



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.



OUR SUPPLIERS

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 (QUETTEVILLE 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-BRECHE 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

(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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Lagavulin 16 years	€12.00
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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,

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**

BOTTLE	33 CL
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Grimbergen double ambrée	€6.00
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Blanche	€6.00
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Leffe 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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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.



SHARING PLATTERS

TO GO WITH YOUR APERITIF

Land & Sea Tasting Board €18.00

- From the sea: our own selection of Iberian-style salt cod croquettes (4) from Maison Kaviari, with lemony Greek yoghurt.
- From the land: thin slices (2) of "Arrosto Alle Erbe" (artisan Italian herb-roasted ham), served with lightly salted farmhouse butter and toasted country bread, with Malossol pickles.

An Introduction to Oysters "Cocktail GAMEN" (6)..... €13.00

Served with a cucumber & fresh mint "shot".
Three natural oysters and three topped with lime pearls and cracked pepper.

Le Quai's Lobster Roll, French Blue Lobster €16.00

Toasted artisan brioche bun filled with flaked blue lobster, chargrilled avocado guacamole, homemade mild curry tartare sauce, rocket, house pickles and crispy fried onions.

OUR STARTERS

Za'atar Chickpea Hummus, AOP Feta, Radish & Cucumber €12.00

Silky homemade hummus with diced feta, radish and cucumber from Saint-Gratien, crispy fried chickpeas, and chia & flaxseed crackers.

Wild Austral Shrimp Carpaccio, White Tarama & Pomegranate €20.00

Thinly sliced wild shrimp in a citrus vinaigrette with lime zest, pomegranate molasses, samphire from the Somme Bay, and croutons of "gâteau battu" (a traditional Picardy brioche-style cake).

Fresh Red Berries, Creamy Smoked Burrata & Rhubarb Gel €14.00

Cherry tomatoes from Saint-Gratien, strawberries, raspberries and blueberries dressed with a basil vinaigrette and lemon zest, finished with passion-fruit pepper, crunchy almonds and marigold flowers.

Summer Truffle Mimosa Egg, Crispy Kadaifi Nest €13.00

Chilled farm egg seasoned with chives and charred candied lemon, topped with genuine fresh summer truffle for a light, delicate flavour.

The Traditional "Ficelle Picarde" €13.00

A savoury crêpe rolled around mushroom duxelles, slow-cooked shallots and artisan ham, topped with crème fraîche and gratinated with grated Gruyère - a signature dish of the Picardy region.

Normandy No. 3 Fines de Claire Oysters (6) 6 for €19.00

Served with crisp shallot-vinegar pearls, artisan rye bread and lightly salted Échiré butter..

Discover new flavours



ZA'ATAR

A wild blend of herbs, spices and sesame seeds with a Levantine aroma.



SEA SAMPHIRE

A crunchy, briny sea plant harvested in the Somme Bay



BLUE LOBSTER

From local fishing off the Côte d'Opale, near Cap Gris-Nez.



SMOKED BURRATTA

Buffalo-milk burrata gently smoked for a wonderfully creamy heart.



OUR FISH & MEAT

Line-Caught Wild Sea Bass, Slow-Cooked Aubergine **€40.00**

Pan-roasted sea bass fillet, meunière-style, with a lobster jus gel, chimichurri-style sauce, courgette gremolata and olive powder.

Roasted Salmon, Grilled Tenderstem Broccoli & Piquillo **€24.00**

Creamy piquillo pepper sauce, chorizo oil, and a lightly seared "Cœur de Bœuf" beefsteak tomato from Saint-Gratien.

Le Quai's Traditional Steamer Basket – Two Fish **€22.00**

Fresh salmon and white fish, fresh seasonal vegetables, tomato and courgette dressing, sesame and buckwheat gomasio.

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

Hand-prepared in house with capers, gherkins and chopped red onion bound in a cocktail sauce, served with fresh crinkle-cut chips.

Scottish PGI Beef Onglet (200g) **€27.00**

Flame-charred strawberries and smoked pepper shallot confit, with a piquant tangy shallot sauce and fresh crinkle-cut chips. Our exceptional, well-marbled onglet (hanger steak).

Free-Range Yellow Chicken Suprême **€22.00**

Seaweed-roasted baby potatoes, grilled green beans, tarragon jus and pickled mustard seeds.

Fresh Tagliatelle, Pesto alla Romana & Guanciale **€18.00**

Tossed in a red pesto of sweet garlic, mint, hazelnut, tomato and mild chilli, with shaved cured pork cheek, fresh tomato, basil and parmesan.

