

The Delaunay

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

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 an apricot & lingonberry compote 12.25
 with blueberries & crème fraîche 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 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.*
 Courgette & Mint Soup *with a soft breaded hen's egg* 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
with anchovy and fried egg

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 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 *with kale and a wild mushroom salad* 29.25
 Rib-Eye Steak *with french fries and sauce béarnaise* 29.75
 Roast Scallops *and* Prawns *courgette ribbons and a citrus dressing* 32.50

VEGETABLES ~ SIDE SALADS

buttery mash 4.75 ~ french fries 4.95 ~ potato salad 4.25
 roasted aubergines *with* feta 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

SAVOURIES ~ CHEESE

Kase 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
 Bavarian Chocolate Cream *with a florentine tuile* 8.75
 Apricot & Apple Crumble *with vanilla custard* 8.75
Strudel:
 Apple & Cinnamon 8.50 ~ Mirabelle Plum, Apple & Marzipan 9.00
 Salzburg Soufflé *(for two) 9.25 per person*
with an apricot compote (20 mins.)

KONFITOREI

*Chocolate & Grand Marnier Dobos 5.50
 Chocolate & Hazelnut Éclair 5.75
 *Apricot & Blueberry Gugelhupf 6.75
 Sachertorte 6.75 ~ Coffee & Stroh Rum Cake 7.00
 *Raspberry & Poppy Seed Cake 7.00 **wheat free*
 Strawberry & Vanilla Millefeuille 7.00 ~ Black Forest Gâteau 7.75

ICE CREAM COUPES

Sommer 6.25
rippled white peach & blackcurrant sorbets
with a peach compote
Erdbeeren 7.75
rippled strawberry sorbet & white chocolate
ice cream with a strawberry compote
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