



Since June 2014, our establishment has had  
Maître Restaurateur certification..

*Maître Restaurateur denotes a professional restaurateur with validated professional experience. It signifies a commitment to cooking within the company from raw products, mostly fresh, involving short delivery circuits. It is a title awarded by the prefect after a control audit. It is a voluntary approach by the professional which is renewed every 4 years.*

This title certifies that the entire menu is homemade.



## OUR SUPPLIERS

<b>MAISON LESAGE PRESTIGE</b> (CHEMY 59) .....	<i>Meat</i>
<b>LA CUEILLETTE DE SAINT-GRATIEN</b> (SOMME 80) .....	<i>Vegetables and herbs</i>
<b>DEMARNE</b> (BOULOGNE SUR MER 62) .....	<i>Fish and shellfish</i>
<b>BOULANGERIE DE LA MAIE</b> (AMIENS 80) .....	<i>Bread &amp; burgers</i>
<b>VENT D'OUEST</b> (QUETTEVILLE 50) .....	<i>Oysters</i>
<b>MAISON KAVIARI</b> (PARIS 75) .....	<i>Caviar, seafood products</i>
<b>FRAICH'LEG</b> (VILLERS BOCAGE 80) .....	<i>Fries &amp; Potatoes</i>
<b>MAISON DEROCHE</b> (ABBEVILLE 80) .....	<i>Meat</i>
<b>LESIEUR PATRICK</b> (REUIL SUR BRECH 60) .....	<i>Rungis international market</i>
<b>LA FERME D'HEYGÈRE</b> (WACQUE MOULIN 60) .....	<i>Lentils, oils, pollen</i>
<b>PIERROT COUCKE</b> (LILLE 59) .....	<i>Potjevleesh (potted meat)</i>
<b>LA LAITERIE</b> (QUERRIEU 80) .....	<i>Cheese, home-made cream</i>
<b>CHARLET</b> (AMIENS 80) .....	<i>Vegetables</i>

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OUR MENU CREATED BY OUR CHEF  
**NICOLAS MEDKOUR**



## APERITIFS

Martini (Rosso, Bianco) 5cl.....	4,50 €
Suze - Porto (red, white) 5cl.....	4,50 €
Ricard 2cl.....	3,50 €
Home-made Americano 8cl.....	9,00 €
Liqueur 4cl + Soft drink.....	7,00 €
Kir and white wine 10cl.....	4,00 €
(blackberry, blackcurrant, peach, raspberry, violet)	
Kir Royal 10cl.....	13,50 €
with a bowl of appetisers	

## WHISKIES

J&B Rare 4cl.....	6,00 €
Jack Daniels 4cl.....	7,00 €
Classic Malt of Scotland 4cl.....	9,00 €
Glenkinchie 10 years, Talisker 10 years, Ardbeg 10 years, Glenmorangie 10 years, Cragganmore 12 years, Cardhu 12 years, Oban 14 years, Dalwhinnie 15 years, Lagavulin 16 years	

PREMIER WHISKY PICARD SINGLE MALT,  
distilled in Santerre at the Hautefeuille distillery ferme

Hautefeuille 4cl..... 12,00 €

## BEERS

DRAUGHT	25 cl	50 cl
Carlsberg.....	4,20 €	8,30 €
Current selection.....	4,20 €	8,30 €
BOUTEILLE		33 cl
Grimbergen Ambrée, Leffe Blonde.....	5,00 €	
Kronenbourg 1664 Pur malt.....	4,00 €	
Alcohol-free beers		
REGIONAL BEERS		33 cl
La Rebelle Bière blonde 5,5°.....	6,00 €	
Saint Rieul Bière ambrée 7°.....	6,00 €	
Mascotte Bière triple 9°.....	6,00 €	
La Gasper Blonde Artisanale.....	6,00 €	
No-waste brewed with bread "an eco-responsible committed beer".		
La Rebelle Blanche Bière blanche 5°.....	6,00 €	

## COCKTAILS

### AN ORIGINAL APERITIF !

Galls 12 cl Bottle 75 cl

Chandon Garden Spritz... 9,00 € 55,00 €

No added colouring or flavouring. Served chilled with a slice of orange.

