

# AU QUAI

## SUSHI

<b>DELUXE VEGGI ROLL</b>	12,90
Asparagus tempura, truffle, shiitake, popcorn, combava	
<b>SMOKEY BEEF ROLL</b>	15,90
Avocado, yuzu, thai asparagus	
<b>HOT TUNA ROLL</b>	16,90
yellow fin tuna tartare, cucumber, sesame, passionfruit	
<b>PRAWN &amp; SCALLOP ROLL</b>	17,90
Baked prawn, scallop, onion, cocoa, plum	

## STARTER & RAW BAR

<b>OYSTER GEAY SPECIAL N° 1</b>	piece 4,20
balsamic-shallot-reduction	
<b>BLACK-SALSIFY-CREAM-SOUP</b>	9,90
Brunnenkresse, schwarze Nüsse, Kaffeeöl	
<b>BUFALO MOZZARELLA</b>	14,90
Smoked tomato, topinambur, plum, thai basil	
<b>IRISH GRAS FED BEEF TARTARE</b>	16,90
Dashi pear, avocado, coriander hollandaise, cashews	
<b>YELLOW FIN TUNA TARTARE</b>	17,90
Cucumber couscous, crustacean mayo, dill oil	
<b>TWO KINDS OF SASHIMI, TUNA &amp; SALMON – ON ICE –</b>	16,90
yuzu cream, teriyaki, ginger, wasabi	
<b>CEVICHE OF LABEL ROUGE SALMON</b>	16,90
lime, coriander, chili, tomato, avocado	
<b>CEVICHE OF SCOTTISH SCALLOPS</b>	18,90
Mango-lime-stock, sweet potato, coriander, red onions	
<b>ROASTED SCOTTISH SCALLOPS</b>	18,90
Tamarillo, salted chestnut, corail-miso-stock, tarragon	

## BOUILLABAISSE

<b>STRAINED FISH SOUP</b>	€ 11,90
Parmesan, Rouille, Croûtons	
<b>SMALL BOUILLABAISSE</b>	€ 16,90
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	
<b>BOUILLABAISSE</b>	€ 29,00
Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	
<b>„ LA ROYALE“ BOUILLABAISSE</b>	€ 49,00
Half of a lobster, Cod, Prawns, Pulpo, Parmesan, Rouille, Croûtons	

## CURRY & PASTA

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

## MAIN

<b>CANADIAN LOBSTER half/ whole</b>	24,90/49,00
truffled potato mash, spinach, crustacean foam	
<b>WILD KING PRAWNS 3 pieces</b>	27,50
Pumpkin, papaya, pak choi, crispy manioc	
<b>YELLOW FIN TUNA STEAK WITH PEANUT CRUST</b>	29,00
wild brokkoli, quince, sweet potato, crustacean foam	
<b>MEDITERRANEAN LOUP DE MER pink-pepper-ginger-oil...</b>	25,90
<b>WILD ATLANTIC BABY TURBOT lemon emulsion ...</b>	38,00
<b>NORTH SEA SOLE nut butter ...</b>	49,00
<i>WITH: hazelnut, celeriac, brussel sprouts, baked pumpkin</i>	
<b>ENTRECÔTE OF HOLSTEIN YOUNG CATTLE 300 g ...</b>	34,00
<b>IRISH WATERGRASSHILL FILLET OF BEEF 200 g ...</b>	33,00
<b>SURF &amp; TURF, wild prawns (2 pieces) &amp; fillet (200 g) ...</b>	47,90
<i>WITH: potato biscuits, raisins, young kale, braised carrots, mustard seed jus</i>	

## DESSERT

<b>APPLE &amp; POPPY SEED</b>	9,50
Short bread, plum, macadamia	
<b>MANGO CRÈME BRÛLÉE</b>	9,50
Kaffir lime, coconut, kiwi, coriander	
<b>CHOCOLAT BONHEUR</b>	11,50
Cranberry, whiskey, sour cream, pistachio	
<b>THREE KINDS OF SORBET</b>	7,50
daily changing varieties	
<b>FRENCH CHEESE SELECTION</b>	14,90
fig mustard, grapes, Comté, Saint-Maure de Touraine, Langres, Reblochon de Savoie, Fourme d'Amber	