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MENU

- Charcuterie Board | 215 | 325
Marinated Olives | 40
Canary Island Potatoes & Salsa Verde | 95
Toast, Lardo, Brown Anchovies | 110
Sheep Yoghurt, Watermelon, Cucumber, Mint, Chickpeas | 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, 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

- Four Cheese Pizza, Langbaken Sunset, Cremonzola
Kleinriver Gruberg, Ricotta | 245
- Chocolate Sorbet, Olive Oil, Salt | 85
Popcorn Ice-Cream, Dulce de Leche, Candied Popcorn | 95
Add: Bacon Crumbs | 45
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 | 695 p/p
Add:
Paired Wines | 650 p/p
Premium Paired Wines | 1045 p/p

Please inform your waiter of any dietary requirements