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MENU

Charcuterie Board | 195 | 295

Marinated Olives | 40

Canary Island Potatoes & Salsa Verde | 95

Toast, Nduja, Boquerones, Ricotta | 110

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

Beetroot, Curry, Cashew, Coriander, Saltana, Chilli | 150

Aubergine, Sumac, Yoghurt, Pinenuts, Mint, Cumin | 150

Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 155

Baby Gem, Blood Orange, Date, Red Onion, Red Wine Soaked Kilimanjaro | 185

Cabbage, Capers, Caesar Dressing, Brown Anchovies, Parmesan | 185

Burrata, Fennel, Winter Citrus, Black Olives | 190

Pizza Tomato, Mozzarella, Oyster Mushroom, Chilli, Baby Spinach,
Parmesan, Truffle | 210

Pizza White, Pistou, Mortadella, Green Olives | 210

Pork, Stomped Potato, Baby Spinach, Beurre Noisette Jus, Aoili | 280

Sea bass, Beluga Lentils, Baby Marrow, Tomato, Dill,
Parsley Sauce, Wild Rocket | 295

Zuney Wagyu Bavette, Grilled Red Pepper & Lime Butter,
Green Beans, Parmesan | 325

Limited Availability

Cheese Pizza, Langbaken Sunset, Cremonzola,
Kleinriver Gruberg, Ricotta | 245

Chocolate Sorbet, Olive Oil, Salt | 85

Popcorn Ice-Cream, Dulce de Leche, Candied Popcorn | 95

Chocolate Basque Cheesecake, Chocolate Sauce & Crumb | 135

Paris Brest, Pistachio Crème | 145

Chocolate Fondant | 155

Kleinriver Overberg

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