

# ëlgr

## MENU

- Charcuterie Board | 195 | 295  
Marinated Olives | 40  
Canary Island Potatoes & Salsa Verde | 95  
Toast, Nduja, Boquerones, Ricotta | 110  
Kohlrabi, Green Apple, Red Wine Soaked Kilimanjaro, Pine Nut | 135  
Ajvar, Green Beans, Cucumber, Grapefruit, Yoghurt, Mint | 140  
Aubergine, Sumac, Yoghurt, Pinenuts, Mint, Cumin | 150  
Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 155  
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, Prune, Bacon Jus | 255  
Line Fish, Babaganoush, Red Pepper, Tahini, Pomegranate, Walnut | 285  
Zuney Wagyu Bavette, Grilled Red Pepper & Lime Butter,  
Green Beans, Parmesan | 325

- Chocolate Sorbet, Olive Oil, Salt | 85  
Almond Ice Cream, Almond Crunch, Oat Tuile | 95  
Doughnut Pain Perdu, Vanilla Ice Cream & Doughnut Crunch | 125  
Basque Cheesecake & Berry Jam | 135  
Lemon Curd Cake & Crème Fraîche | 135  
Chocolate, Almond Cake, Vanilla Ice Cream | 145

- Overberg Kleinriver  
Gorgonzola, Blue Cheese  
Langbaken Sunset  
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**