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MENU

Charcuterie Board | 195 | 295

Marinated Olives | 40

Baby Potato, Langbaken Sunset, Parsley, Garlic | 95

Toast, Nduja, Boquerones, Ricotta | 110

Kohlrabi, Persimmon, Red Wine Soaked Kilimanjaro, Pine Nut | 135

Ajvar, Green Beans, Cucumber, Grapefruit, Yoghurt, Mint | 140

Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 145

Baby Gem, Grape, Celery, Blue Cheese Dressing | 175

Radicchio, Kale, Romesco, Almonds, Beetroot | 185

Burrata, Ox Heart Tomato, Basil, Pistachio | 195

Pizza Tomato, Mozzarella, Broccoli, Nduja | 210

Pizza White, Leeks, Smoked Kleinriver Overberg, Hazelnut | 210

Pork, Celeriac, Swiss Chard, Fig, Bacon Jus | 255

Line Fish, Babaganoush, Red Pepper, Tahini, Pomegranate, Walnut | 285

Lamb Ribs, Butter Bean Pilaki, Herb & Sumac Yogurt, Lemon | 295

Limited Availability

Four Cheese Pizza, Langbaken Sunset, Cremenzola,

Kleinrivier Gruberg, Ricotta, Honey | 245

Chocolate Sorbet, Olive Oil, Salt | 85

Almond Ice Cream, Almond Crunch, Oat Tuile | 95

Frangipane Tart, Berry, Peach & Cream | 135

Basque Cheesecake & Berry Jam | 135

Lemon Curd Cake & Crème Fraîche | 135

Chocolate, Almond Cake, Dulce de Leche Crème | 145

Overberg Kleinriver

Gorgonzola, Blue Cheese

St Francis Ashisi

Quince Membrillo, Whipped Honey & Crackers | 85 ea | 235

Chef's Choice Sharing Menu | 595 p/p

Add:

Paired Wines | 650 p/p

Premium Paired Wines | 1045 p/p

Please inform your waiter of any dietary requirements