

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

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 with spätzle (125) 10.50

Wild Mushroom Soup with truffle oil (214) (v) 10.50

Goats' Cheese & Lyonnaise Onion Tart (585) (v) 15.50

Superfood Salad (875) (vg) 16.00

Smoked Salmon
small: (359) 13.50 large: (379) 21.00
capers & shallots

EGGS

Eggs Benedict
small: (668) 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 (436) 16.75

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 (528) 21.75
flaked almonds, romesco sauce and a tomato dressing
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

Smoked Haddock Kedgerree, Poached Egg
small: (459) 18.50 reg: (792) 24.50

Goujons of Haddock (870) 29.50
crushed minted peas and fries

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

Vegetable Haché (451) (vg) 19.50
with harissa sauce

Grilled Spatchcock Chicken,
Salsa Verde (960) 26.50

Venison Goulash (480) 34.00
root vegetables and mashed potato

Duck Confit (1190) 29.75
winter greens and sauce soubise

Fillet of Beef Stroganoff (1067) 38.50
pilau rice and pickles

STEAKS

Rib-eye with bèarnaise sauce (1321) 39.50

Filet au Poivre with peppercorn sauce (911) 40.50

SCHNITZELS & SAUSAGES

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

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

KONDITIONEIRE

Delaunay Truffles (3 pieces) (100) 4.00

Carrot Cake (717) 8.50

Mango & Coconut Slice (480) (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

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

Spiced Chocolate & Vanilla Crème Brûlée (660) 10.75

Baked Vanilla Cheesecake (617) 11.50

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

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

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 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



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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