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## 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, Phantom Ash Goat Cheese, Pistachio, Beurre Noisette,  
Honey | 90  
Savoury Cheesecake, Radish, Mustard | 90  
Raw Beef, Dijon Mayo, Capers, Gorgonzola, Rocket | 90  
Radicchio, Red Cabbage, Naartjie, Gruyère, Anchovy, Hazelnut | 120  
Baby Gem, Granny Smith, Baby Turnip, Shallot, Jerusalem Artichoke,  
Spring Onion, Sour Cream | 140  
Pizza White, Langbaken Sunset, Pistachio, Honey | 140  
Pizza Tomato, Fennel, Oyster Mushroom, Garlic, Porcini Powder | 140  
Bavette, Apricot Butter, Green Beans | 140  
Pork, Cabbage, Baby Potato, Parsley, Jus | 140  
Linefish, Lentils, Fennel, Bacon, Kalamata Olives, Breadcrumbs | 150

Chocolate Sorbet, Olive Oil, Salt | 50  
Burnt Vanilla Custard & Fig Tart | 60  
Dark Chocolate Ice Cream, Hazelnut & Honeycomb | 65  
Apple Cookie-Pie, Brown Butter Ice Cream | 75  
Ann-Britt's Tosca Cake, Vanilla Ice Cream | 75  
Paris Brest, Coffee, Chocolate Crèmeux | 85  
Mooivallei Gouda, Honey, Hazelnut & Crackers | 80

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

*Please inform your waiter of any dietary requirements*