



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>Breads, Brioches & 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 (BOULOGNE-SUR-MER 62)	<i>Fish & Shellfish</i>
AU BON BEURRE (BEAULENCOURT 62)	<i>Artisanal butters & farm eggs</i>
DAUMESNIL PRIMEURS (RUNGIS 94)	<i>Vegetables & Fruit</i>
CONSERVERIE ST CHRISTOPHE (ARGOULES 80)	<i>Potjevleesch, Terrine, Pâté</i>
DOMAINE DE LA SOURCE (SAINT-RIQUIER 80)	<i>Rhubarb & fruit nectars</i>
LA MAISON NORDIQUE (PARIS 75)	<i>Rillettes, smoked fish, tarama, Sologne caviar</i>
LA MAISON POCHOLLE (AMIENS 80)	<i>Amiens pâté en croûtes</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 PLATES

TO GO WITH YOUR APERITIF

Prestige Tasting Platter, Land & Sea €16.00

- Sea: toasted artisanal brioche, cream cheese, arugula, flame-grilled avocado, red onions, cucumber & Scottish-style smoked salmon from La Maison Nordique.
- Land: corn tuiles, semi-cooked foie gras (French origin), homemade cashew praline & salted popcorn.

Exceptional "Cocktail Gillardeau" oysters, No. 4 (6 pieces) €30.00

3 plain & 3 dressed with pepper & yuzu pearls, shot of cucumber & lime liqueur.

The Quai "Hot Dog" €12.00

Toasted artisanal brioche bun, yellow mustard & beef pastrami, real cheddar, sweet-and-sour gherkins, house pickles & crispy fried onions.

STARTERS

Amiens pâté en croûte from Maison Pocholle (recipe created exclusively for Le Quai) €14.00

mustard seed pickles, little gem lettuce & pomegranate molasses

Pâté en croûte made with a white poultry-only filling, chestnuts & candied raisins.

Scallop carpaccio, white tarama, buckwheat tuile & oxalis €15.00

Thin slices of raw scallop seasoned with fig-leaf smoked oil & lemon zest, fresh pomegranate seeds & Arënkha caviar.

Flame-grilled leeks from our market gardeners, ... €13.00

Arrosto Alle Erbe ham & egg yolk vinaigrette

Tender young leeks dressed with shallot vinaigrette, grilled pearl onions, marigold flowers & gâteau battu croutons (Picardy brioche).

Butternut squash, guanciale lardons, sheep's milk tomme with Espelette pepper €12.00

& tangy farm cream

Tender butternut squash, slow-cooked then roasted on the plancha, burnt preserved lemon & crunchy pumpkin seeds.

The traditional Ficelle Picarde €13.00

Button mushroom duxelles, confit shallots, artisanal ham, crème fraîche gratinated with grated Gruyère.

Fines de Normandie oysters No. 3 6 for €18.00

Crunchy shallot vinegar pearls, artisanal rye bread & Échiré lightly salted butter.

Discover new flavours



GILLARDEAU OYSTER

an exceptional oyster, renowned for its plump flesh, its balance of sweetness and salinity, and its delicate hazelnut notes.



SCALLOPS

From Boulogne-sur-Mer, arriving fresh and in the shell.



ARROSTO ALLE ERBE HAM

an Italian speciality of ham roasted with aromatic herbs.



POMEGRANATE MOLASSES

a concentrate of pomegranate juice with fruity, tangy flavours.



FISH & MEAT

Turbot roasted in lightly salted butter, baby carrots, vanilla-scented citrus gel €40.00

Turbot fillet roasted meunière-style, grilled clementine & cocoa nibs.

Pollock cooked in banana leaf, avocado/kiwi condiment & passion fruit vinaigrette €22.00

Plant-based broccoli & cauliflower "semolina", crunchy almonds.

Pan-seared scallops (5), pappardelle, creamy parmesan sauce & Arënkha caviar €30.00

Raw celery & Granny Smith apple brunoise, parsley oil.

French beef tartare (VBF), made to order, raw or seared €22.00

Prepared by us, seasoned with capers, gherkins & chopped red onions, bound with cocktail sauce, fresh crinkle-cut fries.

French beef fillet (200 g), grilled garlic condiment with smoked Arleux garlic & roasted celeriac €38.00

Our selection of exceptionally marbled beef fillet, creamy Sichuan pepper sauce & fresh crinkle-cut fries.

