



*The Delaunay*  
COUNTER

EST. 1920

AVAILABLE FOR TAKEAWAY



AVAILABLE TO SIT IN

## BREAKFAST

*Breakfast is served until 11:30am*

Poached Eggs on Sourdough (v) .....	7.50
Greek Yoghurt Pot, Granola & Fruit Compote (v) .....	7.50
Classic Porridge (v) .....	7.50
Breakfast Sandwich .....	7.50
bacon or sausage	
Pancakes (v) .....	9.50
with maple syrup	
Baked Eggs (v) .....	10.50
san marzano tomato sauce	
Wild Mushrooms on Sourdough (v) .....	13.50
Avocado on Toast with Poached Eggs (v) .....	14.50
Smoked Salmon & Scrambled Eggs .....	16.50

*(v) vegetarian (vg) vegan*

Please inform your server if you have any food allergies or special dietary needs. A discretionary 15% service charge will be added to your bill. Prices include V.A.T.

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SANDWICHES

Lincolnshire Poacher Cheddar (v) . . . . .	8.50
bramley apple chutney on ciabatta	
Grilled Artichokes (v) . . . . .	11.50
sun-dried tomato and ricotta on focaccia	
Pastrami & Mayfield Swiss Cheese . . . . .	12.00
shallot and gherkin mayonnaise on pain de mie	
Roast Chicken Breast . . . . .	12.50
lettuce and avocado on a rye seeded roll	
Mackerel and Crème Fraîche . . . . .	12.00
capers and pickled cucumber on paillassou bread	
Oak Smoked Salmon Bagel . . . . .	14.00
cream cheese and cucumber	

Viennese Hot Dog . . . . . 12.75  
melted onions, mustard

Chicken Schnitzel Sandwich . . . . . 16.25  
lettuce, tomato, marie rose sauce

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ALL DAY

Chicken Soup with Spätzle .....	8.50
Borscht (v) .....	9.00
with horseradish cream	
Caramalised Onion & Goats' Cheese Tart (v) .....	12.75
Soused Matjes Herrings .....	12.50
new potato salad, marinated red onions	
Squash, Kale & Beetroot Salad (vg) .....	12.50
Lentil Salad with Winter Vegetables (v) .....	12.75
Rosti with Fried Egg & Black Winter Truffle (v) .....	15.00
Salade Niçoise .....	15.50
Soufflé Suisse (v) .....	15.75
Aubergine Schnitzel (vg) .....	16.75
Käsekrainer .....	18.50
sauerkraut and potato salad	
Pork Schnitzel .....	19.00
with lingonberry compote	

SIDES

baby gem salad 4.95

pommes frites 5.75

potato salad 4.95



## SPECIALITIES

### SHARING BOARDS

Charcuterie board 24.90  
salted pretzel and cornichons

Cheese board 26.75  
rustic baguette and caramelised walnuts

Mixed Charcuterie & Cheese board 25.50

### FONDUE

*For two to share*

made with melted comté and gruyère cheese, confit garlic and riesling wine,  
served with a selection of meats or vegetables, new potatoes and rustic baguette

Käse und Gemüse (v) ..... 32.00

Klassisch ..... 36.00



### TARTES FLAMBÉES

Classique d'Alsace ..... 12.50  
smoked bacon and shallots

Paris Mushroom & Thyme (v) ..... 12.50

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❧ **KONITOREI & DESSERTS** ❧

Carrot Cake (v) .....	7.95
Sachertorte (v) .....	7.95
Black Forest Gâteau (v) .....	7.95
Baked Vanilla Cheesecake (v) .....	7.95
Mango & Passion Fruit Slice (vg) .....	8.75
Bavarian Chocolate Mousse (v) .....	8.75
with a florentine tuile	
Classic Apple Strudel (v) .....	8.95
with chantilly cream	
Biscuits (v) .....	2.00



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

(v) *vegetarian* (vg) *vegan*

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HOT DRINKS & SMOOTHIES

*single / double*

Espresso .....	2.95 / 3.75
Macchiato .....	2.95 / 3.75
Americano .....	3.75
Cappuccino.....	3.75
Milchkaffee .....	3.75
Flat white .....	3.95
Mocha .....	4.50
Wiener Kaffee .....	4.25
Hot chocolate.....	5.50
Teas .....	<i>from 3.75</i>
Smoothies .....	<i>from 6.75</i>



## CHAMPAGNE & SPARKLING

*125ml / 750ml*

Crémant de Loire Brut NV.....	12.50 / 43.00
Pommery Brut Royal NV, Champagne .....	13.75 / 68.00
Bründlmayer Rose Brut, Kamptal, Austria .....	14.00 / 70.00
Ayala Rosé Majeur NV, Champagne .....	16.00 / 74.00

