

FIRST COURSES

SOUPS

Fish Soup *with croûtons and sauce rouille* 12,50

Peas-mint-cold bowl *with wasabi char* 11,90

SEAFOOD

North Sea Shrimps *with cocktail sauce* 12,50

AUSTERN

Fine de Claire *per piece* 2,90 – Gillardeau *per piece* 3,90

AU QUAI SEAFOOD

3 Fine de Claire, 3 Gillardeau, north sea shrimp, scampi 39,50

ROYALE AU QUAI SEAFOOD

3 Fine de Claire, 3 Gillardeau, north sea shrimp, scampi rosé, bulot, ½ lobster 49,50

ON ICE WITH MAYONNAISE

One dozen Scampi Rosé 14,50

½ Lobster 25,00

12 Bulot 12,50

APPETIZER

– from 2 persons –

Italian sausage specials, Ligurian Olives, Parmigiano-Reggiano of mellow age, per Pers. 11,90

CAVIAR

Perluga Caviar

Caviale Manufaktur Black Label

20 gramm 49,00 – 50 gramm 89,00 – 100 gramm 169,00

served with blinis und crème fraîche

VODKA

Alpha Noble Vodka *Sextuple distilled* 2 cl 4,00

SALADS

Niçoise à la Au Quai 12,90 / 16,90
with marinated tuna

Octopus salad 15,90
*with clams, green beans, perigordpotatoes
and mango vinaigrette*

Crottin de Chavignol 11,90 / 15,90
baked goat cheese with citrus confit

Wild herb salad 10,90
lavender vinegar and walnut oil

STARTER

Carpaccio of beef 11,00 / 15,00
with oyster mushrooms and parmesan

Foie Gras de Canard 16,50
half baked with apples and cassis popcorn

Tuna sashimi in sesame 16,50
*papaya-cucumbers-chili-salad
and wasabi goat cheese ice crem*

Fried scallops 16,90 / 23,50
sud with chorizo and roasted pimientos

AU QUAI VARIATION

Five delicacies 22,60

Oyster, octopus, tuna, foie gras, goat cheese

MAIN COURSES

MEAT

**served with side dishes of the day*

Slow-cooked lamb shoulder 25,00
*olivecrust with tomato, creamy polenta, eggplant,
thyme and cardamom jus*

Wiener Schnitzel 22,50
with cucumber dill salad and warm potato bacon salad

Filet of beef* 29,50
LaFina (natural prime beef)

HAMBURG ISST...

Herring tartar with shrimps 12,00
and granny smith apples

Fried cod 21,90
warm potato bacon salad

Rote Grütze 7,00
with bourbon vanilla creame

Menu Price 39,00

PASTA

Spaghetti al nero di seppia 12,90 / 18,90
with shrimp in tomato basil garlic sauce

Ravioli 13,70 / 17,80
*with smoked ricotta, chanrelles, tomato and
basil olive emulsion*

FISH

**served with side dishes of the day*

Slice of North Sea turbot 39,00
*Ratatouille vegetables with Catalan tomato
and barley risotto*

Bouillabaisse 17,90 / 24,50
with fish & crustaceans, croûtons, sauce rouille

Dorade Royal* 24,80
with chili, a la plancha

Sea bass* 24,80
with herbs a la plancha

Canadian Lobster* ½ 25,00 1/1 36,00
baked with tarragon butter

Tiger Prawns* 29,00
with lemon pesto

catch of the day* (daily price)

KIDS MENU

2 Courses 12,00
dish of the day

ANNIVERSARY MENU

10 YEARS AU QUAI

Champagner apéritif
Lanson Label brut 10 cl

Au Quai variation
Oyster, scallop, tuna, foie gras, goat cheese

1 Lobster
Tarragon butter, asparagus, herb mashed potatoes

Chocolat Bonheur
Chaud et Coulant

Menu price 69,00