


The Delaunay
DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 12.50
 ~
 Classic Smoked Bacon & Shallots (696) 12.50

MENU RAPIDE 18.50

Choice of Tartes Flambées (720)
 with gem heart salad
 ~
 Glass of Wine or Beer
 ~
 Tea or Coffee

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75
 Watercress Velouté with horseradish cream (380) (v)
 or
 Oak Smoked Salmon (492)
 with capers & shallots
 ~
 Seared Mackerel (616)
 with a beetroot remoulade
 or
 Grilled Spatchcock Chicken, Salsa Verde (806)
 ~
 Bavarian Chocolate Mousse with florentine tuile (632) (v)
 or
 Peach Melba Coupe (252) (v)

STURIA OSCIETRA CAVIAR

served with sour cream and blinis

15g 50.00 ~ 30g 80.00 ~ 50g 120.00
 (556) (583) (646)

HORS D'OEUVRES

Jersey Rocks (5) 4.95 each
 Chicken Soup with spätzle (264) 9.95
 Watercress Velouté
 with horseradish cream (380) (v) 10.50
 Caramelised Onion & Goat's Cheese Tart (608) (v) 15.00
 Chopped Chicken Salad (636) 16.00

King Prawn & Avocado Cocktail (428) 18.50
 Grilled Orkney Langoustines (1125) 19.75
 with garlic & herb butter
 Dressed Dorset Crab (228) 19.95
 Grilled Octopus (522) 21.00
 spring onion and tomato dressing

Oak Smoked Salmon (492)
 small: 13.50 large: 21.00
 with capers & shallots
 Carpaccio of Scallops (536) 22.50
 shaved kohlrabi and a citrus dressing
 Steak Tartare with seeded paillassou
 small: (385) 16.75 large: (783) 31.00

MAIN COURSES

Seared Mackerel (616) 19.95
 with a beetroot remoulade
 Whole Baked Sea Bass (1270) 28.50
 with sauce vierge
 Goujons of Haddock (904) 29.50
 with crushed minted peas
 Lemon Sole 'Grenobloise' (670) 42.00
 Roast Monkfish Tail (for two) (1200) 42.00 per person
 with chowder sauce

Hriday's Aubergine & Chickpea Curry (522) (vg) 19.50
 with basmati rice
 Soufflé Suisse, Gem Salad (764) (v) 23.50
 Wild Mushroom Stroganoff (648) (v) 24.50
 with herb-buttered spätzle

Grilled Spatchcock Chicken (806) 25.50
 with salsa verde
 Devilled Lamb Kidneys (1200) 28.00
 mashed potato
 Rump of Lamb (737) 34.00
 heritage carrots, minted peas and a red wine jus
 Fillet of Beef Stroganoff (1185) 37.50
 pilau rice and pickles
 Grilled Veal Chop (350gr) (1321) 44.75
 summer greens and sage butter

STEAKS

Rib Eye (1580) 39.50 Filet au Poivre (1027) 40.50
 béarnaise sauce peppercorn sauce

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (505) (vg) 19.75
 sun-dried tomatoes, salsa verde
 Chicken Schnitzel (688) 27.50
 lingonberry compote
 Wiener Schnitzel (634) 35.50
 'holstein': (830) add 3.00
 New York Hot Dog (505) 12.75 Beef Frankfurter (682) 22.00 Veal Bratwurst (671) 22.50 Montbéliard A.O.C (1182) 24.50 Berner Würstel (1002) 25.50
 caramelised onions
 all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (310) (v) 5.95 tomato salad with shallots and olive oil (122) (vg) 6.50 french beans with paprika butter (380) (v) 6.50 minted peas & broad beans (182) (v) 6.00
 pommes frites (503) (vg) 5.95 austrian potato salad (194) (vg) 5.95 pickled cucumber salad (140) (vg) 5.95 gem heart salad (93) (vg) 5.95

CHEESE, DESSERTS & ICE CREAM COUPES

Konditorei, Desserts and Ice Cream Coupes are vegetarian, for vegan options please ask your server

BRITISH CHEESES

Sinodun Hill, Kern, Perl Las (696) 15.00
 quince paste, grapes and walnuts

ICE CREAM COUPES

Ice Creams & Sorbets (118) 3.50 per scoop

Peach Melba Coupe (315) 10.75
 peach and raspberry sorbets, raspberry compote
 and white chocolate

Coupe Lucian (828) 11.50
 pistachio, almond and hazelnut ice cream
 with butterscotch sauce

Banana Split (1004) 11.50
 caramelised banana, vanilla ice cream, nougat,
 whipped cream with chocolate and raspberry sauces

SPECIALITIES

Classic Apple Strudel (480) 13.50
 with vanilla ice cream
 (vegan alternative available)

Berry & Vanilla Baked Alaska (573) 10.75
 flambéed with kirsch

Salzburger Soufflé (950) 11.25 per person
 with apricot compote (for two)
 please allow 20 minutes to prepare

KAISERSCHMARRN

The Franz-Joseph (788) 12.75
 with a plum compote

DESSERTS

Bavarian Chocolate Mousse (632) 10.75
 with a florentine tuile

Baked Vanilla Cheesecake (587) 10.50
 Strawberry and Lime Pavlova (319) 11.75

KONDI TOREI

Delaunay Truffles (2 pieces) (103) 4.00
 Pimm's & Cream Slice (320) 8.75
 Carrot Cake (706) 8.50
 Raspberry, Pistachio & Chocolate Roulade (424) 9.50
 Black Forest Gâteau (777) 9.50
 Sachertorte (544) 9.75



If you would like to purchase one of our gift vouchers, please scan the QR code.

Please inform your server if you have any food allergies or special dietary needs.
 v - vegetarian | vg - vegan ~ Gluten free alternatives available on request ~ Cover charge in dining room 2.00
 Prices include VAT ~ A discretionary 15% service charge will be added to your bill.
 All gratuities are managed independently ~ No intrusive or flash photography



Scan to view a menu with calories. Adults need around 2,000 Kcal a day.

THE WOLSELEY HOSPITALITY GROUP

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