Pink Grapefruit.....	6,00 €
Rosé Méditerranéen Presqu'île de St Tropez 10cl, pink grapefruit syrup 2cl	
Blanc Passion.....	6,00 €
Muscadet Sèvre et Maine white 10cl, passion fruit syrup 2cl	
Barbotage 10cl.....	8,00 €
Orange juice, lemon juice, grenadine, Grand-Marnier, Champagne.	
Le Quai 10cl.....	8,00 €
Calvados, exotic fruit, white rum, dash of lemon juice.	
Le Queen 10cl.....	8,00 €
Gin, Cointreau, Blue Curaçao, pineapple.	

### ALCOHOL-FREE

Le Plaisir des sens 10cl.....	6,00 €
Multivitamin fruit, strawberry syrup.	
L'Extase 10cl.....	6,00 €
Banana, guava, grapefruit, raspberry syrup.	

## CHAMPAGNES

### THIS MONTH'S SELECTION

Glass served at the table 10cl.....	13,00 €
With a bowl of appetisers	
Bottle of Champagne.....	85,00 €
Current selection	



## SHARING PLATTER

TO ACCOMPANY YOUR DRINKS (2 TO 4 PEOPLE)  
BUT CAN ALSO BE ENJOYED AS A STARTER

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**Small savoury pastry horns, cooked and raw seasonal vegetables ..... 12,00 €**

**and vegetable powders (8 pieces)**

*Rocket cream cheese, horseradish condiment,  
grilled-avocado guacamole, chickpea hummus.*

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**Italian Mortadella platter (100 g) with summer truffle ..... 16,00 €**

*Thin slices of artisanal mortadella, ricotta with lemon zest and smoked oil,  
artisanal ficelle with pepper and fleur de sel..*

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**Small Cambados sardines ..... 16,00 €**

*Selected by us, in olive oil, tomato vierge sauce  
and puff-pastry brioche with fleur de sel.*

## OUR STARTERS

**Large grilled prawns (1), tangy raspberry vinaigrette ..... 24,00 €**

**and crispy corn flakes/grilled cacao nibs**

*Roast prawns with mint oil, candied apricot and hazelnut praline.*

**Octopus carpaccio, crispy meringue with Szechuan pepper & red berries ..... 18,00 €**

*Red berries and tomato pickles, grapefruit gel.*

**Cherry tomatoes and strawberries, crispy almonds & creamy burrata ..... 16,00 €**

*Seasoned with soy/sesame dressing, spring onions and finely spiced almonds.*

**The Traditional House Ficelle Picarde ..... 10,00 €**

**Fine Normandy oysters No.2 ..... 6 17,00 € 12 32,00 €**

**Thin slices of cucumber, feta & black olives ..... 9,00 €**

*Raw cucumber marinated in soy sauce, feta cubes, olive slices and black-olive powder.*

**Blanched green beans ..... 12,00 €**

*Sliced Morello-cherry and almond granola condiment, farmhouse cream with smoked-herring pearls.*



