



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

MAISON LESAGE PRESTIGE (CHEMY 59)	<i>Meat</i>
LA CUEILLETTE DE SAINT-GRATIEN (SOMME 80)	<i>Vegetables and herbs</i>
DEMARNE (BOULOGNE SUR MER 62)	<i>Fish and shellfish</i>
BOULANGERIE DE LA MAIE (AMIENS 80)	<i>Bread & burgers</i>
VENT D'OUEST (QUETTEVILLE 50)	<i>Oysters</i>
MAISON KAVIARI (PARIS 75)	<i>Caviar, seafood products</i>
FRAICH'LEG (VILLERS BOCAGE 80)	<i>Fries & Potatoes</i>
MAISON DEROCHE (ABBEVILLE 80)	<i>Meat</i>
LESIEUR PATRICK (REUIL SUR BRECH 60)	<i>Rungis international market</i>
LA FERME D'HEYGÈRE (WACQUE MOULIN 60)	<i>Lentils, oils, pollen</i>
PIERROT COUCKE (LILLE 59)	<i>Potjevleesh (potted meat)</i>
LA LAITERIE (QUERRIEU 80)	<i>Cheese, home-made cream</i>
DAUMESNIL (RUNGIS 94)	<i>Vegetables</i>

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

Small savoury cones packed with noble ingredients... vegetable powders (8 pieces)..... 13,00 €
*Rocket cream cheese & smoked salmon, corn/popcorn & foie-gras condiment, pistachio condiment & raw scallops,
mustard cream & Bigorre black-pork ham chips.*

Normandy No 4 Oysters discovery tasting (for 6)..... 12,00 €
*3 plain oysters, 3 oysters seasoned with passion-fruit pepper, artisanal rye bread, half-salted butter & shallot vine-
gar.*

Thin slices of Bigorre black-pork ham (60 g)..... 16,00 €
Served with radish pickles, artisanal ficelle with pepper and fleur de sel & half-salted lemon butter.

Small candied Cambados sardines..... 14,00 €
From Maison Kaviari and selected by us, with organic olive oil, mustard cheese cream & cereal crackers.

OUR STARTERS

Red beet flower, Bellavitano Espresso tomme chips & arenkha..... 12,00 €
*Thin red beet slices seasoned with lemon zest, hazelnut powder, farmhouse cottage cheese, coffee tomme chips &
smoked herring eggs.*

Fine scallop slices, crispy seaweed meringue..... 16,00 €
& pistachio condiment with pine nuts
Scallop carpaccio seasoned with lime zest, radish pickles & raw regional pear.

«Soufflé» pizza, homemade rosemary chilli oil & olive power..... 14,00 €
*Soufflé pizza topped with baby spinach and rocket, burrata cream, tangy red-onion compote, Iberian chorizo, tag-
giasche olives, mushroom chips and grated ewe's tomme with Espelette pepper.*

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

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

VBF veal tartare, smoked-oil cocktail sauce & grilled oysters, roasted clementine..... 16,00 €
*Freshly chopped raw veal seasoned with capers, pickles and red onions, No 2 oysters and roasted clementine with
smoked pepper.*

Leeks from our market gardeners, farmer's mimosa egg & peanut tuile..... 12,00 €
*Light dressing of red wine and shallots, crumbled farmhouse eggs, fresh herbs,
fried onions and egg yolk dressing in camelina oil.*



OUR FISH & MEAT

Roasted scallops (5) with shards of grilled cocoa and lime zest, 29,00 €

candied squash mousseline, grilled clementine

House candied squash with creamy mousseline, roast chestnuts & Iberian pork belly with paprika.

Haddock fillet flavoured with pepper, seaweed and berries, celeriac, 22,00 €

baby spinach, hazelnuts & granny-smith apple

Whole baked and creamed celery, homemade hazelnut praline and raw granny-smith apple chips.

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 Anosteké beer (voted best beer in the world), with fries.

Reimagined slow-cooked pork-cheek carbonnade 19,00 €

Seasoned with juniper berries, beer and red wine reduction with gingerbread and fries.

