



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>POISSONNERIE D'AMIENS</b> (AMIENS 80) .....	<i>Fish &amp; Shellfish</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-sliced hand-prepared sirloin heart, smoked & lightly peppered (80g)..... €16**  
*Breadstick with pepper & fleur de sel, Echiré ½ salt butter & remoulade sauce.*

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**Discovery tasting of 6 cupped Normandy oysters number 4,..... €14**  
**plain & with surf-and-turf pairing**  
*3 plain oysters and 3 grilled oysters, accompanied by veal tartare seasoned with passion fruit pepper.*

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**Homemade hot dog with poppy seeds,..... €9**  
**pastrami, yellow mustard, fried onions**  
*Hand-prepared brioche milk bread, thin slices of pastrami & homemade seasonal pickles.*

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**Scallops (2) in carpaccio served in their shell, rice biscuit & raw pear..... €12**  
*Hazelnut and citrus oil sauce.*

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## OUR STARTERS

**“Open” vegetable ravioli with celery, crab & tarama..... €14**  
*Thin slice of celery and remoulade, crab meat seasoned with lemon zest and fresh herbs, tangy passion fruit vinaigrette.*

**Pineapple and pink shrimp carpaccio, avocado, crunchy pine nuts..... €13**  
*Piña colada-style vinaigrette, touch of grilled avocado guacamole & raw radish shavings.*

**Pan-fried foie gras, cabbage & grilled clementine with smoked pepper..... €21**  
*Grilled slices of foie gras from France (2), braised cabbage with citrus zest, hazelnut praline & hand-made puff pastry brioche.*

**Leeks from our market gardeners with flamed vinaigrette..... €12**  
*Shallot vinaigrette, crumbled farm eggs, cereal muesli, fried onions & smoked herring roe.*

**Traditionnal Ficelle..... €11€**  
*Button mushroom duxelles, candied shallots, hand-prepared ham, crème fraîche & grated Gruyère cheese gratin.*

**Fine Normandy cupped oysters No. 2..... 6 for €17 12 for €32**  
*Shallot vinegar, rye bread and Echiré ½-salt butter.*



## OUR FISH & MEAT

**Grilled scallops (5), celery & Granny Smith apple medley** ..... €29

*Creamy roast celery, diced celery sticks and walnut oil, Granny Smith apple gel, hazelnut crumble.*

**Haddock in coconut milk & mild curry** ..... €22

*Creamy coconut milk sauce with ginger, mild Breton curry & lemongrass, tangy Chinese cabbage, peanut cereals and fresh mint.*

**Turbot fillet meunière-style, butternut squash & endives candied with citrus fruit** ..... €40

*Butternut mousseline, grilled caramelised endives, fresh seaweed sauce.*

**VBF beef tartare, minute raw or flipped both sides** ..... €20

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

**Individual beef rib (350g)** ..... €36

*Our selection of Irish beef ribs, homemade beetroot ketchup and grilled portobello, wine sauce & French fries.*

**Grilled caramelised pork belly, candied pumpkin, new potatoes & roasted chestnuts** ..... €24

*Cooked at low temperature and seared on the griddle, candied chestnuts roasted in ½ salt butter, chorizo cream with smoked pimenton.*

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

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



## HOMEMADE BURGERS

WITH A FRESH BRIOCHE BUN FROM OUR BAKER

SERVED WITH FRESH-MADE FRIES

**Burger du Quai** ..... **€22**

*Blonde d'Aquitaine minced steak (180 g), homemade white sauce, crispy bacon, caramelised onions and grilled baby bell peppers, melted raclette cheese & creamy old-fashioned mustard sauce, sweet and sour pickles, tomato & salad.*

## OUR VEGETARIAN DISHES

**Lentil salad from Ferme d'Heygere & falafels (4)** ..... **€18**

*Organic blond lentils served cold, seasoned with soya/sesame vinaigrette, pickled radishes and red onions, old-fashioned mustard condiment, roasted pumpkin & grilled hazelnuts.*

**Fresh "cacio e pepe"-style tagliatelle, parmesan & radicchio** ..... **€16**

*Creamy sauce with parmesan and smoked pepper, raw pear shavings.*

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IN ADDITION TO THIS MENU, OUR CHEF OFFERS

NOBLE, EXCEPTIONAL PRODUCTS ACCORDING TO MARKET AVAILABILITY.

OUR SERVERS CAN ADVISE YOU.

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

### CHOICE OF STARTERS

**Cream of button mushroom soup**  
*Chestnut chips & fresh seaweed condiment.*

— or —

**Traditional homemade Ficelle Picarde**

— or —

**Smoked salmon egg mimosa, nest of crispy pancakes.**

### CHOICE OF MAINS

**Genuine hand-made Potjevleesch**  
*Cold dish in jelly of 3 white meats (chicken, rabbit, pork) tartar sauce,  
salad & French fries.*

— or —

**Grilled fish fillet of the day**  
*Creamy grilled vanilla cauliflower, crunchy carmine salad.*

— or —

**Duck breast cooked at low temperature, apple/cinnamon condiment**  
*Glazed with sweet pepper honey & cocoa nibs, roasted parsnips.*

### CHOICE OF DESSERTS

**Ile flottante, custard with chicory flavours**  
*Broken Amiens macaroon pieces.*

— or —

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

— or —

**White chocolate & speculoos dome**  
*Almond biscuit, white chocolate mousse, crunchy speculoos.*



## OUR CHEESE..... €12

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

## OUR DESSERTS

OUR DESSERT MENU IS CREATED BY OUR PASTRY  
CHEF ROMAIN BAILLEUX

**Gourmet coffee..... €12**

Hot drink & 4 mini-homemade desserts.

**Pecan nut, maple syrup & sweet spice dessert. €12**

Light mousse with sweet spices, soft 64% dark chocolate  
biscuit, maple syrup bavaois.

**Cocoa, pear and caramel crumble..... €12**

Pear compote flavoured with thyme, caramel  
mouseline, pear chips and caramel sauce.

**Exotic sphere ..... €12**

Creamy coconut, mango/pineapple insert, vanilla  
mouseline, fresh exotic fruits and kiwi coulis.

**Milk finger & passion fruit ..... €12**

Dacquoise with roasted hazelnuts, milk chocolate  
mousse, passion fruit pepper meringue & passion fruit  
coulis.

**Sweet potato, tonka bean & lime dessert .... €12**

Soft sweet potato biscuit, tonka bean cream cheese &  
lime cream.

**Homemade rabote (Picardy speciality)..... €12**

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.

**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