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MENU

House Made Charcuterie Board | 215 | 325

Marinated Olives | 55

Baby Potato, Pistou, Parmesan | 105

Toast, Lardo, Brown Anchovies | 110

Cucumber, Kohlrabi, Walnut, Dijon & Lemon | 140

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

Green Bean, Grapefruit, Red Onion, Belnori Kilimanjaro | 155

Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 175

Baby Gem, Sheep's Yoghurt, Radish, Bagel Spice, Parmesan | 185

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

Burrata, Beetroot, Rocket, Orange, Pistachio | 215

Pizza Tomato, Smoked Mozzarella, House Made Pepperoni, Chilli, Hazelnut | 210

Pizza White, Ricotta, Globe Artichoke, Black Olive Crumb, Lemon | 210

Lamb Shoulder, Swiss Chard, Fig, Turnip Purée, Rosemary | 295

Line Fish, Mussels, White Wine, Garlic, Fennel, Leek, Bread, Coriander, Parsley | 295

Zuney Wagyu, Oyster Mushroom, Horseradish, Beurre Noisette, Thyme | 380

Limited Availability

Oyster & Passion Fruit Granita | 45

Four Cheese Pizza, Langbaken Sunset, Cremonzola

Kleinriver Gruberg, Ricotta, Honey | 245

House Made, 12 Month, Cured Serrano | 175

House Made, 18 Month, Cured Smoked Ham | 275

DESSERTS

Chocolate Sorbet, Olive Oil, Salt | 85

Brown Butter & Bread Ice-Cream, Chocolate Sauce | 95

Raspberry Sorbet, Meringue, Cream | 115

Brioche, Passionfruit Curd & Brûlée Italian Meringue | 115

Burnt Custard, Black Fig & Honey, Shortbread, Cream | 125

Stone Fruit, Crumble Cake & Crème Fraîche | 135

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