Authentic Artisan Potjevleesch **€26.00**

(From Conserverie St Christophe, an exclusive recipe created for Le Quai with Aster Maritime beer)

A cold terrine of four meats (pork, chicken, rabbit and veal) set in jelly - a Northern French classic - served in its own 200g jar with fresh crinkle-cut chips.

**Also available to purchase and take home.*

Discover new flavours



**ST GRATIEN
TOMATOES**

Beef-heart and other vegetables grown just 10km away in St Gratien.



**WILD SEA
BASS**

Caught out at sea, firm and flavourful flesh.



**PIQUILLO
PEPPERS**

Small sweet peppers, hand-roasted and peeled.



**SHAVED
GUANCIALE**

Cured pork cheek, meltingly tender with a delicately spiced flavour.



HOUSE BURGER

ON A FRESH BRIOCHE BUN FROM OUR BAKER
SERVED WITH FRESH CHIPS

“Le Quai” Burger **€23.00**

Blonde d'Aquitaine beef patty (180g), air-dried Grisons beef, homemade cocktail sauce, fresh and slow-cooked tomatoes, grilled aubergine, melted AOP mozzarella and pesto, sweet-and-sour pickles, romaine lettuce and crispy fried onions.

SUMMER FLAVOURS

Le Quai Bowl with Bluefin Tuna **€22.00**

Can be served as a vegetarian bowl without the tuna. A mix of grains (flax, quinoa, lentils...), fresh seasonal vegetables and fruit, cashew nuts, chia seeds, goji berries and a sesame-soy vinaigrette.

Romaine Lettuce & Chicken, Caesar-Style **€19.00**

Romaine lettuce tossed in a genuine homemade Caesar dressing, with hard-boiled eggs, cherry tomatoes, chargrilled avocado guacamole, radish and crispy fried onions.

Le Quai's Vegetarian Steamer Basket, Courgette Bites (4) **€20.00**

Fresh seasonal vegetables, sesame and mustard vinaigrette, blueberry pickles, rocket and sumac powder, with fresh mint.

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.



Régional SET MENU

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

CHOICE OF STARTERS

Contemporary Smoked Salmon Salad, Avocado & Cucumber

Minted avocado and cucumber gazpacho, flakes of smoked salmon, pickled radish

— or —

Our Traditional House “Ficelle Picarde”

— or —

French Beef Carpaccio (VBF) & Local Aster Maritime Beer

Natural hazelnut praline and shaved sheep's tomme cheese

CHOICE OF MAIN COURSE

Slow-Cooked Pork Cheek Carbonade

*Seasoned with juniper berries, seasonal vegetables,
a beer and red wine reduction thickened with gingerbread, and fresh crinkle-cut chips*

— or —

Griddled Fillet of the Day's Fish

Creamy sweetcorn, crunchy fennel salad, salted seaweed popcorn

— or —

Caramelised Pork “Araignée” Cut & Roasted Baby Potatoes

A tender shoulder cut, with a tomato dressing and samphire

CHOICE OF DESSERT

Fresh Fruit Smoothie, Homemade Sweet Granola

— or —

House “Rabote” (Apple in Puff Pastry)

Puff pastry, almond cream, apple, cinnamon and prune - a Picardy classic

— or —

All-Chocolate 64%

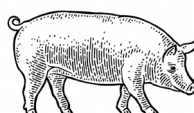
Walnut brownie, dark chocolate ganache and cocoa crumble

Discover new flavours



CARBONADE

A regional favourite, served at
Le Quai all year round.



PORK “ARAIGNÉE”

An exceptional cut,
prized for its tenderness



SEA ASTER

A coastal plant with a briny,
tangy flavour.



OUR CHEESE..... €12.00

A selection of two artisan cheeses
from La Laiterie de Querrieu,
served with flaky sea-salt brioche and mesclun salad.

OUR DESSERTS

BY ZAMZAM KHAIREDDINNE

Gourmet Coffee €13.00

A hot drink served with four homemade mini desserts.

Our Must-Try Baba au Rhum €10.00

with Red Berries

Light vanilla cream and crushed sugared almonds ("dragées").

Watermelon Carpaccio, €10.00

Hibiscus-Mint Sorbet & Pine Nuts

Thin slices of watermelon delicately seasoned with passion-fruit pepper and olive oil, with caramelised pine nuts.

Large Craquelin Choux Bun, €12.00

Profiterole-Style

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

Chocolate & Buckwheat, €13.00

Verbena Ice Cream

Crispy chocolate, dark chocolate mousse, toasted buckwheat-almond praline and Malabar pepper.

Peach Melba-Style Pavlova, €12.00

Madagascar Vanilla & Basil

Crisp meringue filled with light vanilla-basil cream, fresh raspberries and raspberry coulis, caramelised almonds.

Homemade "Rabote" (Picardy Specialty) ... €12.00

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

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