

BRUNCH

SMOOTHIES

all at 6.50
 Kale, Spinach & Mango
 Tropical Fruit ~ Strawberry & Banana

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 plum & cinnamon compote 12.25
 with blueberries and crème fraiche 12.75

TARTES FLAMBÉES

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

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 9.00/17.75
 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
 Smoked Haddock Kedgeree 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
 Steak Tartare small: 12.25 large: 23.25
 Citrus Cured Salmon Tartare 12.00

SALADS

Avocado, Rocket and Quinoa Salad 10.25
 Chopped Chicken Salad
 small: 11.00 large: 16.50
 Mixed Beetroot,
 Hazelnut & Goats' Curd Salad 12.75

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 Potatö 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
 with anchovy and fried egg

ENTREES AND GRILLS

Seared Mackerel Fillets pickled beetroot and sauce gribiche 15.50
 Grilled Spatchcock Chicken 17.25
 Goujons of Plaice tartare sauce and french fries 20.25
 Roast Pavé of Cod 22.50
 crushed ratte potatoes, samphire & 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 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
 caraway glazed carrots and kohlrabi 5.25 ~ mange tout, sugar snaps & peas 5.00
 wilted spinach 4.95 ~ 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
 Add Currywurst Sauce 2.50

SAVOURIES ~ CHEESE

Käse 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

DESSERTS

Baked Vanilla Cheesecake 8.00
 Franz-Joseph Kaiserschmarren 8.50
 with plum compote
 Classic Apple & Cinnamon Strudel 8.50
 *Trio of Chocolate Gugelhupfs 8.75
 with a viennese chocolate sauce
 Bramley Apple Crumble 8.75
 with vanilla custard or a salted caramel sauce
 Salzburg Soufflé (for two) 9.25 per person
 with an apricot compote (20 mins.)

KONFITOREI

*Chocolate & Grand Marnier Dobos 5.50
 Asbach Coffee & Chocolate Éclair 5.75
 *Blueberry & Lemon Gugelhupf 6.75
 Sachertorte 6.75
 Pear & Blackcurrant Millefeuille 7.00
 Coffee & Stroh Rum Cake 7.00
 *Apple & Poppy Seed Cake 7.00
 Black Forest Gâteau 7.75
 *wheat free

ICE CREAM COUPES

Sunset 6.25
 rippled chocolate and spiced orange sorbets
 with an orange compote
 Feigen 7.75
 fig jam rippled white chocolate ice cream
 with a fig compote, whipped cream and an almond tuile
 Lucian 8.75
 hazelnut, almond & pistachio ice creams,
 butterscotch 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