

ëlgr.

MENU

Charcuterie Board | 140 | 220
Marinated Olives | 30
Toast, Lardo, Anchovy | 70
Cucumber, Celery, Fish Sauce, Sesame, Lime, Coriander | 70
Kohlrabi, Blue Cheese, Capers, Mustard | 80
Aubergine, Yogurt, Mint, Thyme, Pine Nut | 80
Raw Beef, Beetroot, Rocket, Parmesan | 90
Radicchio, Orange, Date, Red Onion, Belnori Kilimanjaro | 100
Baby Gem, Fig, Egg Mayonnaise, Sour Cream, Dill, Chives | 120
Pizza Tomato, Brussels, Chilli, Mozzarella, Pancetta | 140
Pizza White, Spinach, Garlic, Mortadella, Tapenade | 140
Lamb Shoulder, Fasolada, Kale, Tzatziki | 140
Linefish, Black Olives, Baby Marrow, Tomato, Salami Chili | 140
Pork, Swiss Chard, Nectarines, Red Onion, Jus | 140

Apricot Jam filled Doughnut | 65
Pineapple, Coconut, Semifreddo | 75
Dulce de Leche, Chocolate Ice Cream Sandwich | 80
Nectarine and Peach Sorbet, Bellini | 80
Burnt Almond Ice Cream, Butterscotch, Oat Tuile | 60
Chocolate Sorbet, Olive Oil, Salt | 50

Chef's Choice Sharing Menu | 395
With Paired Wines | 795

Please inform your waiter of any dietary requirements