



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 94)	<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>
AU BON BEURRE (BEAULENCOURT 62)	<i>Artisan butters</i>

OUR MENU CREATED BY OUR CHEF
NICOLAS MEDKOUR



APERITIFS

Martini (Rosso, Bianco) 5cl	€5.00
Suze - Port (red, white) 5cl	€5.00
Ricard 2cl	€4.00
House Americano 8cl	€9.50

(Martini rosso, Campari, sparkling water, slice of orange)

Alcohol 4cl + Soft drink	€8.00
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Kir with white wine 10cl	€5.00
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(blackberry, blackcurrant, peach, raspberry, violet)

Sparkling Kir with Crémant de Loire 10cl	€8.50
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(blackberry, blackcurrant, peach, raspberry, violet)

Glass of Champagne 10cl	€13.00
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Today's selection served at your table with appetiser

Kir Royal Champagne 10cl	€13.50
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(blackberry, blackcurrant, peach, raspberry, violet)

Served at your table with appetiser

WHISKIES 4 cl

J&B Rare	€6.50
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Jack Daniels	€7.50
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OUR SELECTION

Classic Malts of Scotland	€9.50
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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.

LOCALLY PRODUCED

Cuvée Farm	€11.00
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The first farm distillery in the Somme (Beaucourt en Santerre),

the Hautefeuille distillery offers a magnificent single malt

from the field to the distillery.

BEERS

DRAUGHT	25 CL	50 CL
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Paillette Blonde	€4.50	€8.50
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Rebelle Rouge brewed in Picardie	€5.00	€9.00
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Supplement for syrup or Picon ...	€1.00
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BOTTLE	33 CL
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Grimbergen double ambrée	€6.00
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Blanche	€6.00
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Lefte Blonde	€6.00
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Alcohol-free beer	€4.50
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REGIONAL BEERS	33 CL
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La Rebelle Blonde beer 5.5°	€6.50
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Saint Rieul Amber beer 7°	€6.50
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Mascotte Triple 9°	€6.50
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La Gasper Craft Blonde	€6.50
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Anti-waste brewed with bread, "an eco-responsible beer".

ORIGINAL FOR AN APERITIF!

Try wine-based cocktails

Pink Grapefruit	€7.00
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10 cl of Côtes de Provence Presqu'île de St Tropez rosé wine

+ 2 cl of pink grapefruit syrup

Blanc Passion	€7.00
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10 cl of Chardonnay IGP Ardèche white wine

+ 2 cl of passion fruit syrup

ALCOHOL-FREE COCKTAILS 15CL

Le Plaisir des sens	€6.00
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Multivitamin fruit, strawberry syrup.

L' Extase	€6.00
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Banana, guava, grapefruit, raspberry syrup.

Spritz Virgin	€7.00
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JNPR non-alcoholic, sugar-free aperitif, sparkling apple juice, sparkling water, slice of orange.

ALCOHOLIC COCKTAILS 10CL

Barbotage	€8.50
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Orange juice, lemon juice, grenadine, Grand Marnier, crémant.

Le Quai	€8.50
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Calvados, passion fruit, white rum, dash of lemon juice.

Le Queen	€8.50
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Gin, Cointreau, Blue Curaçao, pineapple.

Le Spritz	€9.00
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Sparkling white wine, Aperol, sparkling water, slice of orange.

Le Spritz Saint Germain	€13.00
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Prosecco, Saint Germain liqueur, sparkling water, slice of lemon.

Homemade Americano	€9.50
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Martini rosso, Campari, sparkling water, slice of orange.

Negroni	€10.00
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Martini rosso, Campari, Gin, slice of orange.



PLATES TO SHARE AND ENJOY TOGETHER

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

Land & Sea Discovery Tasting Board €18.00

A carefully selected pairing of two specialties from Maison Kaviari and Conserverie Saint Christophe: Amiens duck pâté with mushrooms (100g) and organic smoked mackerel rillettes (90g), served with two artisanal pepper & fleur de sel ficelle breads, gherkins, tangy homemade mustard condiment, and house-made pickles.

