

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

GAZPACHO OF SMOKED TOMATOES 9,90
pulpo, ginger, thai basil pesto

HEIRLOOM TOMATO SALAD 14,90
buffalo mozzarella, thai basil, apricot, cashews

ROASTED EGGPLANT 13,90
hummus, mint, roasted pine nuts, honey-yoghurt

BAKED WILD PRAWNS 14,90
Lime-tomato-salsa, lemongrass mayo

SCOTTISH SCALLOPS – ROASTED – 18,90
sesame, jalapenos, yellow bell pepper fond, pea sprouts

LOBSTER COMPOSITION 24,90
passion fruit, coconut, green asparagus, passepierre

SUSHI

DELUXE VEGGI ROLL 12,90
buffalo mozzarella, apricot, crispy asparagus, truffle mayo

RED SALMON ROLL 14,90
label rouge salmon, beet root, sorrel, peanut curry

YUZU DUCK ROLL 14,90
Cucumber relish, chanterelles, yuzu

CRISPY CRAB ROLL 15,90
Wild prawn, pak choi, miso, passion fruit

GREEN TUNA ROLL 16,90
yellow fin tuna, avocado, lemon verbena, chili melon

TWO KINDS OF SASHIMI, TUNA & SALMON – ON ICE – 16,90
yuzu cream, teriyaki, ginger, wasabi

LABEL ROUGE SASHIMI 16,90
Brown butter, shiso, soy, green tomato

YELLOW FIN TUNA SASHIMI 17,90
Nashi pear, artichoke, avocado

SCOTTISH SCALLOPS SASHIMI 18,90
Cowpea, coriander, citrus-miso-cream

RAW BAR

OYSTER GEAY SPECIAL N° 1 piece 4,20
balsamic-shallot-reduction

IRISH GRAS FED BEEF TARTARE 16,90
chanterelles, onion oil, herb pesto

YELLOW FIN TUNA TARTARE 17,90
green asparagus, avocado cream, cocoa

CEVICHE OF LABEL ROUGE SALMON 16,90

CEVICHE OF SCOTTISH SCALLOP 18,90
lime, coriander, chili, tomato, avocado

CURRY & PASTA

ANAPURNA VEGETABLE-COCONUT-CURRY 18,90
thai basil, manioc (vegan)

SPAGHETTI TRUFFLE 14,50/19,90
truffle, parmesan

WILD PRAWN TAGLIOLINI, 1 piece/3 pieces 16,50/27,50
tagliolini nero di seppia, basil, crustacean fond,
cherry tomatoes

MAIN

CANADIAN LOBSTER half/ whole 24,90/49,00
truffled potato mash, spinach, crustacean foam

WILD KING PRAWNS 3 pieces 27,50
mango-coconut-curry, coriander, crispy manioc

„TRILOGY“ LOUP DE MER, SCALLOPS & WILD PRAWNS 32,00
Crustacean fond, mussels, grilled potatoes, young onions

YELLOW FIN TUNA STEAK WITH PEANUT CRUST 29,00
avocado-coriander-cream, wild broccoli, peach

MEDITERRANEAN LOUP DE MER pink-pepper-ginger-oil... 25,90

WILD ATLANTIC BABY TURBOT lemon emulsion ... 38,00

NORTH SEA SOLE nut butter ... 49,00

with: beet root, corn, chick pea, lukewarm cucumber-mint-ragout

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) ... 47,90

*with: chanterelles, white turnips, potato espuma, chorizo mayo,
portwine jus*

DESSERT

LIME PARFAIT 9,50
Marinated vineyard peach, chocolate, lemon verbena

CHOCOLAT BONHEUR 11,50
cherry, coconut, espresso-cardamom-ganache

ELDERFLOWER CRÈME BRÛLÉE 9,50
orange, black currant, curd

THREE KINDS OF SORBET 7,50
daily changing varieties

FRENCH CHEESE SELECTION 15,00
fig mustard, grapes, Comté, Saint-Maure de Touraine,
Langres, Reblochon de Savoie, Fourme d'Ambert