



The Delaunay

LUNCH MENU

MENU RAPIDE

18.50

Choice of Tartes Flambées (720)
with gem heart salad

Glass of Wine or Beer

Tea or Coffee

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 12.50

Classic Smoked Bacon & Shallots (696) 12.50

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

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Seared Mackerel (616)
with a beetroot remoulade

or

Grilled Spatchcock Chicken, Salsa Verde (806)

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Bavarian Chocolate Mousse with florentine tuile (632) (v)

or

Peach Melba Coupe (252) (v)

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

Superfood Salad (843) (vg) 15.00

Caramalised Onion & Goats' Cheese Tart (608) (v) 15.00

Oak Smoked Salmon (492)
small: 13.50 large: 21.00

with capers & shallots

EGGS

Eggs Benedict

small: (591) 13.50 large: (1095) 21.00

Eggs Florentine (v)

small: (477) 14.25 large: (853) 21.75

Eggs Royale

small: (570) 14.95 large: (1042) 23.00

Chopped Chicken Salad (636) 16.00

Steak Tartare *small*: with seeded paillassou (385) 16.75

Steak Tartare *large*: with fries and salad (783) 31.00

King Prawn & Avocado Cocktail (428) 18.50

Grilled Octopus (522) 21.00
spring onion and tomato dressing

Carpaccio of Scallops (536) 22.50
shaved kohlrabi and a citrus dressing

MAIN COURSES

Seared Mackerel (616) 19.95
with a beetroot remoulade

Smoked Haddock Kedgerree, Poached Egg
small: (471) 17.50 reg: (874) 23.50

Whole Baked Sea Bass (1270) 28.50
with sauce vierge

Goujons of Haddock (904) 29.50
with crushed minted peas

Hriday's Aubergine &
Chickpea Curry (522) (vg) 19.50

with basmati rice

Soufflé Suisse,
Gem Salad (764) (v) 23.50

Mushroom Stroganoff (648) (v) 24.50
with herb-buttered spätzle

Grilled Spatchcock Chicken,
Salsa Verde (806) 25.50

Devilled Lamb Kidneys (1200) 28.00
mashed potato

Rump of Lamb (732) 34.00
heritage carrots, minted peas and a red wine jus

Fillet of Beef Stroganoff (1185) 37.50
pilau rice and pickles

STEAKS

Rib-eye with béarnaise sauce (1118) 39.50

Filet au Poivre with peppercorn sauce (1005) 40.50

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

Chicken Schnitzel Sandwich (874) 18.95
lettuce, tomato, marie rose sauce

New York Hot Dog (505) 12.75
caramelised onions

Beef Frankfurter (682) 22.00
Veal Bratwurst (671) 22.50
Montbéliard A.O.C (1182) 24.50
all sausages served with Austrian potato salad & sauerkraut

Berner Würstel (1002) 25.50

VEGETABLES & SIDE SALADS

buttery mash (310) (v) 5.95
pommes frites (503) (vg) 5.95

tomato salad with shallots and olive oil (122) (vg) 6.50
austrian potato salad (194) (vg) 5.95

french beans with paprika butter (380) (v) 6.50
pickled cucumber salad (140) (vg) 5.95

minted peas & broad beans (182) (v) 6.00
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

KONDITIONEIREI

Delaunay Truffles (2 pieces) (103) 4.00

Carrot Cake (706) 8.50

Pimm's & Cream Slice (320) (vg) 8.75

Raspberry, Pistachio &
Chocolate Roulade (424) 9.50

Black Forest Gâteau (777) 9.50

Sachertorte (544) 9.75

KAISERSCHMARRN

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

DESSERTS

Bavarian Chocolate Mousse (632) 10.75
with a florentine tuile

Elderflower Infused Fruit Salad (82) (vg) 9.75

Baked Vanilla Cheesecake (587) 10.50

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

Strawberry and Lime Pavlova (319) 11.75

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

ICE CREAM COUPES

Ice Creams & Sorbets (118) 3.50 per scoop

Peach Melba (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



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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