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 *(866 - 1034)*
with gem heart salad
~
Glass of Wine or Beer
~
Tea or Coffee

Prunier Classique Oscietra Caviar

served with sour cream and blinis
15g 60.00 *(554)* ~ *30g* 90.00 *(594)*
~ *50g* 140.00 *(646)*

Prix-Fixe

2 Courses £23.50 ~ 3 Courses £27.50

Roast Plum Tomato Soup *crème fraîche and basil oil (242)* **(v)**
or
Artichoke, Black Olive & Ricotta Tart *(515)* **(v)**
~
Seared Fillet of Mackerel *(847)*
cucumber and beurre blanc
or
Chicken Paillard, Rocket & Salsa Verde *(801)*
~
Vanilla Rice Pudding *with rhubarb compote (857)* **(v)**
or
Chocolate & Salted Caramel Délice *(700)* **(v)**

Hors d'Oeuvres

Jersey Rock Oysters *(10)* 4.95 *each*

Chicken Soup *(151)* 10.50
with spätzle

Roast Plum Tomato Soup *(242)* 10.50
crème fraîche and basil oil (v)

Artichoke, Black Olive & Ricotta Tart *(515) (v)* 15.50

Chopped Chicken Salad *(436)* 16.75

King Prawn & Avocado Cocktail *(915)* 18.50

Grilled Langoustines *(994)* 21.50
with garlic butter

Dressed Dorset Crab *(280)* 21.50

Grilled Octopus *(590)* 21.75
flaked almonds, romesco sauce and a tomato dressing

Smoked Salmon
small: *(359)* 13.50 ***large:*** *(431)* 21.00
capers & shallots

Steak Tartare
small: *(391) with seeded paillassou* 16.95
large: *(1139) with fries and salad* 31.50

Seared Scallops
small: *(307)* 26.00 ***large:*** *(560)* 42.00
pea purée and citrus dressing

Main Courses

Seared Fillet of Mackerel *(847)* 21.50
cucumber and beurre blanc

Whole Baked Sea Bass *(1022)* 34.00
tomato noisette and caper berries

Goujons *of* Haddock *(870)* 29.50
crushed minted peas and fries

Grilled Tuna Steak *(592)* 39.50
parsley, lemon & caper dressing

Roast Monkfish Tail *(1782)*
(for two) 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

Vegetable Haché *(451) (vg)* 19.50
with harissa sauce

Steaks

Rib Eye *(1043)* 39.50
bèarnaise sauce

Filet au Poivre *(847)* 40.50
peppercorn sauce

Grilled Spatchcock Chicken *(1067)* 26.50
with salsa verde

Venison Goulash *(480)* 34.00
root vegetables and mashed potato

Confit of Duck *(875)* 29.75
creamed leeks and heritage carrots

Roast Rump of Lamb *(896)* 38.00
potato & celeriac dauphinoise and glazed carrots

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

Schnitzels & Sausages

Chicken Schnitzel *(912)* 27.50
lingonberry compote

Wiener Schnitzel *(736)* 36.50
'holstein': (834) add 3.00

Chicken Schnitzel Sandwich *(948)* 18.95
lettuce, tomato, marie rose sauce

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 *(1010)* 25.50

all sausages served with Austrian potato salad, caramelised onions & sauerkraut

Vegetables & Side Salads

buttery mash *(421) (v)* 6.25
pommes frites *(752) (vg)*
broccoli with chilli & garlic *(256) (vg)* 6.50
austrian potato salad *(367) (vg)* 6.25
gem heart salad *(268) (vg)* 5.95
pickled cucumber salad *(146) (vg)* 5.95
grilled hispi cabbage, preserved lemon & cumin seeds *(285) (vg)* 6.50
tomato salad with shallots & olive oil *(121) (vg)* 6.75

Cheese, Desserts & Ice Cream Coupes

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

Cheese Selection

15.00

Cantal Entre-deux, Petit Langres, Fourme d'Ambert
quince paste, grapes and walnuts (1051)

Ice Cream Coupes

Ice Creams & Sorbets 3.50 *per scoop*

Coupe 'Frühling' *(351) (vg)* 10.75
a scoop of coconut & raspberry sorbet, raspberry compote, coconut tuile

Coupe Lucian *(1054)* 11.50
pistachio, almond and hazelnut ice creams with butterscotch sauce

Banana Split *(817)* 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 *(799)* 12.75
with a plum compote

Desserts

Vanilla Rice Pudding *(857)* 10.25
with rhubarb compote

Baked Vanilla Cheesecake *(617)* 11.50

Chocolate & Raspberry Fondant *(686)* 11.25
with raspberry sorbet

Rhubarb Frangipane Tart *(716)* 9.75
with almond ice cream

Konditorei

Delaunay Truffles *(3 pieces) (106)* 4.00

Esterházy Slice *(416)* 9.50

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.

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