



THE DELAUNAY BAR



DRINKS MENU



Encapsulating the architectural elegance and history of Vienna and wider central Europe, our bar is the perfect place for pre-or-post dinner cocktails.

Celebrating European flavours, often with a spotlight on lesser-known produce, our menu combines classic and innovative house cocktails, a full spirits and wine list, Stiegl Austrian draught, and bottled beers, as well as low and zero alcohol options.

In addition, discover our special, limited-edition selection of cocktails, carefully curated by our bar team, and inspired by the Art Nouveau movement in the early 20th century.



@THEDELAUNAY



—— Beer ~ Cider ——

Stiegl Hell Draught 4.5% . . .	6.25	Guinness 4.1%	6.25
Stiegl Columbus Pale Ale 4.7% . . .	6.25	Lucky Saint 0.5%	5.50
Showerings Triple	6.25	Meteor IPA 0%	5.50
Vintage Cider 6.8%		Sassy Cidre 0%	6.00

—— Aperifts & Digestifs ——

Amaro del Capo	12.00	Frangelico	11.00
Antica Formula	11.00	Grand Marnier	11.00
Aperol	11.00	Italicus	11.00
Baileys	11.00	King's Ginger	11.00
Branca Menta	11.00	Kummel, Mentzendorff	11.00
Cocchi Torino	11.00	Lillet Blanc	11.00
Dubonnet	11.00	Pernod	11.00
Cynar	11.00	Ricard	11.00
Campari	11.00	Sambuca	11.00
Chambord	11.00	Fair Elderflower	11.00
Chartreuse, Green	13.50	Strega	11.00
Chartreuse, Yellow	12.50	Suze	11.00
Cointreau	11.00	Tosolini Amaretto	11.00
Fernet Branca	11.00	Tosolini Coffee	11.00
Drambuie	11.00	Tosolini Limoncello	11.00

—— Non-Alcholic ——

Tanqueray 0% juniper, floral	9.50	Everleaf Forest	9.50
Everleaf Mountain		<i>vanilla, gentian</i>	
<i>strawberry, cherry blossom</i>	9.50	Seedlip Spice <i>allspice, oak</i>	9.50
Everleaf Marine		Seedlip Garden <i>herbal, fresh</i>	9.50
<i>juniper, bergamot</i>	9.50		



— SPIRITS —

— Gin —

Tanqueray	14.00	Tanqueray 10	17.25
Tanqueray Flor De Sevilla .	14.00	Boatyard	17.50
Plymouth Sloe Gin . . .	14.50	No.3	17.50
Chase Pink Grapefruit & Pomelo	15.50	Sipsmith	17.75
Bombay Sapphire . . .	15.75	Aviation	17.75
Plymouth	15.75	Hendrick's	17.75
The Botanist	16.00	Monkey 47	18.50

— Vodka —

Ketel One	14.00	Tito's	15.75
Ketel One Citroen . . .	14.50	Ciroc	15.75
Chase	14.50	Belvedere	15.75
Absolut Elyx	15.00	Grey Goose	17.75

— Agave —

Ocho Blanco	14.00	Casamigos Reposado . . .	17.25
Casamigos Blanco	14.75	Casamigos Mezcal	17.25
Don Julio Blanco	15.75	Don Julio Anejo	18.75
Del Maguey Vida Mezcal .	16.00	Casamigos Anejo	19.00
Don Julio Reposado	17.75		

— Rum & Pisco —

Havana Club 3yr	14.00	Wray & Nephew	14.50
Two Drifter's Spiced . .	14.00	Goslings Black Seal . .	15.25
Bacardi Carta Blanca . .	14.25	Diplomático Reserva . .	16.00
Havana Club 7yr	14.50	Bacardi 8yr	18.50
Barsol Pisco	14.50	Ron Zacapa 23yr . . .	18.50
Mount Gay Black Barrel .	14.50	Havana Selection de Maestros	20.00

— Eaux de Vie —

Framboise	15.00	Poire William	15.00
Marc de Bourgogne . .	15.00	Kirsch d'Alsace	15.00
Mirabelle	15.00	Grappa di Nosiola Pilzer	16.25

*All prices inclusive of mixer of your choice.
Spirits served at 50ml (25ml on request)*



