



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 LA CROUSTILLE (AMIENS 80)	<i>Bread, Brioche & Burgers buns</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 & fruit 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
<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
Lagavulin 16 years	€12.00

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,</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	€5.00	€9.00
Supplement for syrup or Picon ...	€1.00	

BOTTLE	33 CL
Grimbergen double ambrée	€6.00
Blanche	€6.00
Lefte Blonde	€6.00
Alcohol-free beer	€4.50

REGIONAL BEERS	33 CL
La Rebelle Blonde beer 5.5°	€6.50
Saint Rieul Amber beer 7°	€6.50
Mascotte Triple 9°	€6.50
La Gasper Craft Blonde	€6.50
<i>Anti-waste brewed with bread, "an eco-responsible beer".</i>	

ORIGINAL FOR AN APERITIF!

Try wine-based cocktails

Pink Grapefruit	€7.00
<i>10 cl of Côtes de Provence Presqu'île de St Tropez rosé wine + 2 cl of pink grapefruit syrup</i>	
Blanc Passion	€7.00
<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	€9.50
<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
BUT CAN ALSO BE TAKEN AS A STARTER

Sea Tasting Board €14.00

Selection of small sardines in olive oil & lemon (120g) from Maison Kaviari, served with three savoury madeleines with pesto and smoked salmon, toasted country bread & pickled cauliflower.

Aged & Lightly Smoked Sirloin, Thinly Sliced (70g)..... €16.00

Artisanal beef tasting served with two sea salt breadsticks, lightly spiced mustard condiment & blackberry pickles.

Spring Vegetarian Brioche Bun €12.00

Toasted brioche bun filled with cream cheese, rocket, grilled courgette & avocado, grated goat's tomme with Espelette pepper, radish pickles & crispy onions.

OUR STARTERS

Cucumber, Tarragon Tarama & Flame-Smoked Trout €13.00

Cucumber tagliatelle with lemon zest and pickled cucumber, dill oil.

“Grilled” No.00 Oyster, Ajoblanco-Style Almond Pesto, €12.00

Homemade Aubergine Caviar & Nasturtium Pepper

Creamy almond, mild garlic and Picardy lime blossom honey sauce, nasturtium leaf, parsley extract & mini savoury vegetable financier.

Lightly Blanched Asparagus, Smoked Egg Yolk Vinaigrette & Trout Roe €18.00

Crunchy asparagus seasoned with wild berry pepper, ewe's milk cheese with olives, crushed pistachios & marigold petals.

Soft-Boiled Farm Egg, French-Style Garden Peas €11.00

Chilled velouté with crunchy peas enhanced with fresh mint and liquorice, hazelnut pieces & crispy bacon.

The Traditional “Ficelle Picarde” €13.00

Savory crêpe filled with Paris mushroom duxelles, caramelized shallots, artisanal ham, cream & gratinated Gruyère cheese.

Fine Normandy Oysters No.3 6 for €18.00

Served with shallot vinegar, rye bread & Échiré semi-salted butter.

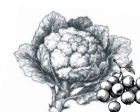
Discover New Flavours



SPECIAL N°0 OYSTER
from Pointe d'Agon (Normandy)
250g each



AJOBLANCO
Almond-based condiment
with garlic and Picardy lime
blossom honey PGI



HOMEMADE PICKLES
Cauliflower, blackberries, blueberries...
Homemade according to
the seasons throughout the year



OUR FISH & MEAT

Wild Line-Caught Sea Bass, Peas, Roasted Asparagus & Ibérico Chorizo Veil €39.00

Meunière-style roasted sea bass fillet, crunchy mint-infused pea salad with chorizo & samphire.

Ling Loin, Confit Fennel & Arënkha Caviar €23.00

Creamy lemon sauce enhanced with fresh seaweed and toasted flaked almonds.

The Traditional “Le Quai Steamed Basket” with Prawns & White Fish €22.00

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

Beef Tartare (VBF), Raw or Lightly Seared €22.00

Prepared by our chef with capers, pickles and chopped red onions, bound with cocktail sauce, served with fresh wavy-cut fries.

Angus Ribeye (250g), Tangy Raspberry & Confit Portobello Mushroom €39.00
with Smoked Pepper

Our selection of marbled ribeye heart, grilled baby gem lettuce, Sichuan pepper sauce & fresh wavy-cut fries.

