

The Delaunay

LUNCH MENU

MENU RAPIDE

19.50

Choice of Tartes Flambées (803 - 971)
with gem heart salad

Glass of Wine or Beer

Tea or Coffee

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50

Classic Smoked Bacon & Shallots (766) 13.50

PRUNIER CLASSIQUE
OSCIETRA CAVIAR

served with sour cream and blinis
15g (554) 60.00 ~ 30g (594) 90.00
50g (646) 140.00

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.95

Watercress Velouté with horseradish cream (350) (v)

or

Oak Smoked Salmon

with capers & shallots (359)

~

Seared Mackerel pickled courgette,
horseradish cream and lemon oil (420)

or

Grilled Spatchcock Chicken, Salsa Verde (960)

~

Coupe Peach Melba (v) (770)

or

Vanilla & Strawberry Parfait

with strawberry sorbet (287)

HORS D'OEUVRES

Jersey Rock Oysters (5) 4.95 each

Chicken Soup with spätzle (125) 10.50

Watercress Velouté with horseradish cream (350) (v) 10.50

Artichoke, Black Olive and Ricotta Tart (457) (v) 15.50

Superfood Salad (875) (vg) 16.00

Oak Smoked Salmon

small: (359) 13.50 large: (379) 21.00

with capers & shallots

EGGS

Eggs Benedict

small: (685) 13.50 large: (1095) 21.00

Eggs Florentine (v)

small: (740) 14.25 large: (1481) 21.75

Eggs Royale

small: (711) 14.95 large: (1629) 23.00

Chopped Chicken Salad 16.75 (436)

Steak Tartare small: with seeded paillassou (391) 16.95

Steak Tartare large: with fries and salad (796) 31.50

King Prawn & Avocado Cocktail (915) 18.50

Grilled Octopus (457) 21.75

spring onion, pomegranate, with a tomato dressing

Seared Scallops small: (306) 26.00 large: (524) 42.00

cauliflower purée and herb oil

MAIN COURSES

Seared Mackerel (420) 21.50

pickled courgette, horseradish cream and lemon oil

Smoked Haddock Kedgerree, Poached Egg

small: (459) 18.50 reg: (792) 24.50

Goujons of Haddock (870) 29.50

with crushed minted peas

Whole Baked Sea Bass (896) 32.00

with sauce vierge

Hriday's Aubergine &
Chickpea Curry (533) (vg) 21.50

with basmati rice

Soufflé Suisse,

Gem Salad (974) (v) 23.50

Mushroom Stroganoff (645) (v) 24.50

with herb-buttered spätzle

Grilled Spatchcock Chicken,
Salsa Verde (960) 26.50

Devilled Lamb Kidneys (1525) 28.50

with mashed potato

Duck Confit (598) 29.50

tenderstem broccoli and lyonnaise potatoes

Fillet of Beef Stroganoff (1067) 38.50

pilau rice and pickles

STEAKS

Rib-eye with bœarnaise sauce (1321) 39.50

Filet au Poivre with peppercorn sauce (911) 40.50

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (1081) (vg) 19.75

sun-dried tomatoes, salsa verde

Chicken Schnitzel (1394) 27.50

lingonberry compote

Wiener Schnitzel (1125) 36.50

'holstein': add (1222) 3.00

Chicken Schnitzel Sandwich (1116) 18.95

lettuce, tomato, marie rose sauce

New York Hot Dog (469) 12.75

caramelised onions & mustard

Beef Frankfurter (721) 23.00

Veal Bratwurst (728) 23.50

all sausages served with Austrian potato salad & sauerkraut

Montbéliard A.O.C (1012) 25.00

Käsekrainer (756) 25.50

VEGETABLES & SIDE SALADS

buttery mash (421) (v) 6.25

broccoli with chilli & garlic (256) (vg) 6.50

gem heart salad (205) (vg) 5.95

heritage tomato salad with shallots and olive oil (53) (vg) 6.75

pommes frites (364) (vg) 6.25

austrian potato salad (367) (vg) 6.25

pickled cucumber salad (146) (vg) 5.95

herb buttered peas & broad beans (167) (v) 6.50

CHEESE, DESSERTS & ICE CREAM COUPES

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

CHEESE SELECTION (1051)

15.00

Comté, Cabri d'Ici, Bleu d'Auvergne

quince paste, grapes and walnuts

KONDITIONEIRE

Delaunay Truffles (100) (3 pieces) 4.00

Carrot Cake (717) 8.50

Raspberry & Coconut Slice (364) (vg) 8.75

Black Forest Gâteau (703) 9.50

Sachertorte (637) 9.75

KAISERSCHMARRN

The Franz-Joseph (829) 12.75

with a plum compote

DESSERTS

Chocolate Mousse (445) 10.75

with hazelnut sponge

Vanilla & Strawberry Parfait (375) (v) 10.75

with strawberry sorbet

Baked Vanilla Cheesecake (617) 11.50

Berry & Vanilla Baked Alaska (541) 11.75

flambéed with kirsch

Peach & Raspberry Roulade (445) 11.75

with peach sorbet

Classic Apple Strudel (434) 12.50

with vanilla ice cream

(vegan alternative available)

ICE CREAM COUPES

Ice Creams & Sorbets (152) 3.50 per scoop

Coupe 'Sommer' (275) (vg) 10.25

lemon and blueberry sorbets

Coupe Lucian (1054) 11.50

pistachio, almond and hazelnut ice creams
with butterscotch sauce

Banana Split (1004) 11.50

caramelised banana, vanilla ice cream,
nougat, whipped cream with chocolate
and raspberry sauces



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

The Wolseley, The Wolseley City, Brasserie Zédel, Colbert, Fischer's, Soutine, Bellanger, Manzi's
www.thewolseleyhospitalitygroup.com