

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 13.50

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Classic Smoked Bacon & Shallots (766) 13.50

MENU RAPIDE

19.50

Choice of Tartes Flambées (866 - 1034)

with gem heart salad

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Glass of Wine or Beer

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Tea or Coffee

The Delaunay

LUNCH MENU

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)

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Seared Fillet of Mackerel (847)

cucumber and beurre blanc

or

Chicken Paillard, Rocket & Salsa Verde (801)

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Coupe Erdbeeren (152) (v)

strawberry sorbet with strawberry compote

or

Chocolate & Salted Caramel Délice (700) (v)

Jersey Rock Oysters (10) 4.95 each

Chicken Soup with spätzle (151) 10.50

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

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

Superfood Salad (702) (vg) 16.00

Smoked Salmon

small: (359) 13.50 large: (431) 21.00

capers & shallots

EGGS

Eggs Benedict

small: (668) 13.50 large: (1336) 21.00

Eggs Florentine (v)

small: (740) 14.25 large: (1481) 21.75

Eggs Royale

small: (711) 14.95 large: (1629) 23.00

Chopped Chicken Salad (436) 16.75

Steak Tartare small: with seeded paillassou (391) 16.95

Steak Tartare large: with fries and salad (1139) 31.50

King Prawn & Avocado Cocktail (915) 18.50

Grilled Octopus (590) 21.75

flaked almonds, romesco sauce and a tomato dressing

Seared Scallops small: (307) 26.00 large: (560) 42.00

pea purée and citrus dressing

Seared Fillets of Mackerel (847) 21.50

cucumber and beurre blanc

Whole Baked Sea Bass (1022) 34.00

tomato noisette and caper berries

Smoked Haddock Kedgeree (792) 24.50

poached egg

Goujons of Haddock (870) 29.50

crushed minted peas and fries

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

with basmati rice

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

Mushroom Stroganoff (645) (v) 24.50

with herb-buttered spätzle

Vegetable Haché (451) (vg) 19.50

with harissa sauce

Grilled Spatchcock Chicken 26.50

salsa verde (1067)

Venison Goulash (480) 34.00

root vegetables and mashed potato

Confit of Duck (875) 29.75

creamed leeks and heritage carrots

Fillet of Beef Stroganoff (1067) 38.50

pilau rice and pickles

STEAKS

Rib-eye with béarnaise sauce (1043) 39.50

Filet au Poivre with peppercorn sauce (847) 40.50

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

broccoli with chilli & garlic (256) (vg) 6.50

gem heart salad (268) (vg) 5.95

herb buttered runner beans & peas (272) (vg) 6.50

pommes frites (752) (vg) 6.75

austrian potato salad (367) (vg) 6.25

pickled cucumber salad (146) (vg) 5.95

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

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

KONDITIONEIRE

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.