



POISSONNERIE DE L'AVENUE

Oyster Bar & Fish Restaurant

Couvert £2.00

Autumn-Winter 2009/ 2010

Les Entrées

New Season Oysters	Per 6	Per 9	Per 12
Gigas	£ 7.00	£10.50	£14.50
Loch Ryan Wild Scottish Oysters No.2	£13.00	£20.00	£26.00
West Mersea English Oysters No.2	£13.00	£20.00	£26.00
West Mersea English Oysters No.1	£16.00	£23.50	£31.50
Whitstable Oysters No.2	£16.00	£23.50	£31.50

Poulpe Poché, Pomme de Terre, Câpres, Cayenne, Gros Sel et Huile d'Olive £13.00

Octopus with cayenne pepper, capers, olive oil on a bed of potatoes

Calamars Frits Sauce au Pernod £13.00

Deep fried Calamaris served with pernod sauce

Crevettes Sautées Diablées £13.00

Mediterranean large prawns sautéed with chilli, garlic, w/wine

Pheasant Terrine with Cranberry Sauce £11.00

Queen Scallops Frites Diablées £13.00

Deep fried queen scallops, cayenne pepper

Gravad-Lax, Sauce à L'Aneth £12.50♥

Home-made marinated raw salmon with dill sauce

Tartare de Maquereau au Citron Vert £10.00♥

Tartar of fresh mackerel with capers, onions, Cayenne pepper & lime

Asperges Vertes, Froides ou Chaudes £10.00

Green asparagus served hot with Hollandaise sauce or cold with Vinaigrette dressing

Moules au Vin Blanc et aux Echalotes à la Crème £11.00♥

Mussels in a white wine sauce with shallots, bay leaves & a touch of cream

Croustade de Crabe Frais au Gratin £13.00

Fresh crabmeat served on a bed of spinach in pastry glazed with a light white wine sauce

Saumon Fumé à la Moscovite £12.50♥

Smoked salmon with poached quail eggs and red salmon caviar

Risotto en Blanc aux Asperges Vertes et Courge £10.00

Risotto with fresh green asparagus and buttersquash

Raviolis de Homard Frais et Saumon, Sauce à la Sauge £14.00

Home-made ravioli with fresh lobster meat & salmon filling served with sage, butter and parmesan.

Linguine di Semola, Aragosta, Chilli e Pomodorini £19.00

Italian noodles served with lobster, fresh tomatoes and chilli

Soupe à l'Oignon au Pain Gratiné £8.50

French onions soup with gratinated croutons and parmesan cheese

Soupe Légère de Poisson avec sa Rouille £8.50♥

Light spicy fish soup with fine vegetables served with croutons, garlic & saffron sauce

Bisque de Homard Frais au Vieil Armagnac £11.00

Fresh lobster cream soup flavoured with tarragon & Armagnac

Foie Gras de Canard Servís à la Compote de Poires au Bait de Poivre Vert £17.00

Duck Foie Gras terrine served with compote of pears and green pepper corns

LES PLATS PRINCIPAUX

Croquettes de Saumon Gastronomes à la Ciboulette £14.50

Home-made salmon fish cakes served with Beurre Blanc & chives

Daurade au Four Farçis aux Herbes Aromatiques £16.50

Whole Sea bream oven baked with fresh herbs onions, garlic, bay leaf and sage

Cabillaud Rôti Sur Purée de Lentilles à la Française et Tomates Cerises £17.00

Roasted cod with a puree of lentils and cherry tomatoes

Suprême de Loup de Mer Grillé aux Artichauts, Celeriac et Tomates Séchées, £18.50♥

Fillet of sea bass grilled with artichoke sun dried tomatoes and celeriac

Brochette de Coquilles Saint-Jacques Grillées Riz Pilaff £18.50

Grilled fresh scallops served with pilaff rice & Beurre Blanc

Haddock Fumé en Filet "Monte Carlo" £16.00

Poached smoked haddock fillet with Beurre Blanc Nantais, fresh tomatoes & a poached egg

Sole de Douvres Grillée £30.00

Grilled Dover sole

Filets de Sole Véronique £18.50

Steamed fillets of sole glazed in a white wine sauce with fresh grapes

Délice de Sole Princesse £18.50

Fillets of sole steamed in w/wine sauce, asparagus tips gratinated with parmesan cheese

Blanc de Turbot Braisé au Champagne, Champignons et Fleurons £24.00- 1/2 portion £15.50

Poached fillets of turbot braise served in a champagne & mushroom sauce

Bouillabaisse Maison avec sa Rouille £32.00 - 1/2 Portion £16.50

Fish stew with saffron and spices, served with rouille

Tronçon de Turbot Grillé ou à la Vapeur, Sauce Hollandaise £26.00 -1/2 Portion £17.00

Turbot steak grilled or poached & served with Hollandaise sauce

Salade de Crabe Frais à la Mangue et Mayonnaise £22.00 - 1/2 Portion £14.50

Fresh crab meat served with salad, mango & mayonnaise

Homard / Lobster (Thermidor, Grillé ou Froid.) £30.00 - 1/2 Portion £17.00

Plateau de Fruits de Mer avec Homard (min 2.) £38.00 per person

Lobster, crab, oysters, crevettes, mussels, clams, served on ice

NON FISHY...

Filet de Boeuf au Poivre Vert avec Pommes Rissolées £22.00

Beef Medallions with green peppercorn sauce and potatoes rissole

Suprême de Poulet, Sauce au Citron et à l'Estragon Frais £14.50

Fillet of chicken breast served with lemon & fresh tarragon sauce

Magret de Canard aux Kumquat Sauce Poivrade £14.50

Duck breast in a pepper sauce served with baby oranges

Côtelettes d'Agneau Grillées Cranberry Sauce £16.50

Grilled new lamb cutlets served with cranberry sauce

Cailles Rôties au Romarin Ail et Sauge avec Son Jus £14.50

Roasted quails with garlic, rosemary and sage served with juice

Légumes

Epinards Frais en Branches £3.50 Brocoli Poché à L'Anglaise 3.50

Petit Pois à la Francaise £3.50 Gratin Dauphinois £3.50 Pommes Purées £3.00

Zucchini Fritti £3.50 Riz Pilaff £3.00

Salade Vert £ 3.00 Salade Panachée £3.00

♥ Fish containing essential fatty acids.

We do not use genetically modified ingredients.

Whenever we can, we use organically grown produce.

17.5% VAT included in all prices. 12.5% suggested gratuities will be added,

Payment solely at the customer's discretion.

Cheques are only accepted if the Bankers Card covers the amount of the bill. Autumn-Winter 2009/10

Our private dining room is available for small parties up to 20 persons.

Web: poissonneriedelavenue.co.uk

Email: booking@poissonnerie.co.uk

Desserts

Crème Brûlée Maison £8.00,

Oeufs à la Neige au Caramel £8.00

Crêpes Maison a la Suzette au Grand Marnier £8.00

Home-made Italian Tiramisu £8.00,

Petit Pot au Chocolat £8.00,

Tulipe de Fruits Frais (Raspberries, Strawberries, Blueberries) £8.00

Brandy Snaps Fruits Frais (Raspberries, Strawberries, Blueberries) £8.00

Sélection de Glaces et de Sorbets £8.00

To accompany your dessert we suggest a glass of Muscat de Rivesaltes or Beames de Venise at £ 6.25

Plateau de Fromages £8.00

Please see our Wine List for selected Ports, Malt Whiskies and Cognacs.

Café

Espresso £3.00 Cappuccino £3.00 Café £3.00

Décaféiné £3.00 Thé ou Infusion £3.00

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