

# The Delaunay

## LUNCH MENU

### MENU RAPIDE

18.50

Choice of Tartes Flambées (720)  
with gem heart salad

Glass of Wine or Beer

Tea or Coffee

### TARTES FLAMBÉES

Paris Mushroom & Thyme (v) (598) 12.50

Classic Smoked Bacon & Shallots (696) 12.50

### STURIA OSCIETRA CAVIAR

served with sour cream and blinis

15g (556) 50.00 ~ 30g (583) 80.00

50g (646) 120.00

### PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75

Borscht with horseradish cream (v) (199)

or

Severn & Wye Oak Smoked Salmon (492)  
with capers & shallots

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Seared Mackerel with Celeriac Remoulade (570)

or

Grilled Spatchcock Chicken, Salsa Verde (806)

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Coupe Café Liégeois (v) (777)

or

Warm Fig & Date Pudding (v) (497)  
with orange marmalade ice cream

## HORS D'OEUVRES

Jersey Rock Oysters (7) 4.95 each

Chicken Soup with spätzle (264) 9.95

Borscht with horseradish cream (v) (199) 10.50

Roast Squash & Kale Superfood Salad (vg) (691) 15.50

Caramelised Onion & Goats' Cheese Tart (v) (608) 15.00

Severn & Wye Oak Smoked Salmon (492)

small: 13.50 large: 21.00

with capers & shallots

### EGGS

Eggs Benedict

small: (591) 13.50 large: (1095) 21.00

Eggs Florentine (v)

small: (477) 14.25 large: (853) 21.75

Eggs Royale

small: (570) 14.95 large: (1042) 23.00

Chopped Chicken Salad 16.00

Steak Tartare *small*: with seeded paillassou (636) 16.75

Steak Tartare *large*: with fries and salad (385) 31.00

King Prawn & Avocado Cocktail (428) 18.50

Grilled Octopus (522) 21.00

spring onion and tomato dressing

Seared Scallops *small*: (372) 26.00 *large*: (527) 42.00

cauliflower purée and herb oil

## MAIN COURSES

Seared Mackerel with Celeriac Remoulade (570) 21.00

Smoked Haddock Kedgerree, Poached Egg

small: (471) 17.50 reg: (874) 23.50

Whole Baked Sea Bass (900) 29.00

samphire, brown shrimps  
and a beurre noisette

Goujons of Haddock (904) 29.50

with crushed minted peas

Hriday's Aubergine & Chickpea Curry (vg) (522) 19.50

with basmati rice

Soufflé Suisse,  
Gem Salad (v) (764) 23.50

Mushroom Stroganoff (v) (748) 24.50

with herb-buttered spätzle

Grilled Spatchcock Chicken,  
Salsa Verde (806) 25.50

Devilled Lamb Kidneys (1200) 28.00

with mashed potato

Rump of Lamb (482) 36.00

haricot beans and a red wine jus

Fillet of Beef Stroganoff (1185) 37.50

pilau rice and pickles

### STEAKS

Rib-eye with béarnaise sauce (1580) 39.50

Filet au Poivre with peppercorn sauce (1185) 40.50

### SCHNITZELS & SAUSAGES

Aubergine Schnitzel (vg) (505) 19.75  
sun-dried tomatoes, salsa verde

Chicken Schnitzel (688) 27.50  
lingonberry compote

Wiener Schnitzel (634) 35.50  
'holstein': add (830) 3.00

Chicken Schnitzel Sandwich (874) 18.95  
lettuce, tomato, marie rose sauce

New York Hot Dog (505) 12.75  
caramelised onions

Beef Frankfurter (682) 22.00

Veal Bratwurst (671) 22.50

Montbéliard A.O.C (1182) 24.50

Käsekrainer (995) 25.00

all sausages served with Austrian potato salad & sauerkraut

### VEGETABLES & SIDE SALADS

buttery mash (v) (310) 5.95

broccoli with chilli & garlic (vg) (278) 6.50

french beans with paprika butter (v) (380) 6.50

roasted root vegetables with honey & mustard (vg) (298) 6.50

pommes frites (vg) (503) 5.95

austrian potato salad (vg) (194) 5.95

pickled cucumber salad (vg) (140) 5.95

gem heart salad (vg) (93) 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 (696) 15.00  
quince paste, grapes and walnuts

### KONDITIONEIREI

Delaunay Truffles (2 pieces) (103) 4.00

Carrot Cake (706) 8.50

Mango & Passion Fruit Slice (vg) (478) 8.75

Black Forest Gâteau (777) 9.50

Sachertorte (544) 9.75

### KAISERSCHMARRN

The Franz-Joseph (788) 12.75  
with a plum compote

### DESSERTS

Bavarian Chocolate Mousse (632) 10.75  
with a florentine tuile

Vanilla & Prune Crème Brûlée (v) (583) 10.25

Baked Vanilla Cheesecake (587) 10.50

Berry & Vanilla Baked Alaska (573) 11.75  
flambéed with kirsch

Warm Fig & Date Pudding (497) 11.75  
with orange marmalade ice cream

Classic Apple Strudel (480) 12.50  
with vanilla ice cream  
(vegan alternative available)

### ICE CREAM COUPES

Ice Creams & Sorbets 3.50 per scoop

Coupe Café Liégeois (777) 11.50

coffee and vanilla ice creams,  
chantilly cream, espresso shot

Coupe Lucian (828) 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



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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