

THE DELAUNAY COUNTER

BAR & CAFÉ

**Breakfast**

until 11:00am

Greek Yoghurt Pot 7.50  
*granola and fruit compote*

Baked Eggs 9.50

*with a san marzano tomato sauce*

Bacon Sandwich 7.50

Wild Mushrooms on Sourdough Toast 13.50

Sausage Sandwich 7.50

Smoked Salmon & Scrambled eggs 14.50

*Sides: egg 1.25 ~ sausage 3 ~ bacon 3 ~ smoked salmon 5*

**ALL DAY MENU**

Tuesday to Saturday 11.30am - close

**Tartes Flambées**

Classique d' Alsace 11.75

*smoked bacon & shallots*

Haute-Savoie 11.50

*chestnut mushrooms & thyme*

**Salads, Soused & Cured**

Coco Bean Salad 8.75

*white bean hummus, aioli, dill and croutons*

Soused Matjes Herrings 9.50

*new potato salad, marinated red onions*

Heritage Tomatoes 10.50

*sourdough croutons, black olives and soft herbs*

Red and White Endive Salad 10.50

*roquefort & walnuts*

Pickled Wild Mushrooms 10.50

*goats' curd, watercress and crispy shallots*

Smoked Wild Duck Breast 13.50

*sour cherries, rainbow kale and puy lentils*

**The Counter**

**Cured Meats**

*bresaola, truffle salami and speck  
served with cornichons,  
borettane onions and mustards*

12.00 per 100g

*selection of breads ~ baguette, sourdough, seeded 4.50*

**Cheeses**

*gruyère vieux, tomme au fleurs, mothais  
sur feuille, gorgonzola piccante served with  
cornichons, borettane onions and quince jelly*

13.50 per 100g

**Alpine Specialities**

Viennese Hot Dog 9.50

*melted onions and mustard*

Potato Rösti (v) 12.50

*fried eggs and truffle*

Aubergine Schnitzel (vg) 14.00

*salsa verde*

Soufflé Suisse (v) 13.50

'Tartiflette' of

Reblochon Cheese 15.00

*lardons, new potatoes & onions*

Montbéliard Sausage 14.50

*puy lentils, sherry vinegar*

Ossobuco *fried polenta and gremolata* 16.75

*Sides: pommes frites 5 ~ baby gem salad 5 ~ potato salad 5 ~ crispy fried courgettes 5*

**Fondue**

for 2 to share

Klassich 22.50 for two

*melted comté and l'etivaz cheeses,  
confit garlic and riesling wine.  
selection of meats, new potatoes  
and rustic baguette*

Käse und Gemüse 19.50 for two

*melted comté and l'etivaz cheeses,  
confit garlic and riesling wine.  
roast cauliflower, sauté chestnut  
mushrooms, new potatoes and rustic baguette*

**Konditorei**

Coffee & Stroh Rum Cake (v) 6.50

Sachertorte 6.75

Esterhazy Hazelnut Sponge 6.75

Black Forest Gateaux 6.75

Classic Apple Strudel 7.50

Baked Vanilla Cheesecake (v) 7.50

WINES & DRINKS MENU

Cocktails

**Almdudler Punch 10.75**  
aged rum, cointreau, almdudler, lemon juice

**Apple Sidecar 10.75**  
calvados, apple liqueur, lemon

**Pink Grapefruit Spritz 10.75**  
belsazar rosé, elderflower, grapefruit soda

**Mezcal Negroni 11.50**  
mezcal, campari, martini rosso

**Counterside 11.75**  
tanqueray gin, kirsch, mint, cucumber, lime, sugar

**Monks' Gimlet 11.75**  
vodka, camomile and yellow chartreuse cordial

Draught

**Stiegl Goldbräu 5%**  
500ml 6.75 ~ 1000ml 12.00

**Stiegl Weisse 5.1%**  
500ml 6.75 ~ 1000ml 12.00

**Session IPA 4%**  
500ml 6.75 ~ 1000ml 12.00

Bottled

**Schremser Bio-Roggen 6.75**  
330ml 5.2%

**Schremser Doppelmalz 7.25**  
500ml 4.6%

**Hirter Privat Pils 7.75**  
500ml 5.2%

**Stiegl Gluten Frei 6.75**  
Gluten Free 4.9%

**Andechs Weisse 6.75**  
Non Alcoholic 0.5%

**Blak Stoc Cider 7.25**  
330ml 4.5%

Wines

Champagne & Sparkling

	125ml	750ml
Crémant de Loire Brut NV . . . . .	7.50	38.50
Crémant de Loire Brut Rosé NV . . . . .	9.75	50.00
Montlouis sur Loire Pétillant Naturel 2017 . . . . .	10.50	54.75
Pommery Brut Royal NV, Champagne . . . . .	11.50	61.00
Ayala Rose Majeur NV, Champagne . . . . .	11.75	62.00
Brundlmayer Rose Brut, Kamptal NV . . . . .	13.25	72.50

	175ml	500ml	750ml
<b>White &amp; Rosé</b>			
Pinot Bianco 2020, La Cavea, Veneto . . . . .	7.75	17.75	26.25
Pinot Grigio 2020, Alpha Zeta, Veneto . . . . .	8.50	21.25	31.50
Gavi, Bric Sassi 2020, Roberto Sarotto, Piemonte . . . . .	9.50	23.00	34.25
Gruner Vetliner 2020, Domaine Stadt Kreams . . . . .	10.25	25.75	38.50
Friulano 2020, Specogna, Friuli . . . . .	12.75	31.50	47.00
Pittnauer Rosé Konig 2020, Burgenland . . . . .	12.75	31.50	47.00
Riesling 'Steinterrassen' 2020, Stadt Kreams . . . . .			55.00
Blanc de Morgex et de La Salle 2020, Ermes Paves, Valle D'Aosta . . . . .			65.00

Orange

Macération de Soif Sauvignon Blanc 2021 . . . . . 12.50 31.50 47.00

Red

'C' Corvina 2021, Alpha Zeta, Veneto . . . . .	7.75	17.75	26.25
Valpolicella Classico 2019, Superiore . . . . .	8.25	20.00	30.00
Friuli Merlot 2019, San Simone . . . . .	8.50	21.25	31.50
Langhe 'Simane' 2019, Reverdito, . . . . .	11.25	28.50	42.75
Pittnauer Velvet, NV, Burgenland . . . . .	13.00	30.75	46.00
<b>Blaufrankisch 'Riede Kulm' 2020</b>			
Heidi Schrock, Burgenland . . . . .			57.75
Blaufrankisch 2019, Moric, Burgenland . . . . .			68.25