



Menu Rapide 13.50
*Classic Tarte Flambee
 with a mixed leaf salad.
 Glass of Wine or Beer,
 Tea or Coffee*


The Delaunay

Vegetarian Options
*please ask your server
 for our full vegetarian menu*

BRUNCH

SMOOTHIES
all at 6.75

Apple, Banana, Berries & Coconut Milk
 Apple, Banana, Orange, Avocado & Tumeric
 Banana, Cucumber, Spinach, Avocado & Guarana

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 a rhubarb & apple compote 12.25
 with blueberries and crème fraîche 12.75

TARTES FLAMBÉES
 Classic: Smoked Bacon & Shallots 10.25
 Goats' Cheese & Sundried Tomatoes 10.25
 Wild Mushrooms & Thyme 10.50

SANDWICHES

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

EGGS

Omelettes from 8.75
*fines herbes, gruyère, ham,
 mushroom, tomato, onion*
 Eggs Benedict 9.00/16.25
 Eggs Florentine 10.00/17.75
 Eggs Arlington 11.00/19.75
 Avocado, Tomato
 and Poached Eggs on Toast 9.75
 Bacon & Potato Gröstl 9.75
with double fried egg
 Kedgeree with a Poached Egg 15.00
 Smoked Salmon
 and Scrambled Eggs 17.25
 Lobster Benedict 17.75

HORS D'OEUVRES

STARTERS

Carlingford Rock Oysters 3.25 ea.
 Wild Mushroom Soup 7.50
 Chicken Soup with Noodles 8.75
 Avocado, Rocket and Quinoa Salad 10.25
 Chopped Chicken Salad *small: 11.00 large: 16.50*

TARTARES

Mixed Beetroot and Avocado Tartare 10.50
 Steak Tartare
*small with toast: 12.25
 large with salad and french fries: 23.25*
 Citrus Cured Salmon Tartare 12.00

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 17.50
 Wiener Schnitzel 25.50
add forestiere sauce 3.00
 Wiener Holstein 28.50
with anchovy and fried egg

GRILLS AND ENTREES

Searred Mackerel Fillets 15.50
pickled beetroot, sauce gribiche
 Grilled Spatchcock Chicken 17.25
 Goujons of Plaice tartare sauce and french fries 20.75
 Roast Pavé of Cod petits-pois and pearl onions 22.50
 Char-Grilled Calf's Liver and Bacon with Apple Mash 23.25
 Fillet of Beef Stroganoff 25.00
 Searred Fillet of Sea Bass kale and girolle mushrooms 29.25
 Rib-Eye Steak french fries and sauce béarnaise 29.75

VEGETABLES ~ SIDE SALADS

buttery mash 4.75 ~ french fries 4.95 ~ potato salad 4.25
 sprouting broccoli, almonds & chilli 5.00 ~ petits-pois à la française 4.75
 wilted spinach 4.95 ~ pickled cucumber salad 4.50 ~ mixed leaf salad 5.00

**WÜRSTCHEN
 SAUSAGES**

Frankfurter smoked beef 14.50
 Thüringer 16.00
pork & marjoram
 Spiced Lamb 16.00
mint & chilli
 Wild Boar & Venison 17.50
with cranberry
 Berner Würstel 17.50
*bacon wrapped pork
 and garlic with emmental*
Selection of Any Two 16.50
 Add Currywurst Sauce 2.50

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 independently ~ No intrusive or flash Photography ~ No Cheques