French duck breast (½), candied turnip with Picardy IGP linden honey, roasted new potatoes, rich arabica-infused jus €24.00

Cooked at low temperature & sprinkled with umeboshi sesame.

Caramelized local pork ribs, tarragon jus & roasted butternut squash, chestnuts €21.00

Slow-cooked then caramelized on the plancha, new potatoes.

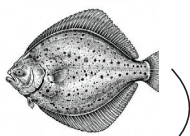
Authentic Artisan Potjevleesch €26.00

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

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

**Available to take away if you wish.*

Discover new flavours



TURBOT

a noble fish with firm, delicate white flesh, prized for its finesse and subtly briny flavours.



BANANA LEAF

used like a natural papillote, it keeps the dish moist and tender while cooking.



LOCAL PORK RIBS

a generous, flavourful cut from a farm in our region.



PICARDY HONEY

Picardy IGP linden honey.



HOMEMADE BURGER

ON A FRESH BRIOCHE BUN FROM OUR BAKER

SERVED WITH FRESH FRIES

“The Quai” Burger **€23.00**

Blonde d'Aquitaine beef patty (180 g), cream cheese, arugula, crispy pork belly, house barbecue sauce with pimentón, lightly smoked raclette cheese (AOP), confit onions, tomatoes, sweet-and-sour gherkins & iceberg lettuce, fried onions.

SEASONAL FLAVOURS

The Quai Vegetarian Burger **€18.00**

"Homemade veggie patty" of lentils, cream cheese, arugula, red cabbage & mustard seed pickles, confit grilled portobello mushroom, baby spinach & hazelnut powder, fried onions.

Roasted celeriac with a lightly vanilla-scented cream, parsnip & hazelnut praline **€17.00**

Button mushroom shavings & Granny Smith apples, 3 chickpea falafels.

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.



Traditional MENU

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

CHOICE OF STARTERS

Cream of button mushroom soup

Lemon & apple gel, crunchy walnuts

— or —

The traditional Ficelle Picarde

— or —

Mimosa egg with smoked salmon, crispy crêpe nest,
fried onions, dill oil

CHOICE OF MAIN COURSE

Pork cheek carbonade, slow-cooked at low temperature

Flavoured with juniper berries, seasonal vegetables, beer & red wine reduction thickened with gingerbread, fresh crinkle-cut fries

— or —

Fish of the day à la plancha

New potatoes with seaweed, haddock cream, crunchy Carmine endive salad

— or —

Crispy beef chuck and butternut mousseline

Apple/pear condiment, cinnamon leaf infusion

CHOICE OF DESSERT

"All Chocolate"...

Brownie with caramelized peanuts, white chocolate ganache & streusel

— or —

House Rabote (Picardy apple turnover)

Puff pastry, almond cream, apple, cinnamon & prune

— or —

Williams pear trompe-l'œil,

Hazelnut financier, salted butter caramel

Discover new flavours



BEEF CHUCK (PALERON)

tender, melt-in-the-mouth beef,
enhanced by a deliciously crispy
crust.



HADDOCK CREAM

A preparation made with
smoked haddock, featuring
delicate briny flavours and
subtle smoky notes.



PICARDY RABOTE

baked apple pastry,
a regional speciality and the
restaurant's signature indulgent
dessert.



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

MENU CREATED BY ZAMZAM KHAIREDDINNE
& NICOLAS MEDKOUR

Café gourmet..... €13.00

A hot drink & 4 homemade mini desserts.

Intensely vanilla..... €13.00

Vanilla mousse, salted vanilla rice pudding insert, soft vanilla sponge, vanilla praline.

Chocolate 64% & mild chili tartlet, toasted buckwheat ice cream..... €12.00

Chocolate/hazelnut shortcrust, dark chocolate ganache & smooth chocolate sauce, "Satay" macaron shell, mild Espelette pepper jelly.

**Large craquelin choux (1) profiterole-style, vanilla ice cream, ... €12.00
caramelized flaked almonds & homemade chocolate sauce.**

Pineapple carpaccio, lime & apple gel, speculoos ice cream..... €11.00

Thin slices of pineapple with vanilla syrup & cinnamon leaves, coconut shavings.

The banana & the parsley..... €10.00

Vanilla/parsley pastry cream, banana compote, passion fruit pepper meringue, banana powder, caramelized pecans.

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

Puff pastry, 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