

The Delaunay

LUNCH MENU

MENU RAPIDE

19.50

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

Glass of Wine or Beer

Tea or Coffee

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50

Classic Smoked Bacon & Shallots (766) 13.50

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 29.75 ~ 3 Courses 34.95
Minted Pea Soup with crème fraîche (170) (v)
or
Severn & Wye Oak Smoked Salmon (359)
with capers & shallots

Searred Mackerel with Pickled Vegetables (293)
or
Grilled Spatchcock Chicken, Salsa Verde (1066)

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 and Ricotta Tart (457) (v) 15.50

Superfood Salad (875) (vg) 16.00
Severn & Wye Oak Smoked Salmon
small: (359) 13.50 large: (379) 21.00
with capers & shallots

EGGS
Eggs Benedict
small: (668) 13.50 large: (1095) 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 (796) 31.50
King Prawn & Avocado Cocktail (915) 18.50
Grilled Octopus (457) 21.75
spring onion, pomegranate, with a tomato dressing
Seared Scallops small: (306) 26.00 large: (524) 42.00
cauliflower purée and herb oil

MAIN COURSES

Searred Mackerel (293) 22.50
with pickled vegetables
Smoked Haddock Kedgerree, Poached Egg
small: (459) 18.50 reg: (792) 24.50
Goujons of Haddock (870) 29.50
with crushed minted peas
Whole Baked Sea Bass (896) 32.00
with sauce vierge

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

Grilled Spatchcock Chicken,
Salsa Verde (960) 26.50
Devilled Lamb Kidneys (1525) 28.50
with mashed potato
Duck Confit (299) 29.50
tenderstem broccoli and Lyonnaise potatoes
Fillet of Beef Stroganoff (1067) 38.50
pilau rice and pickles

STEAKS

Rib-eye with bèarnaise sauce (1321) 39.50
Filet au Poivre with peppercorn sauce (911) 40.50

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
Chicken Schnitzel Sandwich (1116) 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 (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

KONDITIONEIRE

Delaunay Truffles (2 pieces) (100) 4.00
Carrot Cake (717) 8.50
Raspberry & Coconut Slice (364) (vg) 8.75
Black Forest Gâteau (703) 9.50
Sachertorte (637) 9.75

KAISERSCHMARRN

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

DESSERTS

Bavarian Chocolate Mousse (572) 10.75
with coffee cream
Vanilla & Rhubarb Crème Brûlée (607) (v) 10.75
Baked Vanilla Cheesecake (617) 11.50

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

Elderflower & Raspberry Trifle (560) 11.75
lemon curd and whipped cream
Classic Apple Strudel (434) 12.50
with vanilla ice cream
(vegan alternative available)

ICE CREAM COUPES

Ice Creams & Sorbets (152) 3.50 per scoop
Coupe 'Frühling' (260) 11.25
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



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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