



The Delaunay

DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50
~
Classic Smoked Bacon & Shallots (766) 13.50

MENU RAPIDE 19.50

Choice of Tartes Flambées (803 - 971)
with gem heart salad
~
Glass of Wine or Beer
~
Tea or Coffee

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

Wild Mushroom Soup with truffle oil (214) (v)
or
Smoked Salmon (359)
capers & shallots
~
Seared Mackerel with celeriac remoulade (570)
or
Grilled Spatchcock Chicken, Salsa Verde (960)
~
Spiced Chocolate & Vanilla Crème Brûlée (660) (v)
or
Coupe Café Liégeois (770) (v)

HORS D'OEUVRES

Jersey Rock Oysters (5) 4.95 each
Chicken Soup (125) 10.50
with spätzle
Wild Mushroom Soup (214) 10.50
with truffle oil (v)
Goats' Cheese & Lyonnaise Onion Tart (585) (v) 15.50
Chopped Chicken Salad (436) 16.75

King Prawn & Avocado Cocktail (915) 18.50
Grilled Langoustines (890) 21.50
with garlic butter
Dressed Dorset Crab (245) 21.50
Grilled Octopus (528) 21.75
flaked almonds, romesco sauce
and a tomato dressing

Smoked Salmon
small: (359) 13.50 large: (379) 21.00
capers & shallots
Steak Tartare
small: with seeded paillassou (391) 16.95
large: with fries and salad (796) 31.50
Seared Scallops
small: (275) 26.00 large: (691) 42.00
cauliflower & brioche purée, citrus dressing

MAIN COURSES

Seared Mackerel (570) 21.50
with celeriac remoulade
Whole Baked Sea Bass (812) 34.00
roast tomato & caper sauce
Goujons of Haddock (870) 29.50
crushed minted peas and fries
Tranche of Halibut (730) 42.00
cavolo nero, caviar & champagne sauce
Roast Monkfish Tail
(for two) (1512) 42.00 per person
with chowder sauce

Hriday's Aubergine & Chickpea Curry (533) (vg) 21.50
with basmati rice
Soufflé Suisse, Gem Salad (974) (v) 23.50
Wild Mushroom Stroganoff (645) (v) 24.50
with herb-buttered spätzle
Vegetable Haché (451) (vg) 19.50
with harissa sauce

Grilled Spatchcock Chicken (960) 26.50
with salsa verde
Venison Goulash (480) 34.00
root vegetables and mashed potato
Duck Confit (1190) 29.75
winter greens and sauce soubise
Roast Rump of Lamb (720) 38.00
potato & celeriac dauphinoise and glazed carrots
Fillet of Beef Stroganoff (1067) 38.50
pilau rice and pickles

STEAKS

Rib Eye (1321) 39.50 Filet au Poivre (911) 40.50
bèarnaise sauce peppercorn sauce

SCHNITZELS & SAUSAGES

New York Hot Dog (469) 12.75
caramelised onions & mustard

Chicken Schnitzel (1394) 27.50
lingonberry compote

Wiener Schnitzel (1125) 36.50
'holstein': addd (1222) 3.00

Beef Frankfurter (721) 23.00 Veal Bratwurst (728) 23.50 Montbéliard A.O.C (1012) 25.00 Käsekrainer (756) 25.50
all sausages served with Austrian potato salad, caramelised onions & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (421) (v) 6.25 broccoli with chilli & garlic (256) (vg) 6.50 gem heart salad (205) (vg) 5.95 french beans with paprika butter (173) 6.75
pommes frites (364) (vg) 6.75 austrian potato salad (367) (vg) 6.25 pickled cucumber salad (146) (vg) 5.95 confit leek & roquefort gratin (520) (v) 6.25

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

ICE CREAM COUPES

Ice Creams & Sorbets (152) 3.50 per scoop

Coupe Exotic (210) (vg) 10.25
passion fruit and banana sorbet with pineapple compote

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

SPECIALITIES

Classic Apple Strudel (434) 12.50
with vanilla ice cream
(vegan alternative available)

Berry & Vanilla Baked Alaska (541) 11.75
flambéed with kirsch

Salzburger Soufflé (908) 11.25 per person
with apricot compote (for two)
please allow 20 minutes to prepare

KAISERSCHMARRN

The Franz-Joseph (829) 12.75
with a plum compote

DESSERTS

Spiced Chocolate & Vanilla Crème Brûlée (660) 10.75

Baked Vanilla Cheesecake (617) 11.50

Chocolate & Salted Caramel Fondant (660) 10.75
with whipped cream

Orange & Treacle Steamed Pudding (590) 11.75
with brandy ice cream

KONDITIONEIREI

Delaunay Truffles (3 pieces) (100) 4.00

Mango & Coconut Slice (480) (vg) 8.75

Carrot Cake (717) 8.50

Black Forest Gâteau (703) 9.50

Sachertorte (637) 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 ~ 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.

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