

The Delaunay

LUNCH MENU

MENU RAPIDE

18.50

Choice of Tartes Flambées (720)
with mixed leaf salad

Glass of Wine or Beer

Tea or Coffee

TARTES FLAMBÉES

Paris Mushroom & Thyme (598) (v) 12.50

Classic Smoked Bacon & Shallots (696) 12.50

STURIA OSCIETRA CAVIAR

served with sour cream and blinis

15g (556) 50.00 ~ 30g (583) 80.00

50g (646) 120.00

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75

Watercress Velouté with Horseradish Cream (380) (v)

or

Scotch Oak Smoked Salmon (492)
with capers & shallots

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Seared Mackerel (420)
pickled courgette, horseradish cream & lemon oil

or

Grilled Spatchcock Chicken, Salsa Verde (806)

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Bavarian Chocolate Mousse with a Florentine Tuile (598)

or

Carrot Cake (714) (v)

HORS D'OEUVRES

Jersey Rocks (5) 4.95 each

Chicken Soup with Spätzle (264) 9.95

Watercress Velouté with Horseradish Cream (380) (v) 10.50

Fennel, Orange & Quinoa Salad (359) (vg) 15.00

Leek & Cheddar Tart (608) (v) 15.00

Scotch Oak Smoked Salmon (492)

small: 13.50 large: 21.00

with capers & shallots

EGGS

Eggs Benedict

small: (591) 13.50 large: (1095) 21.00

Eggs Florentine (v)

small: (477) 14.25 large: (853) 21.75

Eggs Royale

small: (570) 14.95 large: (1042) 23.00

Chopped Chicken Salad (636) 16.00

Steak Tartare small: with seeded paillassou (385) 16.75

Steak Tartare large: with fries and salad (783) 31.00

King Prawn & Avocado Cocktail (428) 18.50

Duck Pâté en Croûte (434) 19.50

Carpaccio of Scallops (536) 22.50

shaved kohlrabi and a citrus dressing

MAIN COURSES

Smoked Haddock Kedgeree, Poached Egg
small: (471) 17.50 reg: (874) 23.50

Seared Mackerel (420) 19.95

pickled courgette, horseradish cream & lemon oil

Goujons of Haddock (904) 29.50

with crushed minted peas

Fillet of Lemon Sole 'Grenobloise' (670) 42.00

Hriday's Aubergine &
Chickpea Curry (522) (vg) 19.50

with basmati rice

Soufflé Suisse,
Gem Salad (764) (v) 23.50

Mushroom Stroganoff (648) (v) 24.50

with herb-buttered spätzle

Grilled Spatchcock Chicken,
Salsa Verde (806) 25.50

Confit of Duck (732) 26.50

paysanne salad

Devilled Lamb Kidneys (1200) 28.00

mashed potato

Fillet of Beef Stroganoff (1185) 37.50

pilau rice and pickles

STEAKS

Ayrshire 30 Day Dry Aged Aberdeen Angus

Rib-eye 10oz with Bèarnaise Sauce (1118) 39.50 Filet au Poivre with peppercorn sauce (1005) 40.50

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (505) (vg) 19.75
sun-dried tomatoes, salsa verde

Chicken Schnitzel (688) 27.50
lingonberry compote

Wiener Schnitzel (634) 35.50
'holstein': add 3.00

Chicken Schnitzel Sandwich (874) 18.95
lettuce, tomato, marie rose sauce

New York Hot Dog (505) 12.75
caramelised onions

Beef Frankfurter (682) 22.00

Veal Bratwurst (671) 22.50

Montbéliard A.O.C (1182) 24.50

Berner Würstel (1002) 25.50

all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (310) (v) 5.95

sautéed broccoli with chilli & garlic (210) (vg) 6.25

french beans with paprika butter (380) (v) 6.50

minted peas & broad beans (182) (v) 6.00

pommes frites (503) (vg) 5.95

austrian potato salad (194) (vg) 5.95

pickled cucumber salad (140) (vg) 5.95

gem heart salad (93) (vg) 5.95

CHEESE, DESSERTS & ICE CREAM COUPES

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

BRITISH CHEESES

Sinodun Hill, Kern, Perl Las (696) 15.00
quince paste, grapes and walnuts

KONDITIONEIREI

Delaunay Truffles (two) (103) 4.00

Coffee & Prune Cake (318) (vg) 8.75

Raspberry, Pistachio &
Chocolate Roulade (424) 9.50

Black Forest Gâteau (777) 9.50

Sachertorte (544) 9.75

KAISERSCHMARRN

The Franz-Joseph (788) 12.75
with a plum compote

DESSERTS

Bavarian Chocolate Mousse (632) 10.75
with a florentine tuile

Elderflower Infused Fruit Salad (82) (vg) 9.75

Baked Vanilla Cheesecake (587) 10.50

Berry & Vanilla Baked Alaska (573) 10.75
flambéed with kirsch

Rhubarb & Apple Crumble (470) 11.75
with vanilla crème anglaise

Classic Apple Strudel (480) 13.50

with vanilla ice cream
(vegan alternative available)

ICE CREAM COUPES

Ice Creams & Sorbets (118) 3.50 per scoop

Coupe Exotic (225) (vg) 10.25
mango and passion fruit sorbets
with a pineapple compote and crisp

Coupe Lucian (828) 11.50
pistachio, almond and hazelnut ice cream
with butterscotch sauce

Banana Split (1004) 11.50
caramelised banana, vanilla ice cream,
nougat, whipped cream with chocolate
and raspberry sauces



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 ~ 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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