Caramelised Pork Spider Steak, Roasted Baby Potatoes & Chimichurri-Style Herbs €23.00

Lightly spiced herb sauce with fresh herbs, lime and piquillo peppers, served with grilled broccolini.

French Veal T-Bone (300g), Swiss Chard & Ricotta Cannelloni, €30.00
Broad Beans & Blueberry Pickles

Slow-cooked then roasted in semi-salted butter, broad beans with lemon zest and creamy yellow wine sauce.

Traditional Potjevleesch by Conserverie St Christophe €26.00

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

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

Also available for takeaway.

Discover New Flavours



ANGUS RIBEYE HEART
Premium Argentinian selection
with incomparable tenderness



PORTOBELLO
Large mushroom with an intense flavour
and meaty texture, sous-vide cooked
and seared to order



SAMPHIRE
Paired with line-caught sea bass,
a crunchy, iodine-rich coastal plant
harvested in the Bay of Somme



HOUSE BURGER

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

“Le Quai” Burger **€23.00**
180g Blonde d'Aquitaine beef patty, bresaola, homemade tartare sauce, avocado and grilled courgettes, thin slices of aged Comté PDO, creamy Sichuan pepper sauce, sweet-and-sour pickles, tomato, iceberg lettuce & crispy onions.

VEGETARIAN DISHES & BOWLS

“Le Quai” Steamed Basket with Chickpea & Fennel Falafels **€20.00**
Spring vegetables, homemade chilli oil, creamy sesame sauce, cherry tomato pickles & rocket.

“Le Quai” Vegetarian Burger **€20.00**
Confit and grilled Portobello mushroom, melted Halloumi PDO, lime and coriander cream cheese sauce, cucumber and radish pickles, grilled aubergine, rocket & hazelnuts.

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 Prawn & Cucumber Salad

Tzatziki-style cucumber with pink prawns

— or —

Traditional Homemade Ficelle Picarde

— or —

Devilled Egg with Artisanal Cooked Ham

Parsley oil and crispy crêpe nest

CHOICE OF MAIN COURSE

Slow-Cooked Pork Cheek Carbonade

*Enhanced with juniper berries, seasonal vegetables,
beer and red wine reduction thickened with gingerbread,
served with fresh wavy-cut fries*

— or —

Grilled Fish of the Day

*Vanilla artichoke purée, tomato vierge sauce with mussels,
crunchy courgette salad & seaweed powder*

— or —

Pressed Chicken with Mushrooms, Local Sea Aster & Roasted Baby Potatoes

Creamy smoked paprika sauce

CHOICE OF DESSERT

Floating Island

Chicory-infused custard and salted butter caramel

— or —

Homemade Rabote

Puff pastry, almond cream, apple, cinnamon & prune

— or —

Classic Baba au Rhum

Light Vanilla Cream & Seasonal Red Berries

Discover New Flavours



CHANNEL PRAWNS

Served cooked, whole
and finely sliced



LOCAL SEA ASTER

Also known as "pig's ear",
harvested in the Bay of Somme,
lightly blanched and served raw in salad



LOCAL ARTISAN CHEESES..... €12.00

Selection of two artisanal cheeses

from La Laiterie de Querrieu

Served with flaky brioche with fleur de sel and a mesclun salad.

OUR DESSERTS

Gourmet Coffee €13.00

A hot drink served with four homemade mini desserts.

Strawberry Minestrone, €12.00

Fresh Mint & Sugared Almond Powder

Finely diced strawberries enhanced with fresh mint, strawberry smoothie and vanilla ice cream.

Local “Mira” Rhubarb, €11.00

Rice Krispies & Black Sesame Ice Cream

Rhubarb compote with Madagascar vanilla and crispy white chocolate rice.

Large Craquelin Choux, €12.00

Profiterole Style

Vanilla ice cream, caramelised flaked almonds & homemade chocolate sauce.

64% Chocolate Dome, €13.00

Praline & Raspberry

Crispy feuilletine crunch, milk chocolate ganache, 64% dark chocolate glaze, fresh raspberries and raspberry coulis.

Red Berry Pavlova €12.00

& Madagascar Vanilla Cream

Crispy meringue filled with light vanilla cream, selection of red berries & pink praline pieces.

Homemade “Rabote” (Picardy Specialty) ... €12.00

Puff pastry filled with almond cream, apple, cinnamon & prune.

Irish Coffee €12.00

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