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MENU

Charcuterie Board | 215 | 325

Marinated Olives | 40

Potatoes, Rosemary & Lemon Salt, Tzatziki | 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, Spicy Salami, Fermented Chilli Honey | 210

Pizza White, Pistou, Mortadella, Green Olives | 210

Pizza White, Baby Potato, Rosemary, Baby Marrow, Ricotta | 210

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

Line Fish, Butterbean, Kale, Smoked Tomato, Parmesan,

Sage Pesto, Green Olive | 295

Zuney Wagyu , Grilled Corn, Corn Juice, Jalapeño, Parmesan | 345

Limited Availability

Yellowfin Tuna, Phantom Ash Goat Cheese, Orange, Jalapeño,

Green Garlic ,Red Onion | 195

Four Cheese Pizza, Langbaken Sunset, Cremonzola

Kleinriver Gruberg, Ricotta, Honey | 245

Chocolate Sorbet, Olive Oil, Salt | 85

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

Add: Bacon Crumbs | 45

Raspberry Sorbet, Meringue, Cream | 115

Brioche, Passionfruit Curd & Brûlée Italian Meringue | 115

Burnt Custard, Strawberry, Cream, Shortbread | 125

Chocolate Basque Cheesecake, Chocolate Sauce & Crumb | 135

Paris Brest, Pistachio Crème | 145

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