## WHITE

*175ml / 750ml*

Caleo 2022, Inzolia, Sicily.....	8.50 / 29.00
Grüner Veltliner Lössterrassen 2022, J&P Bründlmayer, Kremstal .....	12.00 / 44.00
Riesling 2023 'Maximin', Mosel .....	13.25 / 49.50
Rotgipfler 2018, Somm In The Must, Thermenregion .....	13.75 / 52.00
Sauvignon Blanc 2022, Sattlerhof .....	15.50 / 57.00
Weißburgunder 2020, Josef & Philipp Bründlmayer, Kremstal .....	16.50 / 60.00

## ROSÉ

*175ml / 750ml*

Blauer Zweigelt Rosé 2023, Josef & Philipp Bründlmayer, Kremstal .....	11.25 / 39.00
Sancerre Rosé 2023, Domaine Dezat, Loire .....	14.50 / 54.00





RED

175ml / 750ml

C' Corvina 2023, Alpha Zeta, Veneto . . . . .	8.50 / 29.00
Pinot Noir 2022, La Muse de Cabestany, Languedoc-Roussillon, France 2022	9.25 / 32.75
Beaujolais Villages 2022, Domaine Plaigne . . . . .	10.00 / 35.00
Zweigelt 2022, Zantho, Burgenland . . . . .	11.00 / 42.00
St Laurent 2021, Josef Umathum, Burgenland . . . . .	13.75 / 52.00
Blaufrankisch 2022, 'Riede Kulm', Heidi Schrock, Burgenland . . . . .	13.75 / 52.00

DESSERT

100ml / 375ml

Chardonnay Beerenauslese 2020, Helmut Lang, Burgenland . . . . .	15.50 / 54.00
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THE WOLSELEY HOSPITALITY GROUP

*The Wolseley, The Wolseley City, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's*  
*www.thewolseleyhospitalitygroup.com*



## COCKTAILS

Almdudler Punch *our signature punch* ..... 11.25  
calvados, cointreau, almdudler, lime juice

Glazed & Amused *our dark & stormy* ..... 11.25  
two drifters lightly spiced rum, lime juice, mint, rosemary,  
ginger beer, nutmeg

Editor in Chic *our negroni* ..... 11.25  
plymouth sloe gin, martini riserva rubino, campari, orange

CosMIC Drop *our margarita* ..... 11.25  
casamigos blanco tequila, blood orange, vanilla, chilli & cinammon

Full Of Glambision *our gin sour* ..... 11.25  
tanqueray, gin, spiced mixed berries, lime juice, egg white

Madame President *our mai tai* ..... 11.25  
mount gay black barrel, licor 43, lime juice, orgeat, gingerbread



## DRAGHT BEERS

gross 1pt / stein 2pt

Stiegl, Goldbräu 5% .....	7.00 / 12.50
Stiegl, Weisse 5.1% .....	7.00 / 12.50
London Brewing Co. Swizzle, Light Ale 3.0% .....	7.00 / 12.50

## BOTTLED BEERS

Andechs Weisse Non Alcoholic 500ml 0.5% .....	6.25
<i>Brewed by the monks of the Andechs Abbey, who have been brewing since 1455, this is vibrant and fruity with notes of orange zest, vanilla, cloves and a little spice.</i>	
Sassy Cidre Brute 330ml 5.2% .....	6.25
<i>This is a medium-dry, full-bodied cider made from 22 varieties of hand-selected Normandy apples. It has a smooth effervescence with fresh apple flavours.</i>	
Schremser Bio-Roggen 330ml 5.2% .....	7.50
<i>This vegan organic 60% Rye malt beer impresses with its intense full body. Slightly fruity in the beginning, robust in the long finish.</i>	
Allsopp's IPA, 500ml 5.6% .....	8.00
<i>Malt and hops combine on the nose to create notes of fresh hay, citrus, and dark fruit, with a hint of caramel. On the palate it's rich and rewarding, with grass and spicy notes playing off a light toffee-like base, before a dry, lingering finish.</i>	
Hirter Privat Pils 500ml 5.2% .....	8.00
<i>Hailing from Austria's oldest brewery, this Pils has some sweet bread notes with light floral aromatics which develops to mild honey on the palate.</i>	
Paljas, IPA, 750ml 6.0% .....	13.50
<i>Designed to share, it's a delightfully light and fruity beer with notes of apricot. A well hopped zingy IPA that gives sweet and sour notes with every sip.</i>	

