

## Menu Rapide 13.50

Classic Tarte Flambée  
with a mixed leaf salad.  
Glass of Wine or Beer,  
Tea or Coffee

# The Delaunay

## Afternoon Tea 19.75

Traditional Viennese  
Afternoon Tea  
Served Daily  
from 3.00pm - 6.00pm

## BRUNCH

### VIENNOISERIE

Croissant au Beurre 4.25  
Pain aux Raisins 4.75  
Pain au Chocolat 4.75

### FRUITS

Pink Grapefruit 4.95  
Caramelised Pink Grapefruit 6.00  
Fresh Fruit Salad 8.00

### EGGS

Omelettes from 9.75  
*gruyère, ham, mushroom, tomato*  
Eggs Benedict 9.50/17.25  
Eggs Florentine 10.50/18.75  
Eggs Arlington 11.75/19.95  
Avocado, Tomato and Poached Eggs 10.75  
Kedgeree 16.75  
Smoked Salmon and Scrambled Eggs 17.75

### BUTTERMILK PANCAKES

with maple syrup 9.50  
with bacon & maple syrup 12.25  
with fruit compote and crème fraîche 13.75

### VIENNESE BRUNCH

14.25  
Smoked Ham, Salami, Artisan Gouda,  
Boiled Egg and Rye Bread

## HORS D'OEUVRES

### TARTARES

Beetroot and  
Avocado Tartare 10.50  
Steak Tartare  
*small: 12.25 large: 23.25*

Lindisfarne Oysters - 3.50 ea. ~ Cumbrae Oysters - 4.00 ea.

Pea, Watercress & Horseradish Soup 6.75  
Celeriac, Perl Las Cheese & Walnut Salad 10.75  
Mushroom Pierogi, Sauerkraut & Burnt Butter 11.25  
Chopped Chicken Salad 12.00/18.00  
Prawn & Avocado with Sauce Marie Rose 15.75  
Dorset Dressed Crab with radish & apple remoulade 18.50

### SANDWICHES

served with french fries  
Chicken Schnitzel 15.75  
Reuben Sandwich  
*small: 9.75 large: 17.75*  
Native Blue Lobster Roll 23.75

## MAIN COURSES

### TAGESTELLER

*Saturday*  
Chicken Kiev, Austrian Potato Salad 21.50  
*Sunday*  
Roast Fore-Rib of Beef 26.00

### SCHNITZELS

Chicken Schnitzel 18.50  
with lingonberry jam  
Wiener Schnitzel 27.00  
Wiener Holstein 29.75  
with anchovy and fried egg

### GRILLS AND ENTREES

Grilled Spatchcock Chicken *salsa verde* 18.25  
Goujons of Haddock *tartar sauce and french fries* 21.50  
Seared Sea Bass *celeriac and buttered samphire* 26.25  
Pan-Roasted Sweetbreads *mustard sauce and sauerkraut* 27.50  
Côte de Boeuf *french fries, sauce béarnaise* 32.50

### VEGETABLES ~ SIDE SALADS

potato salad 4.25 ~ pickled cucumber salad 4.50  
buttery mash 4.75 ~ french fries 4.95 ~ hispi cabbage with hazelnuts 5.00  
curly endive salad 5.50 ~ wilted spinach 5.95

### WÜRSTCHEN & SAUSAGES

with celeriac remoulade  
or Austrian potato salad & sauerkraut  
Beef Frankfurter 15.50  
Thüringer 16.75  
Veal Bratwurst 16.75  
Berner Würstel 18.50  
Selection of Any Two 17.75  
Add Currywurst Sauce 2.75  
Hot Dog with french fries 8.50

## DESSERTS

### KONDITOREI

\*Chocolate & Grand Marnier Dobos 5.75  
Coffee & Prune Éclair 5.75  
\*\*Lemon & Rhubarb Gugelhupf 7.00  
\*Raspberry & Apple Poppy Seed Cake 7.25  
Pear & Blackcurrant Millefeuille 7.25  
\*Esterházy (Hazelnut) Torte 7.25  
Sachertorte 7.50

### CHEESE

Blue Cheese, Coeur de Neuchatel  
and Schlossberger  
quince jelly,  
walnut & hazelnut bread  
17.75

### ICE CREAM COUPES

Passion Fruit Sorbe 6.75  
with exotic compote  
Lucian 9.00  
*hazelnut, almond & pistachio ice creams,  
butterscotch sauce, whipped cream*  
Banana Split 9.50  
*caramelised banana, vanilla ice cream, nougat,  
whipped cream with chocolate and raspberry sauces*  
Kinder 9.75  
*raspberry, vanilla and chocolate ice creams, whipped  
cream, marshmallows, meringue and chocolate sauce*

### DESSERTS

Black Forest Gâteau 7.75  
Baked Vanilla Cheesecake 8.00  
\*\*Elderflower Infused Fruits 8.00  
Rhubarb & Apple Crumble with custard 9.00  
Classic Apple & Cinnamon Strudel 9.25  
Salzburg Soufflé (for two) 9.50pp  
with apricot compote (20 mins)

### KAISERSCHMARRN

Franz-Joseph with plum compote 9.25  
\*Empress Sissi with praline cream 9.25

Chocolate Truffle  
white or dark chocolate  
with a whisky ganache 1.75

Please inform your server if you have  
any food allergies or special dietary needs.

\* does not contain gluten  
\*\*does not contain gluten / vegan