

# The Delaunay

*Rapide? 12.50*  
*Classic Tarte Flambée*  
*with a mixed leaf salad.*  
*Glass of Wine or Beer, Tea or Coffee*

## BRUNCH

### SMOOTHIES

- Apple, Avocado & Banana 6.25
- Mixed Summer Berries 6.75
- Blueberry, Spirulina & Almond Milk 6.75

### VIENNESE BRUNCH 13.25

- Smoked Ham, Salami, Artisan Gouda,  
Boiled Egg and Rye Bread

### BUTTERMILK PANCAKES

- with maple syrup 9.00 ~ bacon & maple syrup 11.50
- with an apricot & lingonberry compote 12.25
- with blueberries & crème fraîche 12.75

### TARTES FLAMBÉES

- Goats' Cheese & Sundried Tomatoes 9.50
- Classic: Smoked Bacon & Shallots 9.50
- Wild Mushrooms & Thyme 9.75

### SANDWICHES

- New York Hot Dog 7.50  
*served with french fries*
- Chicken Schnitzel, Lettuce and Tomato 14.00
- The Delaunay Hamburger 17.25  
*served with french fries*
- Native Blue Lobster Roll 22.75

### EIER

- Omelettes from 8.75  
*fines herbes, gruyère, ham,  
mushroom, tomato, onion*
- Eggs Benedict 9.00/17.75
- Eggs Florentine 10.00/19.75
- Eggs Arlington 11.00/21.75  
Avocado, Tomato  
and Poached Eggs on Toast 9.25
- Bacon & Potato Gröstl 9.75  
*with double fried egg*
- Kedgeree 15.00
- Smoked Salmon and Scrambled Eggs 17.25

## STARTERS

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- Carlingford Rock Oysters 3.25 ea.
- Roasted Plum Tomato & Horseradish Soup 7.25
- Chicken Soup with Noodles 8.75
- Steak Tartare *small: 12.25 large: 23.25*
- Citrus Cured Salmon Tartare 12.00

### SALADS

- Avocado & Superfood Salad 10.25
- Chopped Chicken Salad  
*small: 11.00 large: 16.50*
- Mixed Beetroot,  
Heritage Tomato & Burrata Salad 14.25

### SEAFOOD COCKTAILS

- Prawn & Avocado  
*with Sauce Marie Rose 14.75*
- Dorset Crab  
*with Pink Grapefruit 19.50*
- Native Lobster  
*with Sauce Marie Rose 25.50*

## MAIN COURSES

### TAGESTELLER

- Saturday*  
Chicken Kiev, Austrian Potato Salad 20.50
- Sunday*  
Roast Fore-Rib of Beef 25.00
- Bank Holiday Monday*  
The Delaunay Chicken Curry 20.50

### SCHNITZELS

- Chicken Schnitzel 17.25
- Wiener Schnitzel 25.50  
*add forestiere sauce 3.00*
- Wiener Holstein 28.50

### ENTREES AND GRILLS

- Grilled Spatchcock Chicken 17.25
- Goujons of Plaice *tartare sauce and french fries 20.25*
- Roast Darne of Cod 22.50  
*with crushed jersey royals, samphire and lemon oil*
- Char-Grilled Calf's Liver and Bacon with Apple Mash 23.25
- Fillet of Beef Stroganoff 25.00
- Seared Fillet of Sea Bass *with wild mushrooms and kale 29.25*
- Rib-Eye Steak *with french fries and sauce béarnaise 29.75*
- Roast Scallops and Prawns 32.50  
*courgette ribbons and a citrus dressing*

### VEGETABLES ~ SIDE SALADS

- minted jersey royals 5.25 ~ buttery mash 4.75 ~ french fries 4.95 ~ potato salad 4.25 ~ roasted aubergines with feta 5.25*
- wilted spinach 4.95 ~ mange tout, sugar snaps & peas 5.00 ~ pickled cucumber salad 4.50 ~ mixed leaf salad 5.50*

### WÜRSTCHEN SAUSAGES

- Frankfurter *smoked beef 13.50*
- Thüringer 15.00  
*pork & marjoram*
- Spiced Lamb 15.00  
*mint & chilli*
- Wild Boar & Venison 16.50  
*with cranberry*
- Berner Würstel 16.50  
*bacon wrapped pork  
and garlic with emmental*
- Selection of Any Two 15.50

### SAVOURIES ~ CHEESE

- Cider & Applewood Rarebit  
*small: 5.75 large: 10.75*
- Pont l'Évêque
- Hubaner ~ Bavarian Blue  
10.75 each  
*or a selection of three 12.00*  
*served with poppyseed & oatmeal biscuits,  
spelt, hazelnut & cranberry loaf  
and grapes*

*Vegetarian Menu is available on request*

*Please inform your server  
if you have any allergies we need to be aware of*

*Cover Charge in Dining Room 2.00*

*Prices include VAT*

*A discretionary 12 1/2% Service Charge will be added to your bill*

*All gratuities are managed by the staff*

*No intrusive or flash Photography ~ No Cheques*

### DESSERTS

- Baked Vanilla Cheesecake 8.00
- Franz-Joseph Kaiserschmarren *with plum compote 8.50*
- \*Chocolate & Raspberry Bavarian Cream *with a white chocolate rosette 8.75*
- Mixed Summer Berry & Apple Crumble *with vanilla custard 8.75*
- Strudel:
- Apple & Cinnamon 8.50 ~ Rhubarb, Apple & Marzipan 9.00

*Salzburg Soufflé (for two) 9.25 per person  
with an apricot compote (20 mins.)*

### KONFITOREI

- Chocolate & Hazelnut Éclair 5.75
- \*Strawberry & Coconut Gugelhupf 6.75
- Sachertorte 6.75 ~ Coffee & Stroh Rum Cake 7.00
- \*Raspberry & Poppy Seed Cake 7.00 *\*wheat free*
- Cherry & Pistachio Millefeuille 7.00 ~ Black Forest Gâteau 7.75

### ICE CREAM COUPES

- Holunder 6.25  
*one large scoop of elderflower sorbet  
with a gooseberry compote*
- Erdbeeren 7.75  
*rippled strawberry sorbet & white chocolate  
ice cream with a strawberry compote*
- Lucian 8.75  
*hazelnut, almond & pistachio ice creams,  
buttered sauce, whipped cream*
- Banana Split 9.75  
*caramelised banana, vanilla ice cream,  
nougat, whipped cream  
with chocolate and raspberry sauces*
- Kinder 9.75  
*raspberry, vanilla and chocolate ice creams,  
whipped cream, marshmallows,  
meringue and chocolate sauce*