



The Delaunay

LUNCH 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)

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

Searred Fillet of Mackerel (847)
cucumber and beurre blanc

Chicken Paillard, Rocket & Salsa Verde (801)

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

Chocolate & Salted Caramel Délice (700) (v)

HORS D'OEUVRES

Jersey Rock Oysters (10) 4.95 each

Chicken Soup with *spätzle* (151) 10.50

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

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

Superfood Salad (702) (vg) 16.00

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

EGGS

Eggs Benedict
small: (668) 13.50 large: (1336) 21.00

Eggs Florentine (v)
small: (740) 14.25 large: (1481) 21.75

Eggs Royale
small: (711) 14.95 large: (1629) 23.00

Chopped Chicken Salad (436) 16.75

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

Steak Tartare *large: with fries and salad* (1139) 31.50

King Prawn & Avocado Cocktail (915) 18.50

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

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

MAIN COURSES

Searred Fillet of Mackerel (847) 21.50
cucumber and beurre blanc

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

Smoked Haddock Kedgeree (792) 24.50
poached egg

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

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

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

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

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

Grilled Spatchcock Chicken 26.50
salsa verde (1067)

Venison Goulash (480) 34.00
root vegetables and mashed potato

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

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

STEAKS

Rib-eye with *bèarnaise* sauce (1043) 39.50

Filet au Poivre with *peppercorn* sauce (847) 40.50

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

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

gem heart salad (268) (vg) 5.95

grilled hispi cabbage, preserved lemon & cumin seeds (285) (vg) 6.50

pommes frites (752) (vg) 6.75

austrian potato salad (367) (vg) 6.25

pickled cucumber salad (146) (vg) 5.95

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)

KONDITIONEIRE

Delaunay Truffles (3 pieces) (106) 4.00

Carrot Cake (717) 8.50

Esterházy Slice (416) 9.50

Black Forest Gâteau (703) 9.50

Sachertorte (637) 9.75

KAISERSCHMARRN

The Franz-Joseph (799) 12.75
with a plum compote

DESSERTS

Rhubarb Frangipane Tart (716) 9.75
with almond ice cream

Vanilla Rice Pudding (857) 10.25
with rhubarb compote

Baked Vanilla Cheesecake (611) 10.25

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

Chocolate & Raspberry Fondant (686) 11.25
with raspberry sorbet

Classic Apple Strudel (434) 12.50
with vanilla ice cream
(vegan alternative available)

ICE CREAM COUPES

Ice Creams & Sorbets 3.50 (208) 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



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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