

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 mixed leaf salad
 ~
 Glass of Wine or Beer
 ~
 Tea or Coffee

STURIA OSCIETRA CAVIAR

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

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75
 Watercress Velouté with Horseradish Cream (380) (v)
 or
 Scotch Oak Smoked Salmon (492)
 with capers & shallots
 ~
 Seared Mackerel (420)
 pickled courgette, horseradish cream & lemon oil
 or
 Grilled Spatchcock Chicken, Salsa Verde (806)
 ~
 Bavarian Chocolate Mousse with a Florentine Tuile (632)
 or
 Carrot Cake (714) (v)

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
 Leek & Cheddar Tart (608) (v) 15.00

Chopped Chicken Salad (636) 16.00
 Duck Pâté en Croûte (434) 19.50
 Steak Tartare with Seeded Paillassou
 small: (385) 16.75 large: (783) 31.00
 Scotch Oak Smoked Salmon (492)
 small: 13.50 large: 21.00
 with capers & shallots

King Prawn & Avocado Cocktail (428) 18.50
 Grilled Orkney Langoustines (1125) 19.75
 with garlic & herb butter
 Dressed Dorset Crab (228) 19.95
 Carpaccio of Scallops (536) 22.50
 shaved kohlrabi and a citrus dressing

MAIN COURSES

Seared Mackerel (420) 19.95
 pickled courgette, horseradish cream
 & lemon oil
 Goujons of Haddock (904) 29.50
 with crushed minted peas
 Whole Baked Sea Bass (1270) 28.50
 with sauce vierge
 Fillet of Lemon Sole 'Grenobloise' (670) 42.00
 Roast Monkfish Tail (1200) (for two) 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
 Confit of Duck (732) 26.50
 paysanne salad
 Devilled Lamb Kidneys (1200) 28.00
 mashed potato
 Fillet of Beef Stroganoff (1185) 37.50
 pilau rice and pickles
 Grilled Veal Chop (1321) (350gr) 44.75
 summer greens and sage butter

STEAKS

Ayrshire 30 Day Dry Aged Aberdeen Angus
 Rib Eye 10oz (1580) 39.50 Filet au Poivre (1027) 40.50
 béarnaise 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) 12.7 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 sautéed broccoli with chilli & garlic (210) (vg) 6.25 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
 Coupe Exotic (225) (vg) 10.25
 mango and passion fruit sorbets
 with a pineapple compote and crisp
 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 (492) 78812.75
 with a plum compote

DESSERTS

Bavarian Chocolate Mousse (632) 10.75
 with a florentine tuile
 Baked Vanilla Cheesecake (587) 10.50
 Rhubarb & Apple Crumble (470) 11.75
 with vanilla crème anglaise

KONDITIONEIREI

Delaunay Truffles (two) (103) 4.00
 Coffee & Prune Cake (318) (vg) 8.75
 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 ~ 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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