



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

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

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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

Cuvée Farm .....	11,00 €
<i>Première ferme distillerie de la Somme (Beaucourt en Santerre)</i>	
<i>la distillerie d'Hautefeuille propose un magnifique single malt</i>	
<i>du champ à la distillerie.</i>	

## 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

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**Thin slices of artisan-produced smoked & lightly peppered beef breast (les 60gr)..... 15,00 €**

*Ficelle with pepper and fleur de sel, Echiré ½-salt butter, tomato vierge dressing.*

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**Raw seasonal vegetable dips with olive powder..... 12,00 €**

*Raw and pickled seasonal vegetables, curry mayonnaise and fromage blanc sauce with chives.*

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**Homemade brioche bun with poppy seeds, crab,..... 13,00 €**

**beetroot hummus and radish pickles**

*Toasted bun garnished with crab meat, grilled avocado & hard-boiled farmhouse egg.*

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**Summer truffle delight..... 15,00 €**

*Homemade puff pastry brioche, ½-salted butter, thin slices of summer truffle.*

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## OUR STARTERS

**Sea bream carpaccio, ponzu sauce, crispy seaweed meringue, raspberry..... 14,00 €**

*Thin slices of raw sea bream lightly marinated in ponzu sauce and lemon zest, rocket condiment tips, tangy raspberry vinaigrette with camelina oil.*

**Red tuna tartare with lime, tomatoes & grilled avocado guacamole..... 16,00 €**

*Cubed red tuna seasoned with soya/sesame sauce, red onions, tomato vierge dressing & raw radish shavings.*

**Watermelon and cucumber salad with feta..... 13,00 €**

*Diced watermelon and cucumber with chopped fresh mint, finely spiced peanuts and salad.*

**Beef maki (3) VBF revisited, rocket & parmesan..... 16,00 €**

*Grilled garlic condiment, almond granola, smoked herring roe & fried onion condiment.*

**Traditionnal Ficelle..... 11,00 €**

*Paris mushroom duxelle, glazed shallots, artisanal ham, crème fraîche, grated Gruyère cheese gratin.*

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

*Shallot vinegar, rye bread and Echiré ½-salt butter.*



## OUR FISH & MEAT

**Basket of steamed vegetables, 2 fish, chimichurri sauce** ..... **21,00 €**

*Assortment of seasonal vegetables, spinach shoots seasoned with hazelnut and lemon zest, sesame seeds with umeboshi plum, cherry tomato pickles, grated cauliflower.*

**Roasted cod fillet, gomasio, beef heart tomato & courgette** ..... **24,00 €**

*Grilled and tartar tomato, seasonal fruit condiment, thin slices of raw courgette seasoned with citrus vinaigrette and a mix of mild spices.*

**Grilled salmon steak, Iberian chorizo & grilled aubergine, salty cereal granola** ..... **22,00 €**

*Fennel gremolata, rocket pesto and pistachios.*

**VBF beef tartare, raw or seared both sides** ..... **20,00 €**

*Prepared in-house, seasoned with capers, pickles and chopped red onions and bound with cocktail sauce, French fries.*

**Angus rib steak from Argentina (300g)** ..... **36,00 €**

*Selection of parsley rib steak hearts, sweet garlic condiment, grilled green beans with soya sauce and hazelnut praline, French fries.*

**Veal T-bone VBF (300g) cooked at low temperature and seared on the plancha** ..... **29,00 €**

*cream of Paris mushrooms with a sherry vinegar tang, glazed shallot, new potatoes.*

*Roast potatoes with garlic and fresh parsley.*

**Carbonade of pork cheek cooked at low temperature** ..... **21,00 €**

*With juniper berries, seasonal vegetables, beer and red wine reduction with gingerbread, French fries.*

**Fresh tagliatelle & thinly sliced summer truffle** ..... **29,00 €**

*Real chopped summer truffle with shavings, creamy sauce thickened with parmesan, spinach shoots.*



## HOMEMADE BURGERS

WITH A FRESH BRIOCHE BUN FROM OUR BAKER  
SERVED WITH FRESH FRIES

**Burger du Quai** ..... **22,00 €**

*Minced Blonde d'Aquitaine beef steak (180g), thin slice of bresaola, glazed tomatoes & grilled aubergine, mild curry mayonnaise, melted mozzarella, fresh rocket and pesto, fried onions, sweet and sour pickles.*

