

The Delaunay

LUNCH MENU

MENU RAPIDE

18.50
Choice of Tartes Flambées
with gem heart salad
~
Glass of Wine or Beer
~
Tea or Coffee

TARTES FLAMBÉES

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

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
Roast Squash & Kale Superfood Salad (vg) 15.50
Caramelised Onion & Goats' Cheese Tart (v) 15.00
Severn & Wye Oak Smoked Salmon
small: 13.50 large: 21.00
with capers & shallots

EGGS

Eggs Benedict
small: 13.50 large: 21.00
Eggs Florentine (v)
small: 14.25 large: 21.75
Eggs Royale
small: 14.95 large: 23.00

Chopped Chicken Salad 16.00
Steak Tartare *small*: with seeded paillassou 16.75
Steak Tartare *large*: with fries and salad 31.00
King Prawn & Avocado Cocktail 18.50
Grilled Octopus 21.00
spring onion and tomato dressing
Seared Scallops *small*: 26.00 *large*: 42.00
cauliflower purée and herb oil

MAIN COURSES

Seared Mackerel with Celeriac Remoulade 21.00
Smoked Haddock Kedgerree, Poached Egg
small: 17.50 reg: 23.50
Whole Baked Sea Bass 29.00
sapphire, brown shrimps
and a beurre noisette
Goujons of Haddock 29.50
with crushed minted peas

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

Grilled Spatchcock Chicken,
Salsa Verde 25.50
Deville Lamb Kidneys 28.00
with mashed potato
Rump of Lamb 36.00
haricot beans and a red wine jus
Filet of Beef Stroganoff 37.50
pilau rice and pickles

STEAKS

Rib-eye with béarnaise sauce 39.50

Filet au Poivre with peppercorn sauce 40.50

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

Chicken Schnitzel Sandwich 18.95
lettuce, tomato, marie rose sauce

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
pommes frites (vg) 5.95

broccoli with chilli & garlic (vg) 6.50
austrian potato salad (vg) 5.95

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

roasted root vegetables with honey & mustard (vg) 6.50
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

KONDI TOREI

Delaunay Truffles (2 pieces) 4.00
Carrot Cake 8.50
Mango & Passion Fruit Slice (vg) 8.75
Black Forest Gâteau 9.50
Sachertorte 9.75

KAISERSCHMARRN

The Franz-Joseph 12.75
with a plum compote

DESSERTS

Bavarian Chocolate Mousse 10.75
with a florentine tuile
Vanilla & Prune Crème Brûlée (v) 10.25
Baked Vanilla Cheesecake 10.50

Berry & Vanilla Baked Alaska 11.75
flambéed with kirsch

Warm Fig & Date Pudding 11.75
with orange marmalade ice cream

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

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



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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