

The Delaunay

DINNER MENU

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50

Classic Smoked Bacon & Shallots (766) 13.50

MENU RAPIDE 19.50

Choice of Tartes Flambées (866 - 1034)
with gem heart salad

Glass of Wine or Beer

Tea or Coffee

PRUNIER CLASSIQUE
OSCIETRA CAVIAR

served with sour cream and blinis
15g 60.00 (554) ~ 30g 90.00 (594)
~ 50g 140.00 (646)

PRIX-FIXE

2 Courses £23.50 ~ 3 Courses £27.50

Roast Plum Tomato Soup crème fraîche and basil oil (242) (v)
or
Artichoke, Black Olive & Ricotta Tart (515) (v)

Seared Fillet of Mackerel (847)
cucumber and beurre blanc

Chicken Paillard, Rocket & Salsa Verde (801)

Coupe Erdbeeren (152) (v)
strawberry sorbet with strawberry compote

Chocolate & Salted Caramel Délice (700) (v)

HORS D'OEUVRES

Jersey Rock Oysters (10) 4.95 each

Chicken Soup (151) 10.50
with spätzle

Roast Plum Tomato Soup (242) 10.50
crème fraîche and basil oil (v)

Artichoke, Black Olive & Ricotta Tart (515) (v) 15.50

Chopped Chicken Salad (436) 16.75

King Prawn & Avocado Cocktail (915) 18.50

Grilled Langoustines (994) 21.50
with garlic butter

Dressed Dorset Crab (280) 21.50

Grilled Octopus (590) 21.75
flaked almonds, romesco sauce
and a tomato dressing

Smoked Salmon

small: (359) 13.50 large: (431) 21.00
capers & shallots

Steak Tartare

small: (391) with seeded paillassou 16.95
large: (1139) with fries and salad 31.50

Seared Scallops

small: (307) 26.00 large: (560) 42.00
pea purée and citrus dressing

MAIN COURSES

Seared Fillets of Mackerel (847) 21.50
cucumber and beurre blanc

Whole Baked Sea Bass (1022) 34.00
tomato noisette and caper berries

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

Grilled Tuna Steak (592) 39.50
parsley, lemon & caper dressing

Roast Monkfish Tail (1782)
(for two) 42.00 per person
with chowder sauce

Hriday's Aubergine & Chickpea Curry (533) (vg) 21.50
with basmati rice

Soufflé Suisse, Gem Salad (974) (v) 23.50

Wild Mushroom Stroganoff (645) (v) 24.50
with herb-buttered spätzle

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

STEAKS

Rib Eye (1043) 39.50 Filet au Poivre (847) 40.50
bèarnaise sauce peppercorn sauce

Grilled Spatchcock Chicken (1067) 26.50
with salsa verde

Venison Goulash (480) 34.00
root vegetables and mashed potato

Confit of Duck (875) 29.75
creamed leeks and heritage carrots

Roast Rump of Lamb (782) 38.00
with caponata

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

SCHNITZELS & SAUSAGES

Chicken Schnitzel (912) 27.50
lingonberry compote

Wiener Schnitzel (736) 36.50
'holstein': (834) add 3.00

Chicken Schnitzel Sandwich (948) 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 (1010) 25.50

all sausages served with Austrian potato salad, caramelised onions & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (421) (v) 6.25
pommes frites (752) (vg)

broccoli with chilli & garlic (256) (vg) 6.50
austrian potato salad (367) (vg) 6.25

gem heart salad (268) (vg) 5.95
pickled cucumber salad (146) (vg) 5.95

herb buttered runner beans & peas (272) (vg) 6.50
tomato salad with shallots & olive oil (121) (vg) 6.75

CHEESE, DESSERTS & ICE CREAM COUPES

Konditorei, Desserts and Ice Cream Coupes are vegetarian, for vegan options please ask your server

CHEESE SELECTION

15.00

Cantal Entre-deux, Petit Langres, Fourme d'Ambert
quince paste, grapes and walnuts (1051)

ICE CREAM COUPES

Ice Creams & Sorbets 3.50 per scoop

Coupe Peach Melba (488) 10.75
peach and raspberry sorbets, raspberry compote
and white chocolate

Coupe Lucian (1054) 11.50
pistachio, almond and hazelnut ice creams
with butterscotch sauce

Banana Split (817) 11.50
caramelised banana, vanilla ice cream, nougat,
whipped cream with chocolate and raspberry sauces

SPECIALITIES

Classic Apple Strudel (434) 12.50
with vanilla ice cream
(vegan alternative available)

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

Salzburger Soufflé (908) 11.25 per person
with apricot compote (for two)
please allow 20 minutes to prepare

KAISERSCHMARRN

The Franz-Joseph (799) 12.75
with a plum compote

DESSERTS

Baked Vanilla Cheesecake (617) 11.50

Chocolate Mousse (637) 10.75
with butterscotch sauce

Mixed Berry Pavlova (441) 11.25
with crème anglaise

Kaffee Gourmand (900) 14.75
selection of four mini desserts,
served with choice of hot beverage

KONDITIONEIREI

Delaunay Truffles (3 pieces) (106) 4.00

Esterházy Slice (416) 9.50

Carrot Cake (717) 8.50

Black Forest Gâteau (703) 9.50

Sachertorte (637) 9.75



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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