Smoked striploin beef tasting €16.00

Thin slices of smoked and lightly peppered beef striploin, pickled mustard seeds, semi-salted butter from Au Bon Beurre, served with artisan country bread.

The Quai's "Lobster Roll" €17.00

Lightly toasted artisan brioche bun, French blue lobster meat, salad, grilled avocado, mild curry mayonnaise, fennel gremolata, house pickles and crispy fried onions.

OUR STARTERS

Thinly Sliced Saint-Gratien tomatoes, Stracciatella di Bufala & Peaches €15.00

Delicate tomato slices enhanced with lemon zest and basil, creamy burrata heart cheese, diced raw peaches, crunchy sliced almonds, and wild berry pepper.

Octopus Carpaccio, "Tribute to Jules Verne," €16.00

Crispy seaweed meringues & red fruits, grilled pickles, tangy raspberry and strawberry vinaigrette, blackberry pickles, samphire & house floral pepper.

Cucumber, Olive & Watermelon assortment €12.00

Tagliatelle tossed in Greek yogurt, lime, and mint, marinated cucumber brunoise in soy sauce, black olive powder, watermelon cubes, and seaweed gomasio.

"Grilled" Oyster No.0, Zucchini & Agua Chile-style Sauce €14.00

Grilled oyster seasoned with smoked pepper, lightly spiced sauce with coriander, lemon & mild chili, soft yuzu pearls, crispy rice tuile & arënkha (smoked fish).

Traditional Ficelle Picarde €13.00

Paris mushroom duxelles, caramelised shallots, artisanal ham, crème fraîche gratinée with grated Gruyère cheese.

Fine de Claire Oysters from Normandy No.3 6 for €18.00

Served with shallot vinegar, rye bread, and semi-salted Echiré butter.

Discover new Havours



SALICORNIA (SEA ASPARAGUS)

A crunchy, salty coastal plant hand-harvested from the Baie de Somme.



OCTOPUS CARPACCIO

A tribute to Jules Verne. A nod to celebrate the year dedicated to him, 120 years after his passing.



FRENCH BLUE LOBSTER

A rare and exquisite delicacy, known for its tender flesh and subtle, refined flavour.



STRACCIATELLA DI BUFALA

Creamy heart of buffalo mozzarella, smooth and delicate.



OUR FISH & MEAT

Wild meagre, local aubergine confit caramelized with smoked pepper, €37.00
raw and confit fennel, mixed grains

Roasted wild meagre fillet with semi-salted butter, coconut milk with lime & smoked paprika, crunchy fennel salad with citrus and confit, peanut tuile.

Cod loin, basil pesto, grilled pineapple tomatoes, local zucchini €26.00

Cod loin with basil pesto, toasted pine nuts, parmesan, crunchy zucchini salad with toasted buckwheat, tangy raspberry vinegar pearls.

Traditional “Quai Steamed Basket” of shellfish & seasonal fish €22.00

Seasonal vegetables, fresh seaweed tomato vierge, strawberry balsamic vinaigrette & blueberry pickles.

Minute beef tartare (raw or seared) €22.00

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

Scottish IGP Beef Onglet (300g), raspberry, Italian salad & smoked pepper caramelized shallots .. €27.00

Our selection of exceptional marbled onglet, grilled garlic condiment, tangy shallot sauce & fresh crinkle-cut fries.

Summer truffle, fresh tagliatelle & AOP Parmesan €34.00

Tagliatelle tossed in a creamy Parmesan sauce, topped with finely chopped and shaved summer truffle, local watercress.

Crispy veal shoulder, roasted baby potatoes with seaweed, €24.00

turmeric cauliflower pickles, grilled green beans & creamy Breton curry sauce

Veal shoulder cooked sous-vide then caramelized in semi-salted butter, creamy curry & seaweed sauce.

