

ëlgr.

MENU

Charcuterie Board | 190 | 120

Marinated Olives | 30

Orange, Naartjie, Persimmon, Red Onion, Pecorino | 60

Toast, Lardo, Anchovies | 70

Brandade, Marinated Red Peppers, Oregano, Ciabatta | 70

Jerusalem Artichoke, Pesto, Almonds, Ricotta | 90

Baby Gem, Apple, Shallot, Date, Orange, Parmesan | 90

Beetroot, Curry, Cashew, Coriander | 90

Raw Beef, Dijon, Rocket, Blue Cheese | 90

Bagel, Trout Gravlax, Semi-dried Tomato, Red Onion | 90

Pizza Tomato, Chorizo, Butternut, Curry, Coriander Chutney, Ricotta, Chilli | 120

Pizza White, Cos Lettuce, Sundried Tomato, Caesar Dressing, Parmesan | 120

Pork, Apple, Swiss Chard, Chilli, Garlic | 140

Celeriac, Celery, Walnut, Pak Choi, Lemon | 140

Hake, Fennel, Baby Onion, Saffron, Butter Sauce, Bottarga | 160

Duck, Red Cabbage, Mangetout, Beurre Noisette, Jus | 190

Lemon Meringue Doughnut | 60

Pain Perdu, Vanilla & Rhubarb Ice-Cream | 90

Paris-Brest, Hazelnut | 90

Brown Butter Ice-Cream, Dark Chocolate Sauce | 60

Chocolate Sorbet, Olive Oil, Salt | 50

Cheese Board | 90

Langbaken Karoo Blue & Karoo Sunset, Breadcrisp, Gingerbread

Chef's Choice Sharing Menu | 395

With Paired Wines | 795

Please inform your waiter of any dietary requirements