



The Delaunay

DINNER MENU

TARTES FLAMBÉES

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

MENU RAPIDE 18.50

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

STURIA OSCIETRA CAVIAR

served with sour cream and blinis
15g 50.00 ~ 30g 80.00 ~ 50g 120.00

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75
Borscht with horseradish cream (v)
or
Severn & Wye Oak Smoked Salmon
with capers & shallots
~
Seared Mackerel with Celeriac Remoulade
or
Grilled Spatchcock Chicken, Salsa Verde
~
Coupe Café Liégeois (v)
or
Warm Fig & Date Pudding (v)
with orange marmalade ice cream

HORS D'OEUVRES

Jersey Rock Oysters 4.95 each
Chicken Soup with spätzle 9.95
Borscht with horseradish cream (v) 10.50
Caramelised Onion & Goats' Cheese Tart (v) 15.00
Chopped Chicken Salad 16.00

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

Severn & Wye Oak Smoked Salmon
small: 13.50 large: 21.00
with capers & shallots
Steak Tartare with seeded paillassou
small: 16.75 large: 31.00
Seared Scallops
small: 26.00 large: 42.00
cauliflower purée and herb oil

MAIN COURSES

Seared Mackerel 21.00
with a celeriac remoulade
Whole Baked Sea Bass 29.00
samphire, brown shrimps
and a beurre noisette
Goujons of Haddock 29.50
with crushed minted peas
Tranche of Halibut 39.50
cavolo nero, caviar & champagne sauce
Roast Monkfish Tail (for two) 42.00 per person
with chowder sauce

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

Grilled Spatchcock Chicken 25.50
with salsa verde
Deville Lamb Kidneys 28.00
with mashed potato
Duck Confit 28.75
with braised lentils
Rump of Lamb 36.00
haricot beans and a red wine jus
Fillet of Beef Stroganoff 37.50
pilau rice and pickles

STEAKS

Rib Eye 39.50
bèarnaise sauce
Filet au Poivre 40.50
peppercorn sauce

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (vg) 19.75
sun-dried tomatoes, salsa verde

Chicken Schnitzel 27.50
lingonberry compote

Wiener Schnitzel 35.50
'holstein': add 3.00

New York Hot Dog 12.75
caramelised onions

Beef Frankfurter 22.00 Veal Bratwurst 22.50 Montbéliard A.O.C 24.50 Käsekrainer 25.00
all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (v) 5.95 broccoli with chilli & garlic (vg) 6.50 french beans with paprika butter (v) 6.50 roasted root vegetables with honey & mustard (vg) 6.50
pommes frites (vg) 5.95 austrian potato salad (vg) 5.95 pickled cucumber salad (vg) 5.95 gem heart salad (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

Dorstone, Beauvale, Westcombe Cheddar 15.00
quince paste, grapes and walnuts

ICE CREAM COUPES

Ice Creams & Sorbets 3.50 per scoop

Coupe Café Liégeois 11.50
coffee and vanilla ice creams,
chantilly cream, espresso shot

Coupe Lucian 11.50
pistachio, almond and hazelnut ice creams
with butterscotch sauce

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

SPECIALITIES

Classic Apple Strudel 12.50
with vanilla ice cream
(vegan alternative available)

Berry & Vanilla Baked Alaska 11.75
flambéed with kirsch

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

KAISERSCHMARRN

The Franz-Joseph 12.75
with a plum compote

DESSERTS

Vanilla & Prune Crème Brûlée 10.25

Baked Vanilla Cheesecake 10.50

Warm Fig & Date Pudding 10.50
with orange marmalade ice cream

Bavarian Chocolate Mousse 10.75
with a florentine tuile

KONDITIONEIREI

Delaunay Truffles (2 pieces) 4.00

Mango & Passion Fruit Slice 8.75

Carrot Cake 8.50

Black Forest Gâteau 9.50

Sachertorte 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.

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