



The Delaunay

DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50

Classic Smoked Bacon & Shallots (766) 13.50

MENU RAPIDE 19.50

Choice of Tartes Flambées (803 - 971)
with gem heart salad

Glass of Wine or Beer

Tea or Coffee

STURIA OSCIETRA CAVIAR

served with sour cream and blinis

15g (554) 60.00 ~ 30g (594) 90.00

50g (646) 140.00

PRIX-FIXE

2 Courses 29.95 ~ 3 Courses 34.95

Minted Pea Soup with crème fraîche (170) (v)

or

Severn & Wye Oak Smoked Salmon (359)
with capers & shallots

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Seared Mackerel with Pickled Vegetables (293)

or

Grilled Spatchcock Chicken, Salsa Verde (1066)

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Coupe Café Liégeois (770) (v)

or

Vanilla & Rhubarb Crème Brûlée (607) (v)

HORS D'OEUVRES

Jersey Rock Oysters (5) 4.95 each

Chicken Soup
with spätzle (125) 10.50

Minted Pea Soup
with crème fraîche (170) (v) 10.50

Artichoke, Black Olive & Ricotta Tart (457) (v) 15.50

Chopped Chicken Salad (436) 16.75

King Prawn & Avocado Cocktail (915) 18.50

Citrus Marinated Sea Bream (612) 19.75
shaved fennel, chilli and grapefruit

Dressed Dorset Crab (245) 21.50

Grilled Octopus (457) 21.75
spring onion, pomegranate,
with a tomato dressing

Severn & Wye Oak Smoked Salmon
small: (359) 13.50 **large:** (379) 21.00
with capers & shallots

Steak Tartare with seeded paillassou
small: (391) 16.95 **large:** (796) 31.50

Seared Scallops
small: (306) 26.00 **large:** (524) 42.00
cauliflower purée and herb oil

MAIN COURSES

Seared Mackerel (293) 22.50
with pickled vegetables

Whole Baked Sea Bass (896) 32.00
with sauce vierge

Goujons of Haddock (870) 29.50
with crushed minted peas

Lemon Sole Grenobloise (789) 42.00

Roast Monkfish Tail
(for two) (1512) 42.00 per person
with chowder sauce

Hriday's Aubergine & Chickpea Curry (533) (vg) 21.50
with basmati rice

Soufflé Suisse, Gem Salad (974) (v) 23.50

Wild Mushroom Stroganoff (645) (v) 24.50
with herb-buttered spätzle

Grilled Spatchcock Chicken (960) 26.50
with salsa verde

Deville Lamb Kidneys (1525) 28.50
with mashed potato

Duck Confit (299) 29.50
tenderstem broccoli and lyonnaise potatoes

Roast Rump of Lamb (696) 36.75
minted peas, broad beans and heritage carrots

Fillet of Beef Stroganoff (1067) 38.50
pilau rice and pickles

STEAKS

Rib Eye (1321) 39.50
bèarnaise sauce

Filet au Poivre (911) 40.50
peppercorn sauce

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (1081) (vg) 19.75
sun-dried tomatoes, salsa verde

Chicken Schnitzel (1394) 27.50
lingonberry compote

Wiener Schnitzel (1125) 36.50
'holstein': (1222) add 3.00

New York Hot Dog (469) 12.75
caramelised onions & mustard

Beef Frankfurter (721) 23.00

Veal Bratwurst (728) 23.50

Montbéliard A.O.C (1012) 25.00

Käsekrainer (756) 25.50

all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (421) (v) 6.25

broccoli with chilli & garlic (256) (vg) 6.50

gem heart salad (205) (vg) 5.95

char-grilled hispi cabbage, preserved lemon & cumin seeds (285) (vg) 6.25

pommes frites (364) (vg) 6.25

austrian potato salad (367) (vg) 6.25

pickled cucumber salad (146) (vg) 5.95

herb buttered peas & broad beans (167) (v) 6.50

CHEESE, DESSERTS & ICE CREAM COUPES

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

CHEESE SELECTION (1051)

15.00

Long Cendré, Meule des Alpes,
Bleu des Causses
quince paste, grapes and walnuts

ICE CREAM COUPES

Ice Creams & Sorbets (152) 3.50 per scoop

Coupe 'Frühling' (260) 10.25
rhubarb and strawberry sorbets,
strawberry compote and a candied tuile

Coupe Lucian (1054) 11.50
pistachio, almond and hazelnut ice creams
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 (434) 12.50
with vanilla ice cream
(vegan alternative available)

Berry & Vanilla Baked Alaska (541) 11.75
flambéed with kirsch

Salzburger Soufflé (908) 11.25 per person
with apricot compote (for two)
please allow 20 minutes to prepare

KAISERSCHMARRN

The Franz-Joseph (829) 12.75
with a plum compote

DESSERTS

Vanilla & Rhubarb Creme Brûlée (607) 10.25

Baked Vanilla Cheesecake (617) 11.50

Elderflower & Raspberry Trifle (560) 11.75
lemon curd and whipped cream

Bavarian Chocolate Mousse (572) 10.75
with coffee cream

KONDITIONEIREI

Delaunay Truffles (2 pieces) (100) 4.00

Raspberry & Coconut Slice (364) (vg) 8.75

Carrot Cake (717) 8.50

Black Forest Gâteau (703) 9.50

Sachertorte (637) 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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