



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, Cooked Meats & Poultry</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, Brioche & Burgers</i>
VENT D'OUEST (QUETEVILLE 50)	<i>Oysters & Shellfish</i>
FRAICH'POM (MOISLAINS 80)	<i>Fries & Potatoes</i>
MAISON DEROCHE (ABBEVILLE 80)	<i>Meat & Poultry</i>
LESIEUR PATRICK (REUIL SUR BRECH 60)	<i>Rungis International Market</i>
LA LAITERIE (QUERRIEU 80)	<i>Cheese, Farmhouse Eggs & Artisanal Cream</i>
POISSONNERIE D'AMIENS (AMIENS 80)	<i>Fish & Shellfish</i>
DAUMESNIL PRIMEURS (RUNGIS 92)	<i>Vegetables & Fruit</i>
LA FERME D'HEYGÈRE (WACQUEMOULIN 60)	<i>Oils, Pollen & Legumes</i>
CONSERVERIE ST CHRISTOPHE (ARGOULES 80)	<i>Potjevleesch, Terrine, Pâté</i>
DOMAINE DE LA SOURCE (SAINT RIQUIER 80)	<i>Rhubarb & Nectars</i>
MAISON KAVIARI (PARIS 75)	<i>Rillettes, Smoked Fish</i>

OUR MENU CREATED BY OUR CHEF
NICOLAS MEDKOUR



APERITIFS

Martini (<i>Rosso, Bianco</i>) 5cl	€5.00
Suze - Port (<i>red, white</i>) 5cl	€5.00
Ricard 2cl	€4.00
House Americano 8cl	€9.00
<i>(Martini rosso, Campari, sparkling water, slice of orange)</i>	
Alcohol 4cl + Soft drink	€8.00
Kir with white wine 10cl	€5.00
<i>(blackberry, blackcurrant, peach, raspberry, violet)</i>	
Sparkling Kir with Crémant de Loire 10cl	€8.50
<i>(blackberry, blackcurrant, peach, raspberry, violet)</i>	
Glass of Champagne 10cl	€13.00
<i>Today's selection served at your table with appetiser</i>	
Kir Royal Champagne 10cl	€13.50
<i>(blackberry, blackcurrant, peach, raspberry, violet)</i>	
<i>Served at your table with appetiser</i>	

WHISKIES 4 cl

J&B Rare	€6.50
Jack Daniels	€7.50

OUR SELECTION

Classic Malts of Scotland	€9.50
<i>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.</i>	

LOCALLY PRODUCED

Cuvée Farm	€11.00
<i>The first farm distillery in the Somme (Beaucourt en Santerre), the Hautefeuille distillery offers a magnificent single malt from the field to the distillery.</i>	

BEERS

DRAUGHT	25 CL	50 CL
Paillette Blonde	€4.50	€8.50
Rebelle Rouge brewed in Picardie	€4.50	€8.50
Supplement for syrup or Picon ...	€0.50	

BOTTLE	33 CL
Grimbergen double ambrée	€5.50
Blanche	€5.50
Lefte Blonde	€5.50
Alcohol-free beer	€4.50

REGIONAL BEERS	33 CL
La Rebelle Blonde beer 5.5°	€6.00
Saint Rieul Amber beer 7°	€6.00
Mascotte Triple 9°	€6.00
La Gasper Craft Blonde	€6.00
<i>Anti-waste brewed with bread, "an eco-responsible beer".</i>	

ORIGINAL FOR AN APERITIF!

Try wine-based cocktails

Pink Grapefruit	€6.50
<i>10 cl of Côtes de Provence Presqu'île de St Tropez rosé wine + 2 cl of pink grapefruit syrup</i>	
Blanc Passion	€6.50
<i>10 cl of Chardonnay IGP Ardèche white wine + 2 cl of passion fruit syrup</i>	

ALCOHOL-FREE COCKTAILS 15CL

Le Plaisir des sens	€6.00
<i>Multivitamin fruit, strawberry syrup.</i>	
L' Extase	€6.00
<i>Banana, guava, grapefruit, raspberry syrup.</i>	
Spritz Virgin	€7.00
<i>JNPR non-alcoholic, sugar-free aperitif, sparkling apple juice, sparkling water, slice of orange.</i>	

ALCOHOLIC COCKTAILS 10CL

Barbotage	€8.50
<i>Orange juice, lemon juice, grenadine, Grand Marnier, crémant.</i>	
Le Quai	€8.50
<i>Calvados, passion fruit, white rum, dash of lemon juice.</i>	
Le Queen	€8.50
<i>Gin, Cointreau, Blue Curaçao, pineapple.</i>	
Le Spritz	€9.00
<i>Sparkling white wine, Aperol, sparkling water, slice of orange.</i>	
Le Spritz Saint Germain	€13.00
<i>Prosecco, Saint Germain liqueur, sparkling water, slice of lemon.</i>	
Homemade Americano	€9.00
<i>Martini rosso, Campari, sparkling water, slice of orange.</i>	
Negroni	€10.00
<i>Martini rosso, Campari, Gin, slice of orange.</i>	



PLATES TO SHARE AND ENJOY TOGETHER

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

Surf & Turf tasting discovery board €18.00

Hand-picked selection of two products from Maison Kaviari & Conserverie St Christophe.

