



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.



NOS FOURNISSEURS

MAISON LESAGE PRESTIGE (CHEMY 59)	<i>Meat</i>
LA CUEILLETTE DE SAINT-GRATIEN (SAINT-GRATIEN 80)	<i>Vegetables, Herbs & Fruit</i>
DEMARNE (BOULOGNE SUR MER 62)	<i>Fish & Shellfish</i>
BOULANGERIE DE LA MAIE (AMIENS 80)	<i>Bread, Buns & Burgers</i>
VENT D'OUEST (QUETEVILLE 50)	<i>Oysters & Shellfish</i>
TERRICART (VILLERS BOCAGE 80).....	<i>Fries and Potatoes</i>
MAISON DEROCHE (ABBEVILLE 80).....	<i>Viandes & Volailles</i>
LESIEUR PATRICK (REUIL SUR BRECH 60).....	<i>Rungis International Market</i>
PARMENTIER DANIEL (CAMON 80).....	<i>Vegetables and Herbs</i>
LA LAITERIE (QUERRIEU 80).....	<i>Cheese, Craft Cream</i>
PLANCHON JULIEN (AMIENS 80).....	<i>Cheese, Craft Cream</i>
DAUMESNIL PRIMEURS (RUNGIS 92).....	<i>Vegetables & Fruit</i>
LA FERME D'HEYGÈRE (WACQUE MOULIN 60)	<i>Oils, Pollen, Legumes</i>

OUR MENU CREATED BY OUR CHEF
NICOLAS MEDKOUR



APÉRITIFS

Martini (Rosso, Bianco) 5cl	5,00 €
Suze - Porto (rouge, blanc) 5cl	5,00 €
Ricard 2cl	4,00 €
Americano maison 8cl	9,00 €
<i>(Martini rouge, Campari, eau gazeuse, tranche d'orange)</i>	
Alcool 4cl + Soft	8,00 €
Kir au vin blanc 10cl	5,00 €
<i>(mûre, cassis, pêche, framboise, violette)</i>	
Kir pétillant au crémant de Loire 10cl	8,50 €
<i>(mûre, cassis, pêche, framboise, violette)</i>	
Coupe de Champagne 10cl	13,00 €
<i>Sélection du moment servie à table avec sa mise en bouche</i>	
Kir Royal Champagne 10cl	13,50 €
<i>(mûre, cassis, pêche, framboise, violette)</i>	
<i>Servie à table avec sa mise en bouche</i>	

WHISKIES 4 cl

J&B Rare	6,50 €
Jack Daniels	7,50 €

NOTRE SÉLECTION

Classic Malt of Scotland	9,50 €
<i>Glenkinchie 10 ans, Talisker 10 ans, Ardbeg 10 ans,</i>	
<i>Glenmorangie 10 ans, Cragganmore 12 ans,</i>	
<i>Cardhu 12 ans, Oban 14 ans, Dalwhinnie 15 ans,</i>	
<i>Lagavulin 16 ans.</i>	

NOTRE TERROIR

Première ferme distillerie de la Somme (Beaucourt en Santerre)
la distillerie d'Hautefeuille propose un magnifique single malt
du champ à la distillerie.

Cuvée Farm	11,00 €
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BIÈRES

PRESSION	25 cl	50 cl
Paillette Blonde	4,50 €	8,50 €
Rebelle Rouge brassée en Picardie	4,50 €	8,50 €
Supplément sirop ou Picon	0,50 €	

BOUTEILLE	33 cl
Grimbergen double ambrée	5,50 €
Blanche	5,50 €
Leffe Blonde	5,50 €
Bière sans alcool	4,50 €

BIÈRES RÉGIONALES	33 cl
La Rebelle Bière blonde 5,5°	6,00 €
Saint Rieul Bière ambrée 7°	6,00 €
Mascotte triple 9°	6,00 €
La Gasper Blonde Artisanale	6,00 €
<i>Anti-gaspi brassée avec du pain "une bière engagée éco-responsable".</i>	

ORIGINAL À L'APÉRITIF !

