





WEEKEND BRUNCH MENU

Saturdays, Sundays and Bank Holidays
11.30am until 5.00pm

SNACKS

Madeleines (176) 2.95

Carlingford Rock Oyster (8) 3.95

Roquefort Tartine (321) 6.50

Cannelés Bordelais (255) 4.25

STARTERS & SALADS

French Onion Soup (446) 8.95 with a gruyère crouton

Grilled Prawns & Fennel Salad with a citrus dressing small: (97) 13.75 large: (223) 19.75

Chopped Chicken Salad heritage radishes, grapes & lavender small: (246) 13.25 large: (369) 19.25

Croque Monsieur (945) 14.75

Carpaccio of Candy Beetroot (vg) (102) 9.75 with caramelised walnuts

Roast Butternut Squash & Superfood Salad (vg) fennel, quinoa, dried fruits & nuts small: (881) 13.75 large:(1322) 19.75 add chicken: plus (193) 3.50

Hot Smoked Salmon Salade Niçoise (581) 14.95 olives provençal & soft-boiled egg

Provençal Goats' Cheese Salad (v) thyme, honey and piperade small: (342) 11.95 large: (513) 17.95

Steak Tartare

small: with toast (331) 13.75 large: with french fries and salad (1120) 19.75

Escargot (1372) 11.95 garlic butter, pernod & tarragon

LES CROQUES

all served with fennel salad

Croque Provençal (616) 14.75

Croque Madame (1090) 15.95

- CRÊPES -

Crêpes (488) 9.95 banana, cream & chocolate sauce

Crêpe Complète (348) 16.25 ham, cheese, fried egg & truffle oil

OEUFS

Eggs Benedict small: (676) 9.75 large: (1366) 17.50 with york ham and hollandaise

Eggs Royale small: (578) 12.50 large: (1153) 22.50 with smoked salmon and hollandaise

Eggs Florentine small: (477) 9.75 large: (853) 17.50 with spinach and hollandaise

Eggs Basquaise (569) 12.50 chorizo, tomato & red pepper ragoût

Smoked Salmon & Scrambled Eggs (820) 17.95 with toasted sourdough

Avocado & Tomatoes on Sourdough (vg) (472) 10.95

add: a poached egg (v) (485)+1.50 add: crispy bacon (165)+3.00 Potato Rösti

with a fried duck egg (v) (624) 9.95 or smoked salmon & dill cream cheese (353) 17.75

Grilled Portobello Mushrooms (v) (445) 12.95 herb cream cheese and poached egg

MAIN COURSES

Mauro's Aubergine Gratin (v) (604) 17.95 with grilled sourdough

'Orzotto' du Jour (vg) (522) 15.95 seasonal vegetables & herb oil

Bellanger Cheeseburger & Frites (1270) 16.75

traditional garnish, brioche bun add: crispy bacon +3.00 Chicken Schnitzel (871) 17.95 grilled lemon and lingonberry compote

Chicken Holstein (1250) 21.00 capers, anchovies, fried egg and jus parisienne

Pan-roasted Cod à la Provençale (271) 26.50 capers, olives & basil

Crab Linguine (580) 19.95 with sauce nantua

Steak Frites (774) 24.95 flat-iron steak, béarnaise sauce and french fries

Pan-seared Sea Bream (568) 21.95 cous-cous & harrissa sauce

SIDES «

All sides 4.95

french fries (vg) (395) \sim mash potatoes (v) (296) \sim french beans almandine (v) (194) mesclun salad with heritage radishes (vg) (71) \sim Bellanger's pickled fennel salad (vg) (165)

DESSERTS

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

with honey & rosemary

Baked Vanilla Cheesecake (631) 8.50

classic new york style baked cheesecake

Coupe 'Liégeois' (1087) 9.75

vanilla and chocolate ice creams,

whipped cream and bitter chocolate sauce

Crème Brûlée (695) 8.50

Chocolate & Hazelnut Tart (556) 8.95 Caramelised Apple Tart (501) 9.75
with Jersey cream with vanilla ice cream

Baked Camembert (for two) (814) 16.95

Coupe 'Amandine' (739) 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 No flash, or intrusive photography - Please inform your server if you have any food allergies or special dietary needs v - vegetarian | vg - vegan



If you would like to purchase one of our gift vouchers, please scan the QR code.



The Wolseley, The Wolseley City, The Delaunay, Brasserie Zédel, Colbert, Fischer's, Soutine, Manzi's, Bellanger www.thewolseleyhospitalitygroup.com