Amiens duck pâté with mushrooms (100g) and sardine rillettes with Espelette pepper served with crackers, artisanal bread stick with pepper & fleur de sel, and homemade gherkins and pickles.

Plant-based tasting in 8 tasty bites €14.00

2 onion & radish flower tartlets, 2 salted corn/popcorn & homemade natural hazelnut praline cones, 2 rice cakes & rocket condiment, 8 crispy Royans ravioli.

Traditional "Ham and Butter" with a twist €9.00

Homemade bread stick with pepper & fleur de sel, artisanal Paris ham, grated goat's cheese with Espelette pepper, sweet and sour pickles & semi-salted butter with wild garlic from Maison BORDIER, dried mustard powder.

OUR STARTERS

Cucumber flower, crab and trout eggs €14.00

Thin slices of cucumber and chopped vegetables marinated in soya sauce, crab meat seasoned with lime zest and dill, tangy green vinaigrette with celery oil.

Thinly sliced sea bream, instant marinade €15.00 aubergine candied and grilled in-house, oyster leaf

Homemade marinade with soya sauce, orange, sweet chili paste and fresh coriander, 1/2 candied perlina aubergine, seasoned with smoked pepper, and oyster-flavoured leaves.

Lightly blanched asparagus, pistachio/feta pesto & thin Iberian bacon slice €18.00

Fresh asparagus seasoned with wild berry pepper & marine gomasio, peanut biscuit, purple wood sorrel.

Soft-boiled farmhouse egg wrapped in Angus beef, liquorice & almond praline €13.00

Shallot vinaigrette, crumbled farm eggs, cereal muesli, fried onions & smoked herring roe.

Traditional Ficelle Picarde €13.00

Paris mushroom duxelles, candied shallots, artisanal ham, crème fraîche topped with grated Gruyère cheese.

Fine Cupped Oysters from Claire de Normandie No.2 6 for €18.00

Shallot vinegar, rye bread and Echiré semi-salt butter.

Discover new Flavours



WOOD SORREL

Clover-shaped leaves with a fresh, tangy flavour.



KIMCHI

Fermented Korean speciality with spicy, tangy flavours.



LIQUORICE

Natural liquorice sticks with an intense, slightly sweet flavour.



MARINE GOMASIO

A condiment of Japanese origin made from toasted sesame seeds and sea salt.



OUR FISH & MEAT

Line-caught wild sea bass, chimichurri-style herbs, shellfish vinaigrette €36.00

Roasted sea bass fillet meunière-style, chimichurri sauce with toasted flaked almonds, grilled asparagus.

Filleted redfish, piquillo peppers, grilled broccoletti & local rhubarb €23.00

Creamy piquillo pepper sauce, nectar gel, raw Valentine rhubarb brunoise & crunchy minted fresh pea salad.

Traditional “QUAI steamer basket” of pink shrimp and white fish €21.00

Spring vegetables, fennel gremolata, creamy sesame sauce & wholegrain mustard.

Raw or lightly seared both sides VBF beef tartare €21.00

Prepared in-house, seasoned with capers, pickles and chopped red onions, bound with cocktail sauce, fresh crinkle-cut fries.

Angus rib-eye steak (300g), morello cherries & shallot confit with smoked pepper €39.00

Our selection of exceptional marbled rib-eye steak, hazelnut praline, spicy Sichuan pepper sauce & fresh crinkle-cut fries.

Grilled caramelised shoulder of lamb, ricotta/chard cannelloni €29.00

vegetable semolina & juice infused with sweet spices

Cooked at low temperature and seared on the griddle, broccoli and cauliflower semolina.

Supreme of yellow poultry, roast new potatoes with fresh thyme, mustard seed pickles €22.00

buckwheat and poppy seed barbucine salad, yellow wine sauce

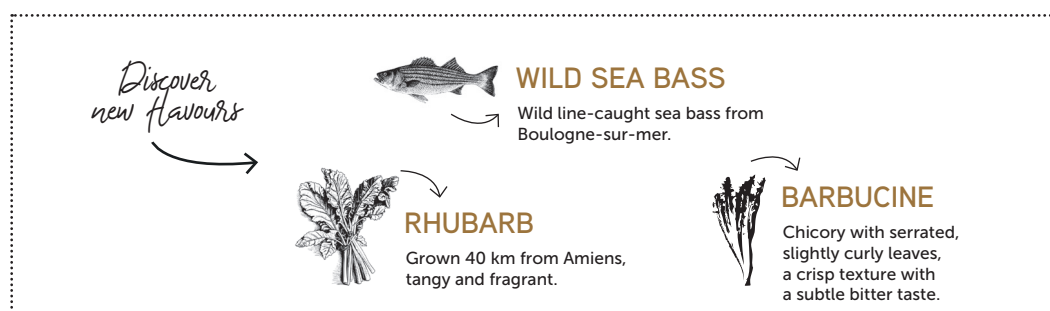
Chicken supreme cooked at low temperature then roasted in semi-salted butter, creamy parmesan and yellow wine sauce.

