



POISSONNERIE DE L'AVENUE

Oyster Bar & Fish Restaurant

Couvert £2.00

Spring 2010

Les Entrées

	Per 6	Per 9	Per 12
New Season Oysters			
Gigas Scottish Oysters	£ 7.00	£10.50	£14.50
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
Whitstable Oysters No.1	£18.00	£27.00	£36.00

Quenelles de St. Jacques sauce Homard £13.00

Scallops dumplings in a lobster sauce

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

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

LES PLATS PRINCIPAUX

Croquettes de Saumon Gastronomes à la Ciboulette £14.50

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

Old English fish pie £15.50

Étuve de Poissons à L'Anglaise

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,
£20.00♥**

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

Pavé de Thon Grillé, Sauce Vierge £22.00♥

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

Brochette de Coquilles Saint-Jacques Grillées Riz Pilaff £18.50

Grilled fresh scallops served with pilaff rice & Beurre Blanc

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

**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 Panachée £3.00 Salade de Champignons a la Ciboulette £4.50

Salade de Mache £3.00 Salade de Fenouils £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. Spring 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 Beumes 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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