

The Delaunay

DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (v) (598) 12.50
 ~
 Classic Smoked Bacon & Shallots (696) 12.50

MENU RAPIDE 18.50

Choice of Tartes Flambées (720)
 with gem heart salad
 ~
 Glass of Wine or Beer
 ~
 Tea or Coffee

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
 ~
 Seared Mackerel with Celeriac Remoulade (570)
 or
 Grilled Spatchcock Chicken, Salsa Verde (806)
 ~
 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
 Caramelised Onion & Goats' Cheese Tart (v) (608) 15.00
 Chopped Chicken Salad (636) 16.00

King Prawn & Avocado Cocktail (428) 18.50
 Grilled Orkney Langoustines 19.75
 with garlic & herb butter
 Dressed Dorset Crab (228) 19.95
 Grilled Octopus (522) 21.00
 spring onion and tomato dressing

Severn & Wye Oak Smoked Salmon (522)
small: 13.50 large: 21.00
 with capers & shallots
 Steak Tartare with seeded paillassou
small: (385) 16.75 large: (783) 31.00
 Seared Scallops
small: (372) 26.00 large: (527) 42.00
 cauliflower purée and herb oil

MAIN COURSES

Seared Mackerel (570) 21.00
 with a celeriac remoulade
 Whole Baked Sea Bass (900) 29.00
 samphire, brown shrimps
 and a beurre noisette
 Goujons of Haddock (904) 29.50
 with crushed minted peas
 Tranche of Halibut (667) 39.50
 cavolo nero, caviar & champagne sauce
 Roast Monkfish Tail (for two) (1200) 42.00 per person
 with chowder sauce

Hriday's Aubergine & Chickpea Curry (vg) (522) 19.50
 with basmati rice
 Soufflé Suisse, Gem Salad (v) (764) 23.50
 Wild Mushroom Stroganoff (v) (648) 24.50
 with herb-buttered spätzle

Grilled Spatchcock Chicken (806) 25.50
 with salsa verde
 Devilled Lamb Kidneys (1200) 28.00
 with mashed potato
 Duck Confit (659) 28.75
 with braised lentils
 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 (1580) 39.50 Filet au Poivre (1027) 40.50
 béarnaise sauce peppercorn sauce

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
 New York Hot Dog (505) 12.75 Beef Frankfurter (682) 22.00
 caramelised onions
 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

ICE CREAM COUPES

Ice Creams & Sorbets (118) 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

SPECIALITIES

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

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

Salzburger Soufflé (950) 11.25 per person
 with apricot compote (for two)
 please allow 20 minutes to prepare

KAISERSCHMARRN

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

DESSERTS

Vanilla & Prune Crème Brûlée (583) 10.25
 Baked Vanilla Cheesecake (587) 10.50
 Warm Fig & Date Pudding (497) 10.50
 with orange marmalade ice cream
 Bavarian Chocolate Mousse (632) 10.75
 with a florentine tuile

KONDI TOREI

Delaunay Truffles (2 pieces) (103) 4.00
 Mango & Passion Fruit Slice (478) 8.75
 Carrot Cake (706) 8.50
 Black Forest Gâteau (777) 9.50
 Sachertorte (544) 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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The Delaunay



Dinner Menu