**Vegetarian Burger** ..... **19,00 €**

*Courgette "steak" lacquered with sweet pepper honey, homemade piquillo ketchup, fried onions, tomatoes and grilled avocado, sheep's cheese with Espelette pepper, cream cheese, rocket and young shoot salad, sweet and sour pickles.*

## OUR SALADS

**Quai fresh salad** ..... **22,00 €**

*(vegetarian version available without bresaola)*

*Mixture of rocket salad and young shoots, melon, hard-boiled farmhouse egg, cherry tomatoes, mozzarella di bufala, courgettes, radish, cashew nuts and bresaola shavings.*

**Tomato, pineapple and strawberries, crunchy almonds and creamy burrata with pesto heart** ... **22,00 €**

*Seasoned with soya/sesame vinaigrette, radish shavings, spring onions and finely spiced almonds.*

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IN ADDITION TO THIS MENU, OUR CHEF OFFERS FINE,  
EXCEPTIONAL PRODUCTS BASED ON MARKET AVAILABILITY.

OUR SERVERS CAN ADVISE ACCORDINGLY.

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**LES SUGGESTIONS  
DU** *Chef*

• VOIR L'ARDOISE •

*Menu Marmaille*

**12,00 €** (-12 ANS)

Verre de soda, jus de fruits 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 dish in jelly of 3 white meats (chicken, rabbit, pork), tartar sauce, salad and French fries.*

— or —

**Grilled fish fillet of the day**

*Creamy lentils from Ferme d'Heygère , slivers of Arras Gouda, vegetable vierge with samphire.*

— or —

**Crispy low-temperature beef chuck, creamy corn and popcorn**

*Tender seared beef chuck, spinach shoots.*

### CHOICE OF DESSERTS

**Île Flottante, vanilla custard**

*Broken Amiens macaroons.*

— or —

**Homemade rabote**

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

— or —

**Speculoos dome**

*Chicory biscuit, light speculoos mousse.*



## CHEESE ..... 12,00 €

Selection of 3 local craft cheeses  
from Laiterie de Querrieu  
With flaky brioche with fleur de sel, mesclun.

## DESSERTS

NOTRE CARTE DE DESSERTS EST RÉALISÉE  
PAR NOTRE CHEF PÂTISSIER ROMAIN BAILLEUX

**Gourmet coffee** ..... 11,00 €

*A hot drink and 4 mini-homemade desserts.*

**White chocolate & apricot** ..... 11,00 €

**dessert, rosemary infusion**

*Light white chocolate mousse and rosemary infusion,  
apricot filling with roasted apricots and rosemary opaline.*

**Strawberry/pistachio & basil financier cake** . 11,00 €

*Almond and pistachio financier cake, pistachio whipped  
ganache, fresh strawberries & mint/basil vinaigrette.*

**Greek yoghurt sphere, red fruit & meringue** .. 11,00 €

*Greek yoghurt mousse, pink praline streuzel and pepper  
and red fruit meringue, fresh fruit and coulis.*

**Nougat & blackcurrant finger** ..... 11,00 €

*Shortbread with nougat pieces, nougat mousse, fresh  
and jelly blackcurrants, blackcurrant coulis with  
blossom honey.*

**Strawberry minestrone, fresh mint** ..... 11,00 €

**and sugared almond powder, yoghurt ice cream**

*Finely diced strawberries flavoured with fresh mint and  
velouté served chilled.*

**Homemade rabote (Picardy speciality)** .... 11,00 €

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

**Irish Coffee** ..... 9,50 €

*Irish whiskey, espresso, cane sugar and whipped cream.*

## OUR ICE CREAMS

ALL INGREDIENTS ARE SELECTED FOR  
THEIR TASTE AND AROMATIC QUALITIES

**Selection of full fruit sorbets** ..... 3 scoops 7,50 €

*Flavours: Indian mango, lime, cherry.*

**Chocolate-based ice cream selection** 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.*

**Coupe Fraise Melba** ..... 8,00 €

*Fresh strawberries, vanilla ice cream, strawberry sauce  
and whipped cream.*

**Choice of flavours** ..... per scoop 2,50 €

*Ice cream: Bulgarian yoghurt, salted butter caramel,  
strawberry, pistachio, rum & 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 €