

ëlgr.

MENU

- Charcuterie Board | 140 | 220
Marinated Olives | 30
Baby Potato, Dill, Red Onion, Sour Cream | 40
Baby Marrow, Prune, Almond, Caper, Parsley | 80
Toast, Nduja, Boquerones, Ricotta | 80
Aubergine, Yogurt, Mint, Thyme, Pine Nut | 80
Beetroot, Curry, Coriander, Sultana, Cashew, Chilli | 90
Savoury Cheesecake, Radish, Mustard | 90
Raw Beef, Beetroot, Rocket, Parmesan | 90
Radicchio, Orange, Date, Red Onion, Belnori Kilimanjaro | 100
Baby Gem, Fig, Egg, Mayonnaise, Sour Cream, Dill, Chives,
Walnut | 120
Pizza White, Langbaken Sunset, Pistachio, Honey | 140
Pizza Tomato, Mozzarella, Corn, Jalapeño, Chimichurri | 140
Pork, Sweet Pepper, Baby Potato, Broccoli, Basil, Aioli | 140
Linefish, Lentils, Fennel, Bacon, Kalamata Olives, Breadcrumbs | 150
Lamb Rib, Chermoula, Lemon | 150
- Chocolate Sorbet, Olive Oil, Salt | 50
Vanilla & Fig Flan | 60
Cookie-Pie, Brown Butter Ice Cream | 75
Ann-Britt's Tosca Cake, Vanilla Ice Cream | 75
Strawberry Meringue, Strawberry Sorbet, Cream | 75
Paris Brest, Coffee, Chocolate Crèmeux | 85
- Chef's Choice Sharing Menu | 395
With Paired Wines | 795

Please inform your waiter of any dietary requirements