Crispy Angus beef paleron, 21,00 €

sarladaise-style roast grenaille potatoes and creamy button mushrooms

Slow cooked then lightly seared, grenaille potatoes roasted in duck fat, garlic and fresh parsley.

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 and fries.

Argentinian rump steak (200 g) 26,00 €

Selected from the sirloin, tangy red-beetroot ketchup, house candied shallot with smoked pepper, veal jus with sherry & fries.

Fresh tagliatelle with shellfish (mussels and shells), parmesan and fresh spinach jus 16,00 €

Creamy sauce paired with parmesan and fresh spinach jus, hazelnut butter, vegetable broth and fresh garlic, undergrowth powder.



HOME-MADE BURGER

WITH FRESH BREAD FROM OUR BAKERY

SERVED WITH FRIES

Le Burger du Quai (180g) 21,00 €

Fresh minced Blonde d'Aquitaine steak (180 g), candied onions and grilled little bells, artisan bacon, iceberg salad, tartare sauce, sweet and sour pickles, tomatoes, roast avocado with soy sauce, melted Savoy farm tomme & creamy old-fashioned mustard sauce.

OUR BOWL

The flame-grilled bluefin tuna bowl 19,00 €

(option to replace fresh bluefin tuna with vegan lentil/vegetable croquettes)

Mix of cereals, bluefin tuna 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.

IN ADDITION TO THIS MENU, OUR CHEF OFFERS NOBLE PRODUCTS AND VARIATIONS ACCORDING TO DELIVERIES (WAGYU/ANGUS BEEF, VEAL SWEETBREAD, PRAWNS, LANGOUSTINES, TURBOT, BLUE LOBSTER, PAN-FRIED FOIE GRAS, SMOKED SALMON AND MORE).

EVERY THURSDAY, DISCOVER A MENU PAYING TRIBUTE TO THE GREAT CLASSICS OF GASTRONOMY.

DON'T HESITATE TO ASK US OR TAKE A LOOK AT OUR SPECIALS BOARD.

Chef's
SUGGESTIONS

• SEE THE SLATE •

Kids' menu

12,00 € (UNDER 12 YEARS)

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 Kids' crème brûlée



LOCAL Menu

STARTER + MAIN OR MAIN + DESSERT	28,00 €
STARTER + MAIN + DESSERT	32,00 €

CHOICE OF STARTER

Traditional house Ficelle Picarde.

— or —

**Potato salad with smoked herring,
Fontainebleau goat's cheese & vegetable pickles.**

— or —

**Organic farmhouse soft-boiled egg, smoked eel,
onion mousseline & gâteau-battu brioche tuile**

CHOICE OF MAIN COURSE

Real potjevleesch (specialty of the North of France)

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

— or —

Fish fillet of the day

Lentils from the Heygère farm with verbena berries and tomme chips with salicorn.

— or —

Melt-in-the-mouth pork breast, caramelised à la plancha

Slow cooked, with creamed corn & pop-corn.

CHOICE OF DESSERT

House rabote (Picardy speciality)

— or —

Crème brûlée with Madagascar vanilla, flavoured with chicory

— or —

**Crispy speculoos & gingerbread mousseline dome,
64% dark chocolate**



CHEESES 12,00 €

Selection of 3 local artisan cheeses
from the Laiterie de Querrieu
Accompanied by flaky brioche with fleur de sel, mesclun.

DESSERTS

Gourmet coffee 11,00 €

A hot drink & 4 mini desserts.

Millefeuille 11,00 €

in exotic fruit flavours

*Caramelised puff pastry, mango ganache, pineapple/kiwi
& coconut meringue compote.*

Lemon meringue tart 11,00 €

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

Butternut & passion fruit 11,00 €

*Soft hazelnut biscuit, butternut mousse with passion-
fruit heart, squash-seed nougatine and squash
vinaigrette.*

Profiterole : choux géant 11,00 €

Vanilla ice cream, hot chocolate 64%

Salted caramel and corn 11,00 €

*Amiens macaron-style almond biscuit, creamed corn
and infusion of grilled popcorn, salted caramel coulis
and popcorn powder.*

House rabote (Picardy speciality) 11,00 €

*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.*

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 €