

ëlgr

MENU

House Made Charcuterie Board | 215 | 325
Marinated Olives | 55
Baby Potato, Pistou, Parmesan | 105
Toast, Lardo, Brown Anchovies | 110
Aubergine, Sumac, Yoghurt, Pinenuts, Mint, Cumin | 150
Cucumber, Kohlrabi, Walnut, Dijon & Lemon | 140
Green Beans, Grapefruit, Red Onion, Belnori Kilimanjaro | 155
Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 175
Baby Gem, Feta, Radish, Bagel Spice, Parmesan | 185
Cabbage, Capers, Caesar Dressing, Brown Anchovies, Parmesan | 185
Burrata, Beetroot, Rocket, Orange, Pistachio | 215
Pizza Tomato, Mozzarella, Brown Anchovy | 210
Pizza White, Ricotta, Globe Artichoke, Black Olive Crumb, Lemon | 210
Chicken, Polenta, Red Peppers, Red Onion, Baby Spinach,
Chicken Jus, Salsa Verde | 295
Line Fish, Mussels, White Wine, Garlic, Leek, Bread, Coriander, Parsley | 295
Zuney Wagyu, Oyster Mushroom, Horseradish, Beurre Noisette, Thyme | 380

Limited Availability

Four Cheese Pizza, Langbaken Sunset, Gorgonzola
Kleinriver Gruberg, Ricotta, Honey | 245
House Made, 12 Month, Cured Serrano | 175
House Made, 18 Month, Cured Smoked Ham | 275

Chef's Choice Sharing Menu | 695 p/p

Add:

Paired Wines | 650 p/p
Premium Paired Wines | 1045 p/p

DESSERTS

Chocolate Sorbet, Olive Oil, Salt | 85
Brown Butter & Bread Ice-Cream, Chocolate Sauce | 95
Raspberry Sorbet, Meringue, Cream | 115
Burnt Custard, Warm Berry Sauce, Shortbread, Cream | 125
Financier, Lemon Glacèrè, Lemon Sorbet | 125
Bostock & Vanilla Cream | 125

Please inform your waiter of any dietary requirements