



POISSONNERIE DE L'AVENUE

Oyster Bar & Fish Restaurant

Couvert £2.00

Summer 2010

Les Entrées

	Per 6	Per 9	Per 12
Gigas Scottish Oysters	£ 7.00	£10.50	£14.50
6 Gigas Oysters Pochés au Champagne à la Ciboulette £13.50 <i>Gigas oysters, poached in shallots, champagne sauce with chives</i>			
Salade de Calamars et Crevettes au Flageolets à la Vinaigrette £12.00 <i>Calamaris and prawns, flageolets beans and vinaigrette sauce</i>			
Tartare de Thon à la Moutarde et Citron Vert £13.00♥ <i>Tartar of fresh Tuna with mustard, capers, onions, Cayenne pepper & lime</i>			
Calamars Sautés aux Trois Piments £12.00 <i>Calmaris sauteed with three pimentos</i>			
Escargots de Bourgogne Maison £9.50 <i>Snails in their shells stuffed with garlic butter.</i>			
Queen Scallops Frites Diablées £13.00 <i>Deep fried queen scallops, cayenne pepper</i>			
Asperges Vertes, Froides ou Chaudes £10.00 <i>Green asparagus served hot with Hollandaise sauce or cold with Vinaigrette dressing</i>			
Moules au Vin Blanc et aux Echalotes à la Crème £11.00♥ <i>Mussels in white wine sauce with shallots, bay leaves & a touch of cream</i>			
Croustade de Crabe Frais au Gratin £13.00 <i>Fresh crabmeat served on a bed of spinach in pastry glazed with a light white wine sauce</i>			
Saumon Fumé à la Moscovite £12.50♥ <i>Smoked salmon with poached quail eggs and red salmon caviar</i>			
Risotto en Blanc aux Asperges Vertes et Courge £10.00 <i>Risotto with fresh green asparagus and buttersquash</i>			
Penne di Semola, Aragosta, Chillli e Pomodorini £19.00 <i>Italian pasta served with lobster, fresh tomatoes and chilli</i>			
Raviolis de Homard Frais et Saumon, Sauce à la Saugue £14.00 <i>Home-made ravioli filled with fresh lobster meat & salmon served with sage, butter and parmesan.</i>			
Poulpe Poché, Pomme de Terre, Câpres, Cayenne, Gros Sel et Huile d'Olive £13.00 <i>Octopus with cayenne pepper, capers, olive oil on a bed of potatoes</i>			
Soupe à l'Oignon au Pain Gratiné £9.00 <i>French onions soup with gratinated croutons and parmesan cheese</i>			
Soupe Légère de Poisson avec sa Rouille £9.00♥ <i>Light spicy fish soup with fine vegetables served with croutons, garlic & saffron sauce</i>			
Vichyssoise Froide ou Chaude avec Croûtons £9.00 <i>Leek and potatoes soup served cold or hot with croutons</i>			
Mottra sustainable caviar, farm caviar sterlet 28gr £48.00♥ <i>Served continental way, with chopped egg, onions and parsley</i>			

LES PLATS PRINCIPAUX

Croquettes de Saumon Gastronomes à la Ciboulette £14.50

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

Rouget Poêlée aux Câpres et Citron £14.50

Pan fried red mullet with capers and lemon juice

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, £20.00♥

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

Pavé de Thon Grillé, Sauce Vierge £22.00♥

Seared yellow fin tuna loin served with tomatoes, virgin olive oil & fresh basil

Brochette de Coquilles Saint-Jacques Grillées Riz Pilaff £18.50

Grilled fresh scallops served with pilaff rice & Beurre Blanc

Coquilles Saint-Jacques Sautées au Pernod avec Riz à la Créole £18.50

Fresh scallops sauteed with pernod served with rice

Sole de Douvres Grillée £30.00

Grilled Dover sole

Délice de Sole Princesse £18.50

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

Filets de Sole Véronique £18.50

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

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

Braised fillets of turbot, 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

Darne de Saumon Sauvage Pochée, Grillée ou Froide £25.00 – 1/2 Portion £14.50

New season wild salmon poached or grilled or cold served with a green salad.

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

Côtelettes d'Agneau Grillées Cranberry Sauce £16.50

Grilled new lamb cutlets served with cranberry sauce

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

Roasted quails with garlic, rosemary and sage served with juice

Légumes

Epinards Frais en Branches £3.50 Zucchini Fritti £3.50

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

Riz Pilaff £3.00 Haricot vert £3.50 Salade de Champignons a la Ciboulette £4.50

Salade Panachée £3.00 Salade Vert £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. Summer 2010

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 Fourrée Chantilly a L'Amaretto £8.00

Home-made Italian Tiramisu £8.00,

Petit Pot au Chocolat £8.00,

Tulipe de Fruits Frais (Raspberries, Strawberries) £8.00

Brandy Snaps Fruits Frais (Raspberries, Strawberries) £8.00

Sélection de Glaces et de Sorbets £8.00

To accompany your dessert we suggest a glass of Muscat de Rivesaltes or Beaumes de Venise at £ 6.50

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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