

THE DELAUNAY COUNTER

BAR & CAFÉ

ALL DAY MENU

Tuesday to Saturday 11.30am - close

Tartes Flambées

Classic 8.75
smoked bacon & shallots

Mushroom 8.75
Paris mushrooms & thyme

Salads, Soused & Cured

Treviso, Ruby Chard & Puy Lentil Salad *toasted pumpkin seeds (vg)* 6.75

Roasted Heritage Beetroot *hazelnuts, horseradish cream (v)* 7.50

Red and White Endive *roquefort & walnut* 8.50

Soused Matjes Herrings *new potato salad, marinated red onion* 8.50

Venison Carpaccio *pickled walnuts* 11.50

The Counter

Cured Meats

*bresaola, truffle salami and speck
served with cornichons,
borettane onions and mustards*

12.00 per 100g

Cheeses

*gruyère vieux, tomme aux fleurs,
reblochon, gorgonzola piccante served with
cornichons, borettane onions and chutney*

12.00 per 100g

selection of breads ~ baguette, sourdough, seeded 4.50

Alpine Specialities

Viennese Hot Dog *melted onions and mustard* 8.50

Potato Rösti *fried eggs and truffle (v)* 10.50

Aubergine Schnitzel *salsa verde (vg)* 10.95

Soufflé Suisse (v) 11.50

'Tartiflette' of Reblochon Cheese *lardons, new potatoes & onions* 12.00

Montbéliard Sausage *puy lentils, sherry vinegar* 13.50

Fondue

for 2 to share

Klassich 9.25 *per person*

*melted comté and l'etivaz cheeses,
confit garlic and riesling wine.
selection of meats, new potatoes
and rustic baguette*

Käse und Gemüse 7.75 *per person*

*melted comté and l'etivaz cheeses,
confit garlic and riesling wine.
roast cauliflower, sauté chestnut
mushrooms, new potatoes and rustic baguette*

Konditorei

Sachertorte *layered with apricot jam (v)* 5.75

Coffee & Stroh Rum Cake (v) 5.75

Esterhazy Hazelnut Sponge *brandy butter cream (v)* 5.75

Baked Vanilla Cheesecake (v) 6.50

Classic Apple Strudel *whipped cream (v)* 6.50