

Breakfast served Monday-Friday 7am-11.30am
Saturday 8am-11am ~ Sunday 9am-11am ~ Bank Holiday Brunch 11am-5pm

TAGESTELLER 18.75

Monday Chicken Curry ~ Tuesday Hungarian Sausage Stew
Wednesday Goulash ~ Thursday Veal 'Parmentier'
Friday Ligurian Fish Stew ~ Saturday Chicken Kiev
Sunday Roast Rib of Beef with Yorkshire Pudding 22.50

— VIENNOISERIE —

all made in our pastry kitchen

Pretzel 2.25 ~ Cinnamon Bun 3.00

Blueberry & Almond Muffin 3.00 ~ Croissant au Beurre 3.25

Pain au Chocolat 3.50 ~ Poppy Seed Gebäck 3.50

Almond Croissant 3.75 ~ Mixed Basket 7.75

— SOUPS ~ STARTERS ~ SALADS —

Borscht 5.75 ~ Chicken Soup with Noodles 6.95

Cauliflower & Blue Cheese Soup 6.75

Liverwurst 7.00

with pickled walnuts and toasted rye bread

Baked Romano Pepper with spiced aubergine 7.50

Avocado, Radish & Butter-Leaf Lettuce Salad 7.75

Mixed Beetroots and Honeyed Goats' Curd Salad

small 8.50 large 11.95

Roast Squash Salad 8.50

with quail eggs, pecorino and chestnuts

Beetroot Cured Salmon with horseradish dressing 9.50

Chopped Chicken Salad

with soft herbs 9.75 large 14.75

Tarte Flambée smoked bacon & shallots 9.75

Steak Tartare

small with toast 10.50 large with mixed leaf salad and french fries 19.75

Smoked Black Forest Ham celeriac remoulade 12.50

Severn & Wye Oak Smoked Salmon 14.00

CRUSTACEA ~ CAVIAR

Oysters

Jersey Rock 2.35 ea. ~ Carlingford Lough Rock 2.45 ea.

Shellfish

Plateau de Fruits de Mer 31.50 per person

Royal with lobster 43.00 per person

Lobster Mayonnaise half 19.25 whole 38.00

Cocktails

Prawn 13.50 ~ Crab 16.95 ~ Lobster 22.50

Caviar

Oscietra with buckwheat blinis and sour cream 30g 67.00 50g 110.00



BRUNCH ~ EGGS

Pitchers: Bloody Mary 24.00 ~ Almdudler Punch 30.00 ~ Bucks Fizz 48.00



Pink Grapefruit 4.00 ~ Fresh Fruit Salad 6.75

Pancakes or Waffles

with maple syrup 6.75 with bacon 9.50

with apple & rhubarb compote 9.75 with blueberries and crème fraîche 9.75

Benedict 7.25/14.00 ~ Florentine 7.75/15.00 ~ Arlington 8.75/17.00

Omelette au Choix from 7.75

finest herbes, gruyère, ham, mushroom, tomato, onion

Omelette Arnold Bennett 10.75

Black and White Pudding with a Fried Duck Egg 11.75

Smoked Salmon and Scrambled Eggs 14.00 ~ Steak and Eggs 19.00

— WIENERS ~ SANDWICHES —

Beef Frankfurter 9.50 ~ Bockwurst 9.75 ~ Thüringer 9.95

Nürnberger 11.00 ~ Käsekrainer 11.50 ~ Berner Würstel 11.75

served with potato salad, sauerkraut and caramelised onions

Choice of Two from 9.65 or Viennese Hot Dog garnished as above 7.50

New York Hot Dog with french fries 6.50

Croque Monsieur 6.95 ~ Croque Madame 8.25

Panino of Grilled Chicken, Fontina, Courgette & Red Pepper Pesto 8.50

Smoked Salmon and Cream Cheese Bagel 11.50 ~ Salt Beef & Mustard Pretzel 12.75

Brioche Burger with french fries 14.50 ~ Lobster Roll 17.75

— FISH —

Grilled Kipper with mustard butter 10.50 ~ Kedgeree 12.00

Moules Frites 14.25 ~ Goujons of Plaice with french fries and tartare sauce 15.75

Sea Trout with buttered leeks, shrimps and a lemon vinaigrette 18.25

Fillet of Sea Bass wild mushrooms, endive, sherry vinegar 23.50

— ENTREES —

Spatchcock Poussin salsa verde 14.75 ~ Choucroute à l'Alsacienne 15.75

Chargrilled Calf's Liver and Bacon with buttery mash and shallot gravy 19.75

Roast Rump of Lamb pearl barley, rosemary jus 22.75

Fillet of Beef 'Stroganoff' 21.75

SCHNITZELS

Chicken 15.50 ~ Cordon Bleu 17.50 ~ Wiener 19.75 ~ Holstein 21.50

— VEGETABLES ~ SIDE SALADS —

Thyme Roasted Carrots 3.75 ~ Buttery Mash 4.25 ~ French Fries 4.25

Cauliflower Cheese 4.00 ~ Sprouting Broccoli with paprika butter 4.50

Wilted Spinach 4.75 ~ Potato Salad 3.75 ~ Mixed Leaf Salad 3.75

Pickled Cucumber Salad 4.00

Afternoon Tea served Monday-Sunday 3pm-6.30pm

CHEESE ~ SAVOURIES

Westcombe Cheddar ~ Bavarian Blue ~ Munster

served with oatmeal & honey biscuits,

spelt, hazelnut & cranberry loaf and grapes

9.75 each or Selection 9.75

Welsh Rarebit 4.75/7.75 ~ Buck Rarebit 5.25/8.25

— DESSERTS —

Ice Creams and Sorbets 1.50 per scoop

Linzer Tart with cinnamon ice cream 6.75

Pineapple Flammkuchen austrian tarte flambée 6.75

Rhubarb & Pear Crumble 7.00 ~ 'König' Spiced Chocolate Pudding 7.25

'Scheiterhaufen' austrian bread & apple pudding 7.50

Apple & Walnut Strudel with vanilla ice cream 7.75

Salzburg Soufflé (for two) 8.00 per person (20 mins.) with apricot compote

— PATISSERIE —

*Chocolate Truffles white or dark 1.50 ea.

Chocolate or Coffee Eclair 4.50 ~ Lemon Meringue Tart 4.75

Dobos Slice 4.75 ~ Lemon & Praline Millefeuille 4.75

*Passion Fruit Gugelhupf 5.50 ~ Sachertorte 5.50

Coffee & Stroh Rum Cake 5.75 ~ *Apple & Poppy Seed Cake 5.75

Black Forest Gâteau 6.00 ~ Baked Vanilla Cheesecake 6.00

*wheat free

COUPES

Constance 4.25

mint and chocolate sorbets with a candied tuile

Tyrol 7.25

stroh rum & raisin, coffee ice cream, meringue and coffee anglaise

Lucian 7.50

hazelnut, almond and pistachio ice creams,

whipped cream and butterscotch sauce

Banana Split 7.75

caramelised banana, vanilla ice cream, nougat,

whipped cream with chocolate and raspberry sauces

Kinder 8.75

raspberry, vanilla & chocolate ice creams, whipped cream,

marshmallows, meringue and chocolate sauce

Vegetarian Menu is available on request

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

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