Authentic artisanal Potjevleesch from Conserverie St Christophe €26.00

(Exclusive recipe created for Le Quai with Aster Maritime beer)

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

**Available for takeaway if you wish.*

Discover new Flavours



SUMMER TRUFFLE

Milder than its winter cousin, it reveals subtle hazelnut notes.



BRETON CURRY

A subtle blend of mild spices and Breton seaweed, offering a fragrant and delicately briny touch.



LOCAL VEGETABLES

From field to plate! Our tomatoes and eggplants are grown in Saint-Gratien, just 10 minutes from Amiens.



HOMEMADE BURGERS

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

The Quai Burger €23.00

Blonde d'Aquitaine beef patty (180g), yellow mustard, pickled zucchini, coppa, grilled avocado, chorizo sauce, thin slices of AOP mozzarella, sun-dried tomatoes, sweet-and-sour gherkins, crispy fried onions, tomato & rocket.

OUR VEGETARIAN DISHES & BOWLS

The Quai Vegetarian Burger €19.00

Homemade grilled aubergine patty, melted AOP halloumi cheese, house-made rocket cream cheese sauce, pickled zucchini and cauliflower, frisée mustard & crispy fried onions.

The Quai's Signature Steamed Veggie Basket – Tofu, kimchi & sesame €18.00

Seasonal vegetables, homemade chili oil, strawberry balsamic vinaigrette, tomato vierge sauce & pickled cucumber.

Quai Bowl with Fresh Salmon €21.00

Mixed grains, fresh salmon marinated with lemon zest & kimchi sesame, seasonal raw vegetables & fruits, cashew nuts, rocket, creamy sesame sauce.

Discover new Flavours



KIMCHI

A traditional Korean fermented dish with spicy and tangy flavors.



HALLOUMI

Semi-firm Cypriot cheese, grilled to achieve a golden, melting 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

**Artisanal thin-sliced white ham, homemade vegetable macédoine
with lemon zest & smoked mayonnaise**

— or —

**Traditional Picardy-style savoury crêpe with mushroom duxelles,
ham and cream, baked with grated cheese**

— or —

**Deviled egg with “shrimp avocado cocktail” style,
crispy crepe nest**

CHOICE OF MAINS

Revisited slow-cooked pork cheek carbonnade.

*Flavored with juniper berries, seasonal vegetables, beer and red wine reduction with gingerbread,
fresh crinkle-cut fries*

— or —

Grilled fish fillet of the day,

*creamy broad beans with mint oil, chimichurri-style sauce with samphire,
crunchy fennel salad*

— or —

**Pressed poultry with crispy mushrooms, sour cherry condiment,
old-fashioned mustard sauce, grilled broccoli & roasted baby potatoes**

CHOICE OF DESSERTS

**Homemade floating island (« île flottante »),
with vanilla custard & pralines**

— or —

**Homemade rabote,
puff pastry with almond cream, apple, cinnamon & prune**

— or —

**64% Dark chocolate fondant,
red fruit coulis & fresh raspberries**



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.

Seasonal Fresh Fruit Plate €12.00

Sichuan pepper meringue & sweet mint pesto, yogurt ice cream Assortment of fresh raw fruits, red fruit coulis, crispy meringue and almond-mint sweet pesto

Revisited Peach Melba Carpaccio €12.00

Thin slices of Madagascan vanilla peaches, raspberry coulis, local rhubarb gel, crispy white chocolate rice

Large Craquelin Choux (1) €12.00 in Profiterole Style

Vanilla ice cream, caramelized sliced almonds & homemade chocolate sauce.

Chocolate Variation €12.00

Local strawberries & cocoa nibs A tasting of 64% dark chocolate, white chocolate, milk chocolate, feuilletine flakes, chocolate sauce & cocoa nibs.

Vanilla & Parsley Mousseline, €12.00

**Homemade Banana Powder and Compote,
Chocolate Crumble**

Homemade rabote (Picardy speciality) .. €12.00

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

Irish Coffee €11.00

Irish whiskey, espresso, cane sugar & 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