## OUR FISH & MEAT

- Swordfish loin à la plancha, grilled pineapple tomato & muesli** ..... **25,00 €**  
*Grilled and raw-tartare pineapple tomatoes, chimichurri sauce and baby spinach, seasoned with hazelnut and lemon zest.*
- Filet of sea bass, cooked on one side, candied fennel and fennel gremolata, flash-fried courgette** ..... **23,00 €**  
*Candied and raw fennel seasoned with citrus vinaigrette, coriander pesto and pistachios.*
- Basket of steamed fish** ..... **19,00 €**  
*Seasonal vegetables, three different fish, red-onion and radish pickles, rocket & tomato vierge with citrus.*
- Real potjevleesch (specialty of the North of France)** ..... **18,00 €**  
*Pierrot de Lille recipe – cold dish of three white meats (chicken, rabbit and pork) in jelly with Anosteke beer (voted best beer in the world), served with fries.*
- Reimagined slow-cooked pork-cheek carbonnade** ..... **19,00 €**  
*Seasoned with juniper berries, beer and red wine reduction with gingerbread and fries.*
- «Black chicken» supreme, sesame/curry** ..... **21,00 €**
- Roast grenaille potatoes baked in organic hay & tangy creamy seasonal mushrooms**  
*Slow-cooked chicken supreme, mushrooms in cream with tangy shallots, tarragon jus reduction.*
- House beef tartare served raw or lightly seared** ..... **18,00 €**  
*Prepared by us, seasoned with capers, red onions and chopped cornichons, paired with cocktail sauce.*
- VBF marbled rib-eye steak (300 g)** ..... **34,00 €**  
*Candied and grilled aubergine with smoked pepper, sweet garlic condiment and fries.*
- Fresh summer-truffle tagliatelle** ..... **27,00 €**  
*Minced and chopped fresh truffle, baby spinach, creamy sauce with parmesan, hazelnut butter, vegetable broth and fresh garlic, undergrowth powder.*



## HOME-MADE BURGER

WITH FRESH BREAD FROM OUR BAKERY

SERVED WITH FRIES

**Le Quai burger (180g) ..... 20,00 €**

*Fresh minced Blonde d'Aquitaine steak (180 g), pickled and fried onions, grilled smoked bacon, miso courgette, sweet curry mayonnaise, sweet and sour pickles, tomatoes, real cheddar and rocket.*

## OUR BOWL

**The salmon bowl ..... 19,00 €**

**(vegan version available with falafels instead of fresh salmon)**

*Mix of cereals, raw salmon marinated in plum/umeboshi sesame, cucumber, avocado with chia seeds, goji berries, granola-style squash seeds, cherry tomatoes, fresh seasonal fruits, lightly spicy chickpeas, broccoli and fennel gremolata seasoned with a light tahini sauce.*

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IN ADDITION TO THIS MENU, OUR CHEF OFFERS

NOBLE PRODUCTS AND DELICACIES ACCORDING TO DELIVERIES

(WAGYU BEEF, SWEETBREAD, NORWAY LOBSTER, TURBOT, BLUE LOBSTER  
AND MORE).

DON'T HESITATE TO ASK US.

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*Chef's*  
**SUGGESTIONS**

• SEE THE SLATE •

*Kids' menu*

**12,00 €** (UNDER 12 YEARS)

Glass of soda, fruit juice or ¼ water

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

+

Pousse Pousse Asterix (vanilla and sweets)  
or Kids' crème brûlée



## LOCAL Menu

STARTER + MAIN OR MAIN + DESSERT ..... 28,00 €

STARTER + MAIN + DESSERT ..... 32,00 €

### CHOICE OF STARTER

Traditional home-made ficelle picardy.

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Revisited shrimp salad with salicornia and grilled-avocado guacamole.

### PLAT AU CHOIX

True potjevleesch (speciality from the north of France)

*Cold dish in jelly of 3 white meats (chicken, rabbit, pork)  
with Anosteké beer (voted best beer in the world), French fries.*

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Fish fillet of the day

*Confit grenaille potatoes with seaweed  
and a vegetable and mussel vierge.*

### CHOICE OF DESSERT

Home-made rabote (Picardy speciality)

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Strawberry minestrone with fresh mint & black-sesame ice cream.



## CHEESES ..... 11,00 €

Selection of local craft cheeses  
from La Laiterie de Querrieu  
and puff pastry brioche with fleur de sel, green salad

## DESSERTS

**Gourmet coffee** ..... 11,00 €

Espresso or decaf, tea, infusion and 4 mini desserts.