Osez les cocktails à base de vins

Pink Grapefruit	6,50 €
<i>10 cl de vin rosé Côtes de Provence Presqu'île de St Tropez</i>	
<i>+ 2 cl de sirop pamplemousse rosé</i>	
Blanc Passion	6,50 €
<i>10 cl de vin blanc Chardonnay IGP Ardèche</i>	
<i>+ 2 cl de sirop fruits de la passion</i>	

COCKTAILS SANS ALCOOL 15CL

Le Plaisir des sens	6,00 €
<i>Fruit multivitaminé, sirop de fraise.</i>	
L'Extase	6,00 €
<i>Banane, goyave, pamplemousse, sirop de framboise.</i>	
Le Spritz Virgin	7,00 €
<i>JNPR apéritif sans alcool et sans sucre, jus de pomme</i>	
<i>pétillant, eau gazeuse, tranche d'orange.</i>	

COCKTAILS AVEC ALCOOL 10CL

Barbotage	8,50 €
<i>Jus d'orange, jus de citron, grenadine, Grand Marnier, Crémant.</i>	
Le Quai	8,50 €
<i>Calvados, fruit de la passion, rhum blanc, trait de jus de citron.</i>	
Le Queen	8,50 €
<i>Gin, Cointreau, Curaçao bleu, ananas.</i>	
Le Spritz	9,00 €
<i>Vin blanc pétillant, Apérol, eau gazeuse, tranche d'orange.</i>	
Le Spritz Saint Germain	13,00 €
<i>Prosecco, liqueur Saint Germain, eau gazeuse, tranche de citron.</i>	
Americano maison	9,00 €
<i>Martini rouge, Campari, eau gazeuse, tranche d'orange.</i>	
Negroni	10,00 €
<i>Martini rouge, Campari, Gin, tranche d'orange.</i>	



PLATES TO SHARE AND ENJOY TOGETHER

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

Thin slices of smoked & lightly peppered artisanal Breast of Beef (60g)..... €14

Pepper & fleur de sel bread stick, buckwheat butter & tangy red onions.

Vegetable soufflé pizza, menthol pesto & olive powder..... €11

Raw and pickled seasonal vegetables, purple mustard with lemon zest & grated sheep's Tomme cheese with pepper.

Homemade double puff pastry brioche with fleur de sel, smoked salmon "à la ficelle"..... €13

Toasted and garnished with rocket cream cheese, smoked salmon, grilled avocado & radish.

OUR STARTERS

Homemade aubergine confit grilled with smoked pepper, peanuts & roasted AOP feta €12

½ aubergine, homemade tahini sauce & roasted feta with oregano.

Langoustines (3) cooked on one side on a stone with pink Himalayan salt, €19

Greek yoghurt & vegetable tartlet

Lightly seared langoustines, Greek yoghurt seasoned with black curry and lime zest, sweet onion tartlet, horseradish & raw radish shavings.

Oxtail consommé, foie gras and watercress gel €14

Crispy oxtail, diced foie gras, grilled spring onions & candied turnips, local watercress, dried bonito infusion.

Green asparagus, variety of light sauces, quail eggs & bresaola €16

Lightly blanched asparagus, leek mayonnaise, lobster oil & black garlic, hard-boiled quail eggs & bresaola shavings.

Garlic shrimps revisited €13

Condiment grilled garlic, parsley and fried onions, panko breadcrumbs.

Traditional Ficelle Picarde €11

Duxelle of button mushrooms, candied shallots, artisanal ham, fresh cream & grated gruyere gratin.

Fine cupped Normandy oysters N°2..... 6 €17 12 €32

Shallot vinegar, rye bread and seaweed and lemon butter.



OUR FISH AND MEAT

Basket of 2 steamed fish, spring vegetables, rocket pesto €20

Selection of 2 fish of the day, assortment of green vegetables, grilled piquillo condiment, sesame/curry seeds, grilled kale.

Large king prawns (2) roasted with smoked garlic, carrots and fennel €39

Candied seared carrots grilled with cocoa nibs, pomelo gel, cooked/raw fennel, chimichurri sauce.

Grilled sea bass fillet, asparagus & bean cream, fresh peas & Iberian streaky bacon..... €24

Creamy bean pearls with mint oil, crunchy salad of fresh peas and thin-sliced belly pork.

VBF beef tartare semi-raw or seared both sides €19

Prepared in-house, seasoned with capers, gherkins and chopped red onions and served with cocktail sauce, French fries.

VBF fillet of beef (200g), mashed potatoes with truffle butter, €34

Tellicherry smoked pepper condiment & grilled sucrine

Heart of beef fillet, tangy morello cherries and hazelnut powder.

Free-range poultry supreme, artichoke, Hortillonnages new potatoes roasted €24

with wild garlic butter & Albufera sauce

Cooked at low temperature, creamy artichoke, foie gras and vin jaune sauce.

Revisited pork cheek carbonade cooked at low temperature €21

Juniper berry sauce, beer and red wine reduction with gingerbread, French fries.



