

The Delaunay

DINNER MENU

TARTES FLAMBÉES

Confit Tomatoes & Goats' Cheese (v) 12.50

Classic Smoked Bacon & Shallots (696) 12.50

MENU RAPIDE (v) 18.50

Choice of Tartes Flambées (720)
with mixed leaf salad

Glass of Wine or Beer

Tea or Coffee

STURIA OSCIETRA CAVIAR

served with sour cream and blinis

15g 50.00 ~ 30g 80.00 ~ 50g 120.00

(556)

(583)

(646)

PRIX-FIXE

2 Courses 29.75 ~ 3 Courses 34.75

Watercress Velouté, Horseradish Cream (v) (280)

or
'Severn & Wye' Smoked Salmon (492)

Seared Fillets of Mackerel, Pickled Vegetables (471)

Grilled Spatchcock Chicken, Salsa Verde (806)

Dark Chocolate Mousse with Pistachios (v)

Blackcurrant Sorbet with Crémant de Loire

HORS D'OEUVRES

Achill Island Oysters No. 2's (5) 5.25 each

Watercress Velouté (280) (v) 9.75
with horseradish cream

Chicken Soup with Spätzle (264) 9.95

Romaine Wedge Salad (707) 13.25
boiled egg & white anchovies

Carpaccio of Scallops (519) 18.50

shaved kohlrabi and a citrus dressing

King Prawn & Avocado Cocktail (428) 17.75

Grilled Orkney Langoustines (1125) 19.75
with garlic & herb butter

Dressed Dorset Crab (228) 19.95

Chopped Chicken Salad (636) 16.00

Sautéed Duck Livers (583) 18.75
with golden raisins on potato rösti

'Severn & Wye' Smoked Salmon
small: (492) 13.50 large: (542) 21.00

Steak Tartare
small: (286) 16.50 large: (783) 31.00

MAIN COURSES

Seared Fillets of Mackerel (432) 19.95
with pickled vegetables 'à la grecque'

Goujons of Haddock (904) 28.75
with crushed minted peas

Whole Baked Sea Bream (1160) 29.00
cherry tomatoes, black olives and beurre noisette

Chargrilled Tranche of Halibut (696) 39.50
with sauce choron

Whole John Dory (for two) 39.75 per person (722)
with a sautéed samphire and palourde clam sauce

Hriday's Aubergine & Chickpea Curry (522) (vg) 18.50
with basmati rice

Soufflé Suisse, Gem Salad (764) (v) 22.75

Wild Mushroom Stroganoff (648) (v) 23.50
with herb-buttered spätzle

STEAKS

Ayrshire 30 Day Dry Aged Aberdeen Angus,
served with pommes frites and sauce béarnaise

Rib Eye 10oz 38.95

Fillet 7oz 39.95

Grilled Spatchcock Chicken (806) 24.50
with salsa verde

Confit of Duck (807) 24.75
paysanne salad and a grain mustard dressing

Devilled Lamb Kidneys (1294) 27.50
rosemary roasted new potatoes

Fillet of Beef Stroganoff (1185) 36.95
pilau rice and pickles

Grilled Veal Chop (350gr) (1321) 44.75
summer greens and sage butter

SCHNITZELS & SAUSAGES

Aubergine Schnitzel (505) (vg) 19.50
sun-dried tomatoes, salsa verde

Chicken Schnitzel (688) 26.50
lingonberry compote

Wiener Schnitzel (634) 34.75
'holstein': add 3.00

New York Hot Dog (505) 12.75 Beef Frankfurter (682) 21.00 Veal Bratwurst (671) 21.50 Montbéliard A.O.C (1182) 24.00 Berner Würstel (1002) 24.75
caramelised onions all sausages served with Austrian potato salad & sauerkraut

VEGETABLES & SIDE SALADS

buttery mash (310) 5.95
pommes frites (503) (vg) 5.95

sautéed broccoli with chilli & garlic (210) (vg) 6.25
austrian potato salad (194) 5.95

roast courgettes with pine nuts (260) (vg) 6.50
pickled cucumber salad (140) (vg) 5.95

confit leeks (280) 6.25
gem heart salad (93) (vg) 5.50

CHEESE, DESSERTS & ICE CREAM COUPES

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

BRITISH CHEESES

Dorstone, Quicke's Cheddar,
Cashel Blue (665) 14.50
quince paste, grapes and walnuts

ICE CREAM COUPES

Ice Creams & Sorbets (118) 3.00 per scoop

Coupe Imperial (190) 9.75
one large scoop of blackcurrant sorbet
finished with crémant de loire

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

SPECIALITIES

Classic Apple Strudel (480) 12.50
with vanilla ice cream
(vegan alternative available)

Salzburger Soufflé (950) 11.25 per person
with apricot compote (for two)
please allow 20 minutes to prepare

KAISERSCHMARRN

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

DESSERTS

Dark Chocolate Mousse
with raspberries and pistachios (118) (v) 9.50

Baked Vanilla Cheesecake (587) 10.50

Summer Pudding (461) 11.00
with crème fraîche

Delaunay Truffles (2) (103) 4.00

Carrot Cake (578) 8.50

Raspberry and Poppy Seed Cake (118) (vg) 8.75

Esterhazy Hazelnut Gâteau (406) 9.00

Black Forest Gâteau (777) 9.50

Sachertorte (544) 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. 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.