

LUNCH & DINNER MENU

SNACKS

Marinated Nocellara Olives (vg)
(222) 4.50

Basket of Artisan Baguette (v)
(1265) 5.00

Steak Tartare Croûte
(58) 6.50

Smoked Salmon and
Crème Fraîche Tartine (232)
6.00

HORS D'OEUVRES

Soupe à l'Oignon (326) 10.25
with a gruyère crouton

Grilled Artichoke and Pomegranate
Superfood Salad (vg) small (425) 13.50 /
large (568) 21.50
toasted seeds, wild rice, mixed quinoa

Smoked Salmon & Crab Tian (257) 19.50
mixed herb salad and a lemon dressing

Chopped Chicken Salad
small (507) 15.75 / large (830) 24.75
avocado, gem lettuce, peas and edamame beans

Jersey Rock Oyster
three (39) 13.50 / six (78) 25.75

Sautéed Chicken Livers (264) 13.25
on toasted brioche

Escargots à la Bourguignon (1030) 15.75
demi-douzaine

Steak Tartare
small with sourdough toast (397) 14.75
large with pommes frites and gem salad (631) 27.50

Avocado Vinaigrette (611) (vg) 10.25
with salade mâche

Endive, Pear and
Roquefort Salad (198) 15.50
with toasted walnuts

Classic Prawn Cocktail (825) 17.25
avocado and sauce 'marie rose'

Seared Scottish Scallops (158) 19.75
caramelised cauliflower purée
and toasted hazelnuts

LES OEUFS

Eggs Benedict small (575) 9.75 / large (1100) 16.75
roast ham and hollandaise

Omelette aux Fines Herbes (401) (v) 16.50
with a gem heart salad

Smoked Salmon and Scrambled Eggs
(903) 19.25
with toasted sourdough

PLATS PRINCIPAUX

Roasted Darné of Cauliflower (287) (vg) 17.00
piperade and piment d'espelette

Seared Fillet of Salmon (767) 27.50
haricots verts almondine and sauce vierge

Chicken Schnitzel (527) 22.50
with jus parisienne
or lingonberry compote

Confit Duck Leg 'Cassolet' (1162) 28.50
with cavolo nero

Soufflé Suisse (1256) (v) 17.50
with a gem heart salad

Coq au Riesling (to share) (950) 52.00
with pommes purée

Goujons of Haddock small (927) 15.50 /
large (1121) 26.25 pommes frites and tartar sauce

Char-grilled Monkfish (750) 34.50
with beurre meunière

Seared Fillet of Sea Bass (398) 28.00
mussels, ratatouille and shaved fennel

Ravioles du Dauphiné (828) (v) 17.50
forest mushrooms and beurre hongroise

Dry Aged Ribeye Steak (610) 38.50
pommes frites and peppercorn sauce

Steak Frites (1150) 27.25
flat iron steak, pommes frites
and sauce béarnaise

LES GARNITURES

pommes frites (606) 5.75

pommes purée (391) 5.75

steamed spinach (117) (vg) 5.75

ratatouille (100) (vg) 5.75

fine french beans (127) (vg) 5.75

gem salad with fine herbs (279) (vg) 5.25

FROMAGES, DESSERTS ET GLACES

All desserts and ice cream coupes are vegetarian, for vegan options please ask your server.

Crème Brûlée (590) 8.75

Fromages: Langres, Comté, Fourme d'Ambert (1092) 15.00
served fully garnished

Apple Tart Fine (687) 9.95
with vanilla ice cream

Macaron de Saison (446) 7.50

Chocolat Mousse 'Liegeois' (to share) (1675) 15.75
whipped cream and hazelnut tuile

Baked Cheesecake (626) 9.50
with seasonal fruit compote

Regis' Carrot Cake (717) 8.50
walnuts and cream cheese frosting

Pain au Chocolat Pudding (617) 9.75
with crème anglaise

Soutine Truffles (2) (147) 3.75

Glaces: Coupe 'Lucian' (1008) 9.75
pistachio, hazelnut and almond nougatine ice creams, whipped cream and butterscotch sauce



Scan to view a menu
with calories. Adults need
around 2,000 kcal a day.

*A discretionary 12.5% Service Charge will be added to your bill - All gratuities are managed independently
Proces include VAT - Gluten free options available - No flash, or intrusive photography
Please inform your server if you have any food allergies or special dietary needs - v - vegetarian | vg - vegan*



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