HOMEMADE BURGERS

WITH A FRESH BRIOCHE BUN FROM OUR BAKER

SERVED WITH FRESH FRIES

Burger du Quai €21

Blond Aquitaine minced beef (180g), crispy bacon, grilled tomato, tangy red onions, gribiche-style sauce, smoked Tomme, romaine salad, fried onions, sweet and sour pickles, Madagascar pepper condiment.

Vegetable Burger €19

Miso-glazed aubergine "steak", a touch of homemade red beet ketchup, grilled tomatoes & portobello mushrooms, smoked scamorza, rocket cream cheese, romaine salad and sweet and sour pickles.

NOTRE BOWL

Buddha Bowl du Quai 21,00 €

(option of replacing smoked tuna and crispy tuna with falafels)

Mix of quinoa and bulgur flavoured with sweet spices, thin slices of smoked tuna, cucumber, chickpeas seasoned with soya sauce and fresh coriander, cherry tomatoes, pomelos, radishes, toasted sunflower seeds, organic hard-boiled egg, tuna crisp, creamy mint/lime fresh cheese sauce.

IN ADDITION TO THIS MENU, OUR CHEF OFFERS EXCEPTIONAL QUALITY PRODUCTS
DEPENDING ON AVAILABILITY (WAGYU/ANGUS BEEF, SWEETBREADS, BLUE LOBSTER, LINE-
SMOKED SALMON, SUMMER TRUFFLE, TURBOT, ETC.).

**LES SUGGESTIONS
DU** *Chef*

• VOIR L'ARDOISE •

Menu Marmaille

12,00 € (-12 ANS)

Verre de soda, jus de fruit ou ¼ eau

+

Filet de poisson blanc, garniture au choix
ou Cheeseburger, frites

+

Pousse Pousse Astérix (vanille et bonbons)
ou Crème brûlée enfant



Menu

DU TERROIR

STARTER + MAIN OR MAIN + DESSERT	€29
STARTER + MAIN + DESSERT	€33

CHOICE OF STARTERS

Contemporary prawn salad,
cucumber & fresh cheese with samphire.

— or —

Traditional Ficelle Picarde.

— or —

Deviled egg with smoked haddock, granny smith, fried onions and mesclun salad.

CHOICE OF MAINS

Genuine Potjevleesch (speciality from the North of France)

Cold jelly dish of 3 white meats (chicken, rabbit, pork), French fries.

— or —

Today's grilled fish fillet

Tubes of candied courgette & seaweed Hortillonnages new potatoes, Dieppe-style sauce.

— or —

Pork fillet cooked at low temperature, spelt & spinach

Fondant seared filet mignon, spelt with spinach juice and local Tomme cheese.

CHOICE OF DESSERTS

Ile flottante, chicory and vanilla custard

Speculoos pieces with caramel.

— or —

Homemade rabote

Puff pastry, almond cream, apple, cinnamon and prune.

— or —

Chocolate royale

Almond biscuit, light 64% dark chocolate mousse, feuillantine, praline.



CHEESE..... €12

Selection of 3 artisanal cheeses
From the Querrieu Dairy
And flaky brioche with fleur de sel, mesclun.

OUR DESSERTS

OUR DESSERT MENU IS CREATED BY OUR PASTRY
CHEF ROMAIN BAILLEUX

Gourmet coffee..... €11

A hot drink & 4 mini-homemade desserts.

White chocolate & Tonka bean dessert €11

Light white chocolate & Tonka bean mousse, lime cream, meringue insert and almond streuzel, lemon curd and basil opaline.

Strawberry/pistachio & rhubarb tartlet €11

Pistachio shortcrust pastry, vanilla diplomat cream & fresh herb infusion, fresh strawberries, tangy rhubarb & strawberry vinaigrette.

Dark chocolate 64% & peanut Finger €11

Roasted almond/peanut dacquoise, light dark chocolate mousse, creamy peanut and nougatine, chocolate sauce with cocoa nibs.

Sesame shortbread & morello cherries  €11

Diplomat cream with almond milk, candied morello cherries, cotton candy and fresh cherries.

100% milk.....& raspberries €11

Steamed yoghurt biscuit, farmhouse milk mousse, homemade milk jam, biscuit & milk meringue, raspberry & pine nut vinaigrette.

Homemade Rabote €11

Puff pastry, almond cream, apple, cinnamon and prune.

Irish Coffee €9.50

Irish whiskey, espresso, cane 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 1 scoop €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 €