WHISKY

Blended Whisky

Johnnie Walker Black Label	14.00	Chivas 18yr	19.75
Chivas 12yr	16.00	Johnnie Walker Blue Label	35.75

Single Malt Whisky

Glenmorangie 10yr	15.00	Talisker 10yr	17.50
Singleton 12yr	15.00	Oban 14yr	18.00
Glenlivet 12yr	15.00	Caol Ila 12yr	18.00
Knockando 12yr	15.00	Laphroaig 10yr	18.50
Glenkinchie 12yr	15.50	Balvenie 14yr	18.50
Glenfiddich 12yr	15.75	Macallan 12yr	18.50
Ardbeg 10yr	16.00	Lagavulin 16yr	19.25
Aberfeldy 12yr	16.25	Glenlivet 18yr	26.00
Craigellachie 13yr	16.25	Macallan 18yr	50.00

American Whiskey

Bulleit Bourbon	14.00	Woodford Reserve	14.50
Bulleit Rye	14.50	Michter's Bourbon	15.00
Wild Turkey 101	14.50	High West Double Rye	16.00
Buffalo Trace	14.50	Bulleit 10yr	16.50
Makers Mark	14.50	Woodford Reserve Double Oak	18.50

World Whiskey

Jameson (Ire)	14.25	Redbreast 12yr (Ire)	18.75
Jameson Black Barrel (Ire)	14.50	Nikka From The Barrel (Jpn)	19.00
Hatozaki (Jpn)	15.25		

*All prices inclusive of mixer of your choice.
Spirits served at 50ml (25ml on request)*

The entire page is framed by a decorative Art Nouveau border. At the top and bottom, two peacocks are depicted in profile, facing each other. Their tails are large, semi-circular fans with intricate black and white line patterns and yellow and orange accents. The peacocks themselves have vibrant blue heads and necks, and their tails are covered in green feathers with numerous 'eyes' in shades of blue, orange, and green. The background of the page is a light cream color with a subtle, mottled texture. The title is centered in the upper half of the page.

THE NOUVEAU COCKTAIL COLLECTION

Evoking the bold spirit and intricate elegance of the Art Nouveau movement, our latest cocktail menu pays tribute to the rich artistic heritage of Central Europe in the early 20th century.

Inspired by the groundbreaking works of Klimt, Mucha, and the Vienna Secessionists, each drink captures the sensuality, complexity, and innovative flair of this golden age of design.

At The Delaunay, inspired by Vienna's legendary grand cafés, we invite you to savour our bar team's latest creations in a setting not unlike those where these artists once gathered, exchanging ideas over fine drinks in spaces filled with style and creativity.



Golden Phase



15.75

*tanqueray flor de sevilla gin, the singleton 12yo single malt
whisky, kumquat and clementine cordial, kaffir lime leaves*

A tribute to Gustav Klimt's celebrated "Golden Phase," this cocktail embodies the artist's signature use of gold leaf, intricate patterns, and sensual forms.



Ver Sacrum



15.75

*monkey 47 gin, lillet blanc, lemongrass,
green apple, lemon balm leaf*

Named after the magazine of the Vienna Secessionists, Ver Sacrum captures the movement's break from traditional Art Nouveau, embracing innovation and modernism.



Peacock Pavilion

15.75

*cachaca, casamigos mezcal, pineapple,
ginger and lime juice, fino sherry, smoked salt*

A symbol of luxury and artistic freedom, the peacock was a defining motif of Art Nouveau, adorning grand interiors with its flowing forms and iridescent beauty.

The Blooming Hour

15.75

*hennessy vs cognac, baileys, double cream,
cranberry juice, coconut, raspberry dust*

A tribute to Alphonse Mucha's romantic, nature-infused artistry, this cocktail reflects the soft florals and rich decadence of his iconic works.



Hands on Glass

15.75



*high west double rye, calvados, cynar,
frangelico hazelnut liqueur, bourbon cherry, psychaud's bitters*



Inspired by the intricate stained glass of the era,
which transformed architecture with its vibrant
colours and organic forms, this cocktail echoes the
movement's focus on beauty and craftsmanship.

