



Carte Menu

**“All art deserves patience:
cooking is one of them!”**

Chef **Nicolas MEDKOUR** and the whole team
hope you have a pleasant visit enjoying their dishes.



PLATE TO SHARE TOGETHER

TO ACCOMPANY YOUR APERITIF (2 TO 4 PEOPLE) BUT CAN ALSO BE TAKEN AS A STARTER

- WAGYU BEEF HAM PLATTER **€16.00**
Toasted seed bread and home-made half-salt farmhouse butter with smoked pepper
- CREUSES DE NORMANDIE OYSTERS **€7.00**
3 oysters no.2, shallots and rye bread
- CRISPY LACE BREAD (8 pieces), **€13.00**
crunchy seasonal vegetables with vegetable condiments

OUR STARTERS

- THIN SLICES OF COURGETTE  **€11.00**
granola, black olives, citrus fruits and pickled cherry tomatoes
- PRAWN SALAD, **€12.00**
grilled avocado guacamole, prawn seasoned with ponzu sauce, acha herbs and Granny Smith apple gel with passion fruit pepper
- VBF BEEF CARPACCIO ROLLS **€15.00**
Sesame soya sauce, hazelnut, parmesan shavings, lemon, avruga and smoked garlic condiment
- TRADITIONAL HOME-MADE FICELLE PICARDE **€9.50**
- NICELY BLANCHED ASPARAGUS, **€16.00**
*BLACK BIGORRE PORK BELLY,
Cream cheese with mizuna, pistachio, tangy vinaigrette with camelina oil*
- FRESH CRAB, **€14.00**
tomato tartare, mixed herbs, cucumber and tarama condiments with seaweed
- OYSTERS 6 **€14.00** 12 **€27.00**
Creuses fines de Normandie No.2

OUR FISH & MEAT

- FILLET OF BASS COOKED A LA PLANCHA **€20.00**
Candied fennel and gremolata, hazelnut praline and roasted asparagus
- HOME-MADE BEEF TARTARE **€17.00**
*BURGER TARTARE, RAW OR QUICKLY COOKED BOTH SIDES
Prepared in-house, French fries*
- MULLET FILLET COOKED ON ONE SIDE, **€19.00**
Spelt risotto with green jus, spring vegetables, mature mimolette shavings, and puffed brown rice
- VBF STEAK (300g) **€34.00**
Candied shallots with smoked Tellicherry pepper, romesco condiments and fries
- GENUINE POTJEVLEESCH **€18.00**
*Speciality from the North of France, recipe from Pierrot de Lille.
Cold dish in jelly of 3 white meats (chicken, rabbit, pork) with Anosteke beer (voted best beer in the world)*
- FRESH ARTISANAL TAGLIATELLE, **€16.00**
*SHELLFISH AND POUTARGUE (BOTTARGA)
Bound with parmesan and hazelnut butter, shellfish, sage and plain candied mushrooms*
- PORK CHEEK CARBONADE REVISITED **€18.00**
Seasoned with pink peppercorns, beer and red wine reduction combined with gingerbread, French fries
- PIG BREAST **€22.00**
*CARAMELLISED AND COCOA NIBS
Cooked at low temperature, creamy corn and salted popcorn, grilled broccoli and reduced tarragon sauce*

OUR HOUSE BURGER

WITH FRESH BREAD FROM OUR BAKER, SERVED WITH FRENCH FRIES

- THE SPECIAL QUAI BURGER... CLASSIC (180g) €19.00
Fresh ground beef from the Aquitaine blonde breed, slice of bacon, candied onions with 5 berries, tomatoes, miso courgettes, Cream cheese with rocket, sweet and sour gherkins, creamy cheddar sauce

TERROIR Menu

STARTER + MAIN OR MAIN + DESSERT €26.00

STARTER + MAIN + DESSERT €30.00

CHOICE OF STARTER

- Duck pâté in Amiens crust
Handcrafted by Antoine Benoit, (80260) Fréchencourt, vegetable pickles

- Traditional home-made Ficelle Picarde
- Boiled egg, lettuce cream and smoked eel, whisked biscuit cake and pea powder

MAIN OF YOUR CHOICE


- Genuine potjevleesch
*Speciality from the North of France, Pierrat de Lille recipe:
Cold dish in jelly consisting of 3 white meats (chicken, rabbit, pork) with Anosteké beer
(voted best beer in the world)*

- Seared squid, courgette with juniper butter, chimichurri-style sauce with fresh herbs, salicornia and saffron oil
- Pork cheek stew with Nord beer and red wine, gingerbread, vegetables and fries

CHOICE OF DESSERT

- Home-made rabote (Picardy speciality)
Baked apple coated with puff pastry, prunes, almond cream
- Aged rum savarin, vanilla mascarpone flavoured with juniper berries and red fruits
- Creamy panacotta, lime jelly and hazelnut streusel

