Croûtons

AU QUAI EVENTS

Whether your wedding or
business or press event –

You have got the occasion
and we have got the location!

Send us your request:

info@au-quai.com

STARTER

ASPARAGUS-COCONUT-CREAM-SOUP sesame, tarragon, wild prawn confit	9,90
HEIRLOOM TOMATO SALAD buffalo mozzarella, thai basil, apricot, cashews	14,90
VEGGI TEMPURA variety of vegetables, sour radish, yuzu	12,90
ROASTED EGGPLANT hummus, mint, roasted pine nuts, honey-yoghurt	13,90
PRAWN & CHIPS argentinian wild prawns, lime, lemongrass mayo	14,90
SCOTTISH SCALLOPS – ROASTED – sesame, jalapenos, yellow bell pepper fond, pea sprouts	18,90
LOBSTER COMPOSITION passion fruit, coconut, green asparagus, passepierre	24,90

RAW BAR

OYSTER GEAY SPECIAL N° 1 balsamic-shallot-reduction	piece 4,20
OYSTER SHOT cucumber-vodka-granita & tomato-raspberry-shot	piece 4,90
TATAKI OF LABEL ROUGE SALMON japanese butter, shiso cress, curry	15,90
TWO KINDS OF SASHIMI, TUNA & SALMON – ON ICE – yuzu cream, teriyaki, ginger, wasabi	16,90
IRISH GRAS FED BEEF TARTARE cep mushrooms, onion oil, herb pesto	16,90
YELLOW FIN TUNA TARTARE green asparagus, avocado cream, cocoa	17,90
CEVICHE OF LABEL ROUGE SALMON	16,90
CEVICHE OF SCOTTISH SCALLOP lime, coriander, chili, tomato, avocado	18,90

SUSHI

DELUXE VEGGI ROLL buffalo mozzarella, green asparagus, peach-chili-chutney	13,90
RED SALMON ROLL label rouge salmon, beet root, coriander, miso cream	15,90
YELLOW TUNA ROLL yellow fin tuna, mango, avocado, sesame	17,90

CURRY & PASTA

ANAPURNA VEGETABLE-COCONUT-CURRY thai basil, manioc (vegan)	18,90
SPAGHETTI TRUFFLE truffle, parmesan	14,50/19,90
WILD PRAWN TAGLIOLINI , 1 piece/3 pieces tagliolini nero di seppia, basil, crustacean fond, cherry tomatoes	16,50/27,50

MAIN

CANADIAN LOBSTER half/ whole truffled potato mash, spinach, crustacean foam	24,90/49,00
WILD ARGENTINIAN KING PRAWNS 3 pieces mango-coconut-curry, coriander, crispy manioc	27,50
„TRILOGY“ LOUP DE MER, SCALLOPS & WILD PRAWNS carrot-miso-cream, asparagus, crispy semolina, teriyaki	32,00
YELLOW FIN TUNA STEAK WITH PEANUT CRUST avocado-coriander-cream, wild broccoli, peach	29,00
MEDITERRANEAN LOUP DE MER pink-pepper-ginger-oil...	25,90
WILD ATLANTIC BABY TURBOT lemon emulsion ...	38,00
NORTH SEA SOLE nut butter ... <i>with: beet root, corn, chick pea, lukewarm cucumber-mint-ragout</i>	49,00
ENTRECÔTE OF HOLSTEIN YOUNG CATTLE 300 g ...	34,00
IRISH WATERGRASSHILL FILLET OF BEEF 200 g ...	33,00
SURF & TURF, wild prawns (2 pieces) & fillet (200 g) ... <i>with: chanterelles, white turnips, potato espuma, chorizo mayo, portwine jus</i>	47,90

DESSERT

FROZEN CHEESECAKE lemongrass, chia, marinated strawberries, meringue	9,50
CHOCOLAT BONHEUR cherry, coconut, espresso-cardamom-ganache	11,50
ELDERFLOWER CRÈME BRÛLÉE orange, black currant, curd	9,50
THREE KINDS OF SORBET daily changing varieties	7,50
FRENCH CHEESE SELECTION fig mustard, grapes, Comté, Saint-Maure de Touraine, Langres, Reblochon de Savoie, Fourme d'Ambert	15,00

All prices in Euro including 19% VAT | EC-Card – Visa – Mastercard – AMEX – are welcome | If you have any allergies please let us know.