From Land to Land

15.75



*casamigos blanco tequila, muyu jasmine liqueur,
umeshu, lime juice, basil, red chillies*



Inspired by the influence of Japanese woodblock
prints on European art during the Art Nouveau era,
this cocktail blends delicate floral notes of jasmine and
umeshu with the vibrant spice of chilli and basil.



— REVISITED CLASSICS —

15.50

Floradora

no.3 london gin, fresh raspberries, lime juice, fever-tree ginger ale

Revolver

bulleit bourbon, coffee liqueur and chocolate orange bitters

Tovarich Cocktail

ketel one vodka, kummel liqueur, lemon juice, egg white, angostura bitters

Gin and It

tanqueray 10 gin, cocchi di torino, orange bitters

Brigadoon

johnnie walker black label scotch, apricot liqueur, almond syrup, lemon

Airmail

havana 7yr rum, honey, lime juice, pommery brut champagne

— ZERO ABV COCKTAILS —

9.75

Crystal Clear

everleaf marine, lemongrass cordial, grapefruit peel

Fortune Peach

tanqueray 0%, peach, lemon juice, basil leaves, fever-tree lemonade

Youth Style Sour

seedlip spice, apple, ginger, lemon juice, rose, egg white

Forest Bee

everleaf forest, grapefruit and lime juice, mint, honey



— SPIRITS —

— Cognac —

Hennessy VS	14.00	Martell VSOP	16.00
Hennessy VSOP	15.00	Hennessey XO	35.00
Hine Rare VSOP	15.00	Remy Martin XO	35.00

Hennessy Paradis 25ml 85.00 | 50ml 170.00

— Armagnac —

Clos Martin VSOP . . .	14.25	Baron De Sigognac 20yr .	19.75
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— Calvados —

Sassy Fine	13.00	Camut 6yr	13.00
Dupont VSOP	14.00		

— Sherry —

Lustau Manzanilla . . .	12.50	Lustau Amontillado . .	13.25
Lustau Puerto Fino . .	12.50	Lustau Pedro Ximenez .	15.25

— Port —

Fonseca Unfiltered . .	12.50	Fonseca 10yr	16.50
LBV 2019		Tawny Port	
Rozes White Port . . .	12.50	Fonseca Vintage 1992 .	28.00



— JUICES AND SMOOTHIES —

Fresh Juices 6.50

orange, apple, cranberry, pineapple, grapefruit

Berry Bliss 8.50

banana, strawberry, blueberry, raspberry, coconut milk, lime

Daily Sweet Greens 8.50

kale, spinach, apple, pineapple, cucumber, ginger and lime

Clean Carrot 8.50

carrot, orange, apple, ginger

Tropical Turmeric 8.50

mango, passion fruit, pear, pineapple, turmeric

Ginger Shot 3.50

ginger, apple, lemon

— SOFT DRINKS —

Diet Coke / Coke Zero 5.25

Coca Cola 5.25

3 Cents 4.75

grapefruit soda

Fever-Tree 4.75

tonic, light tonic, soda, lemonade, ginger beer, ginger ale



COFFEE

Pot of Americano	6.50	Flat White	6.25
Pot of Decaf Americano.	6.50	Cappuccino	6.25
Espresso	4.95	Milchkaffee	6.25
Double Espresso	5.95	Mocha.	6.50
Macchiato	5.25	Hot Chocolate	6.50
Double Macchiato	6.25	<i>with whipped cream</i>	7.50
Cortado	6.25		

TEA

Delaunay Breakfast Blend	5.95	Yunnan Green	5.95
Afternoon Blend	5.95	Camomile.	5.95
Earl Grey Supreme	5.95	Fresh Mint	5.95
Dragon Pearl Jasmine	5.95		

ICED BREWS

Iced Americano	5.95	Espresso & Tonic.	6.50
Iced Latte.	6.25	Peach Iced Tea	5.95
Iced Vanilla Oat Latte	6.50	Hibiscus Iced Tea	5.95

Soya, almond & oat milk available at no extra charge

THE WOLSELEY HOSPITALITY GROUP

*The Wolseley, The Wolseley City, Brasserie Zédel,
Colbert, Fischer's, Soutine, Bellanger, Manzi's*
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