


The Delaunay

DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 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

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75
Watercress Velouté with horseradish cream (380) (v)
or
Oak Smoked Salmon (492)
with capers & shallots
~
Seared Mackerel (616)
with a beetroot remoulade
or
Grilled Spatchcock Chicken, Salsa Verde (806)
~
Bavarian Chocolate Mousse with florentine tuile (632) (v)
or
Peach Melba Coupe (252) (v)

STURIA OSCIETRA CAVIAR

served with sour cream and blinis
15g 50.00 ~ 30g 80.00 ~ 50g 120.00
(556) (583) (646)

HORS D'OEUVRES

Jersey Rocks (5) 4.95 each
Chicken Soup with spätzle (264) 9.95
Watercress Velouté
with horseradish cream (380) (v) 10.50
Caramelised Onion & Goat's Cheese Tart (608) (v) 15.00
Chopped Chicken Salad (636) 16.00

King Prawn & Avocado Cocktail (428) 18.50
Grilled Orkney Langoustines (1125) 19.75
with garlic & herb butter
Dressed Dorset Crab (228) 19.95
Grilled Octopus (522) 21.00
spring onion and tomato dressing

Oak Smoked Salmon (492)
small: 13.50 large: 21.00
with capers & shallots
Carpaccio of Scallops (536) 22.50
shaved kohlrabi and a citrus dressing
Steak Tartare with seeded paillassou
small: (385) 16.75 large: (783) 31.00

MAIN COURSES

Seared Mackerel (616) 19.95
with a beetroot remoulade
Whole Baked Sea Bass (1270) 28.50
with sauce vierge
Goujons of Haddock (904) 29.50
with crushed minted peas
Lemon Sole 'Grenobloise' (670) 42.00
Roast Monkfish Tail (for two) (1200) 42.00 per person
with chowder sauce

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

Grilled Spatchcock Chicken (806) 25.50
with salsa verde
Devilled Lamb Kidneys (1200) 28.00
mashed potato
Rump of Lamb (737) 34.00
heritage carrots, minted peas and a red wine jus
Filet of Beef Stroganoff (1185) 37.50
pilau rice and pickles
Grilled Veal Chop (350gr) (1321) 44.75
summer greens and sage butter

STEAKS

Rib Eye (1580) 39.50 Filet au Poivre (1027) 40.50
bèarnaise sauce peppercorn sauce

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (505) (vg) 19.75
sun-dried tomatoes, salsa verde
Chicken Schnitzel (688) 27.50
lingonberry compote
Wiener Schnitzel (634) 35.50
'holstein': (830) add 3.00
New York Hot Dog (505) 12.75 Beef Frankfurter (682) 22.00 Veal Bratwurst (671) 22.50 Montbéliard A.O.C (1182) 24.50 Berner Würstel (1002) 25.50
caramelised onions
all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (310) (v) 5.95 tomato salad with shallots and olive oil (122) (vg) 6.50 french beans with paprika butter (380) (v) 6.50 minted peas & broad beans (182) (v) 6.00
pommes frites (503) (vg) 5.95 austrian potato salad (194) (vg) 5.95 pickled cucumber salad (140) (vg) 5.95 gem heart salad (93) (vg) 5.95

CHEESE, DESSERTS & ICE CREAM COUPES

Konditorei, Desserts and Ice Cream Coupes are vegetarian, for vegan options please ask your server

BRITISH CHEESES

Sinodun Hill, Kern, Perl Las (696) 15.00
quince paste, grapes and walnuts

ICE CREAM COUPES

Ice Creams & Sorbets (118) 3.50 per scoop
Peach Melba Coupe (315) 10.75
peach and raspberry sorbets, raspberry compote
and white chocolate
Coupe Lucian (828) 11.50
pistachio, almond and hazelnut ice cream
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) 13.50
with vanilla ice cream
(vegan alternative available)
Berry & Vanilla Baked Alaska (573) 10.75
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

Bavarian Chocolate Mousse (632) 10.75
with a florentine tuile
Baked Vanilla Cheesecake (587) 10.50
Strawberry and Lime Pavlova (319) 11.75
KONDITIONEIREI
Delaunay Truffles (2 pieces) (103) 4.00
Pimm's & Cream Slice (320) 8.75
Carrot Cake (706) 8.50
Raspberry, Pistachio & Chocolate Roulade (424) 9.50
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.

THE WOLSELEY HOSPITALITY GROUP

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