OUR BOWLS

- THE RED TUNA QUAI BOWL €18.00
Vinegar rice, raw tuna marinated in umeboshi sesame, avocado, tomatoes, peas, cauliflower, raw carrots, tangy fennel, goji berries, radish, soya oil and sesame vinaigrette
- THE VEGAN BOWL  €17.00
Cereal mix, 5 Falafels, fresh mint, cashews, cooked red beetroot, mizuna, green beans, sugar snap peas, button mushrooms, finely spiced chickpeas, cucumber, peanut butter sauce

CHEESES

- SELECTION OF 3 CHEESE OF THE DAY €10.00
with mesclun

The Chef SUGGESTIONS

• SEE THE SLATE •

Children's menu

€11.00 (under 12 years old)

Glass of soda fruit juice or ¼ water

+

Fillet of white fish, garnish of your choice
or Cheeseburger, fries

+

Pousse-Pousse Asterix (vanilla and sweets)
or children's crème brûlée

CHAMPAGNES

SÉLECTION DU MOIS

La coupe servie à table 10d **13,00 €**
et sa verrine de mise en bouche

La bouteille de Champagne 75cl **85,00 €**

CAFÉS & THÉS

SÉLECTION CAFÉ RICHARD FLORIO 100% ARABICA

Café expresso ou Déca	2,50€
Grand café	4,00€
Café noisette	2,50€
Grand café crème	4,00€
Thés, infusions	4,00€
Irish coffee	9,50€

LIQUEURS 4CL

Melon Joseph Coutron	6,50€
Citron <i>Distillerie Artisanale Grande Sélection</i>	6,50€
Mirabelle <i>Distillerie Artisanale Grande Sélection</i>	6,50€
Mandarine Impériale	6,50€

DIGESTIFS 4CL

Get 27 ou Get 31	7,00€
Grand Marnier	7,00€
Bailey's	7,00€
Marie Brizard	7,00€
Calvados Pays d'Auge <i>AOC 8 ans Roger Groult</i>	8,00€
Poire William <i>Distillerie Artisanale Grande Sélection</i>	7,00€
Rhum Don Papa <i>Philippines, rhum vieilli en fût de chêne</i>	7,00€
Vieille Prune <i>Vieille en fût de chêne</i>	7,00€
Framboise d'Alsace	7,00€
Armagnac Pellehaut <i>25 ans</i>	7,00€
Cognac Fine Hennessy <i>VSOP</i>	7,00€
Cognac Hennessy <i>XO</i>	20,00€
Cognac Hennessy Paradis	50,00€

DESSERTS

Made by our Pastry Chef Augustin Douillon

- GOURMET COFFEE **€10.00**
An espresso or decaf and 4 mini-desserts
- 2-CHOCOLATE FINGER, **€9.50**
peanut nougatine, feuillantine puff pastry, dark and milk chocolate Bavarian cream
- HOME-MADE RABOTE (PICARDY SPECIALITY) **€9.50**
Puff pastry, almond cream, apples, cinnamon and prunes
- BRETON SHORTBREAD WITH 1/2 SALT BUTTER, **€9.50**
strawberries, Bourbon vanilla diplomat cream, meringue chips flavoured with Sichuan pepper
- CRISPY PUFFED RICE AND WHITE CHOCOLATE, **€9.50**
tangy rhubarb compote, black sesame ice cream
- "THE CLASSIC" BOURBON VANILLA CRÈME BRÛLÉE **€9.00**
- J'EN SUIS BABA AU RHUM (RUM BABA) **€11.00**
Savarin cork soaked in rum, whipped cream, currants
- IRISH COFFEE **€9.50**
Irish whiskey, espresso, sugar, cream

OUR ICE CREAM

ICE CREAM AND SORBET SELECTION CARTE D'OR MADE IN FRANCE

All ingredients are selected for their taste and aromatic qualities

- RANGE OF FULL FRUIT SORBETS 3 scoops **€7.50**
Flavours: Indian mango, lime, cherry
- ICED PALETTE OVER CHOCOLATE 3 scoops **€7.50**
Barry Callebaut dark chocolate, white chocolate and milk chocolate chip
- STRAWBERRY MELBA BOWL **€8.50**
2 vanilla scoops, 1 strawberry scoop, fresh strawberries, grilled almonds, whipped cream
- COLONEL BOWL **€8.50**
Lemon sorbet, vodka
- DAME BLANCHE BOWL **€8.00**
Vanilla ice cream, hot chocolate, whipped cream
- LIEGE COFFEE BOWL **€8.00**
100% arabica coffee ice cream, vanilla ice cream, espresso, whipped cream
- FLAVOUR OF YOUR CHOICE per scoop **€2.50**
Ice cream: yoghurt, fleur de sel caramel, strawberry, pistachio, rum and raisin, vanilla, dark chocolate, white chocolate, milk chocolate, coconut, coffee, strawberry
 *Vegan: blueberry coconut*
Sorbet: orange, Indian mango, lime, cherry