**Lemon-meringue tart** ..... 10,00 €

Breton shortbread with semi-salted butter, lemon cream and lime zest, Italian meringue and crunchy Szechuan pepper.

**Raspberry/Pistachio financier** ..... 10,00 €

Fluffy almond cake with fresh raspberries, whipped ganache with pistachio paste, raspberry coulis and crispy pistachios.

**Seasonal red-berry pavlova** ..... 10,00 €

Swiss meringue, Madagascan-vanilla crème diplomate and homemade Chantilly cream, seasonal fresh red berries and pink-praline powder.

**64% dark chocolate Dôme Royal** ..... 10,00 €

Dacquoise biscuit, Madagascan-vanilla cream, light 64% dark chocolate mousse, crispy praline and salted-peanut nougatine.

**Madagascan-vanilla crème brûlée** ..... 9,50 €

«The Classic»

**House rabote (Picardy speciality)** ..... 9,50 €

Puff pastry, almond cream, apples, cinnamon and prunes.

**Irish Coffee** ..... 9,50 €

Irish whiskey, espresso, sugar, whipped cream.

## OUR ICE CREAM

### ARTISANAL ICE CREAM

the know-how of master ice cream makers.

All ingredients are selected for their  
taste and aromatic qualities

**Full Fruit Sorbet Palette** ..... 3 scoops 7,50 €

Flavours: Indian mango, lime, cherry.

**Chocolate Ice Cream Palette** ..... 3 scoops 7,50 €

Barry Callebaut dark chocolate, white chocolate and milk chocolate with chips.

**Strawberry Melba** ..... 8,50 €

Vanilla ice cream, fresh strawberries and red fruit coulis, whipped cream.

**Coupe Colonel** ..... 8,50 €

Lemon sorbet, vodka.

**Coupe Dame Blanche** ..... 8,00 €

Vanilla ice cream, warm chocolate and whipped cream.

**Coupe Café Liégeois** ..... 8,00 €

100% arabica coffee ice cream, vanilla ice cream, espresso and whipped cream.

**Choice of flavours** ..... la boule 2,50 €

Ice cream: Bulgarian yogurt, salted butter caramel, strawberry, pistachio, rum and raisin, vanilla, dark chocolate, white chocolate, milk chocolate, coconut, coffee.

Sorbets: orange, Indian mango, lime, cherry.



## COFFEE & TEA

RICHARD FLORIO 100% ARABICA COFFEE SELECTION

Espresso or Decaf coffee .....	2,50 €
Large coffee .....	4,00 €
Café noisette .....	2,50 €
Large cream coffee .....	4,00 €
Teas, infusions .....	4,00 €
Irish coffee .....	9,50 €

## LIQUEURS 4 cl

Melon Joseph Coutron .....	6,50 €
Citron Distillerie Artisanale Grande Sélection .....	6,50 €
Mirabelle Distillerie Artisanale Grande Sélection .....	6,50 €
Mandarine Impériale .....	6,50 €

## AFTER-DINNER LIQUEURS 4 cl

Get 27 ou Get 31 .....	7,00 €	Rum Don Papa .....	7,00 €
Grand Marnier .....	7,00 €	<i>Philippines, rum aged in oak barrels</i>	
Bailey's .....	7,00 €	Vieille Prune .....	7,00 €
Marie Brizard .....	7,00 €	<i>Aged in oak barrels</i>	
Calvados Pays d'Auge .....	8,00 €	Framboise d'Alsace .....	7,00 €
<i>AOC 8 years Roger Groult</i>		Armagnac Pellehaut 25 years .....	7,00 €
Poire William .....	7,00 €	Cognac Fine Hennessy VSOP .....	7,00 €
<i>Distillerie Artisanale Grande Sélection</i>		Cognac Hennessy XO .....	20,00 €
		Cognac Hennessy Paradis .....	50,00 €