Genuine artisanal Potjevleesch from Conserverie St Christophe €26.00

(exclusive recipe developed for Le Quai with Aster Maritime beer)

Cold dish in jelly made with 4 meats (pork, chicken, rabbit, veal) served in a 200g jar with fresh crinkle-cut fries.

**Available for takeaway if you wish.*





HOMEMADE BURGERS

IN OUR BAKER'S FRESH BRIOCHE BUN
SERVED WITH FRESH FRIES

Burger du Quai **€23.00**

Blonde d'Aquitaine minced beef steak (180g), homemade smoked mayonnaise, grilled avocado, thin slices of Comté AOP cheese & creamy Sichuan peppercorn sauce, sweet and sour pickles, tomato & iceberg lettuce.

OUR VEGETARIAN PLATES

Vegetarian Burger du Quai **€19.00**

Homemade organic blond lentil steak from «La Ferme d'Heygère», melted PDO halloumi cheese, lime/coriander cream cheese sauce, cucumber and radish pickles, grilled aubergine, rocket & hazelnuts.

“Le Quai steam basket”, chickpea and fennel falafels **€18.00**

Spring vegetables, homemade chili oil, creamy sesame sauce, cherry tomato pickles & baby spinach salad.

Discover new flavours



LENTILS
Organic from Ferme d'Heygère, grown in Hauts-de-France.



HALLOUMI
Semi-soft Cypriot cheese, grilled for a melting, golden texture.

IN ADDITION TO THIS MENU, OUR CHEF OFFERS

EXCEPTIONALLY FINE PRODUCTS DEPENDING ON MARKET AVAILABILITY.

OUR SERVERS CAN ADVISE YOU.

Chef's
SUGGESTIONS

• SEE BLACKBOARD •

Kids' Menu
€12,00 (UNDER-12S)

Glass of fizzy drink, fruit juice or ¼ water
+
White fish fillet, choice of side dish
or Cheeseburger, fries
+
Pousse Pousse Astérix (vanilla and sweets)
or Kids' crème brûlée.



Local MENU

STARTER + MAIN COURSE + DESSERT	€35.00
STARTER + MAIN COURSE	€32.00
MAIN COURSE + DESSERT	€29.00

CHOICE OF STARTERS

Contemporary salad of pink shrimp and avocado.
Grilled avocado guacamole & whole and carpaccio pink shrimp.

— or —

Traditional homemade Ficelle Picarde.

— or —

**Deviled egg with homemade cucumber tzatziki,
dill oil, crispy pancake nest.**

CHOICE OF MAINS

Revisited pork cheek carbonade cooked at low temperature.
*Juniper berry sauce, seasonal vegetables, beer and red wine reduction with gingerbread,
fresh crinkle-cut fries.*

— or —

Grilled fish fillet of the day.
*Vanilla artichoke cream, cockles with sauce vierge
& crunchy courgette salad.*

— or —

Red label “grandma’s casserole style” poultry thigh, grilled garlic condiment.
Paris mushrooms, lightly creamed pearl onions & roast new potatoes.

CHOICE OF DESSERTS

Gâteau battu cake.
Salted butter caramel & blackberries.

— or —

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

— or —

Chocolate dome.
*Crispy, glittery feuilletine, milk chocolate mousse,
chocolate biscuit pieces & fleur de sel.*



OUR CHEESE..... €13.00

Selection of 3 local artisanal cheeses
from Laiterie de Querrieu

With flaky brioche with fleur de sel and mesclun salad mix.

OUR DESSERTS

OUR DESSERT MENU IS CREATED
BY OUR PASTRY CHEF PIERRE BRUCHET

Gourmet coffee..... €13.00

Hot drink & 4 mini-homemade desserts.

Strawberry, fresh mint €12.00

and sugared almond powder minestrone

*Finely diced strawberries dressed with fresh mint,
strawberry smoothie with vanilla ice cream.*

Local rhubarb “Mira” €12.00

Rice Krispies & black sesame ice cream

*Rhubarb compote with Madagascar vanilla, crispy rice
with white chocolate.*

Cracker puffs (3) profiterole-style, €12.00

*vanilla ice cream, caramelised flaked almonds &
homemade chocolate sauce.*

Chocolate tartlet, praline & cocoa nibs.. €12.00

*Chocolate shortcrust pastry, almond and hazelnut
praline, 64% dark chocolate ganache, fresh raspberries
and coulis.*

Candied cucumber with verbena, €12.00

**semolina with milk, lime & farmhouse milk
foam**

*Semolina cooked in milk, farmhouse milk mousse with
lime zest and a candied cucumber “roll” with fresh
verbena.*

Homemade rabote (Picardy speciality).... €12.00

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

Irish Coffee €11,00

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	€11.00

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