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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
Bergsoom Blood Orange, Red Onion, Oregano, Thyme, Belnori Kilimanjaro Pine Nut | 165
Raw Beef, Sour Cream, Red Onion, Dill, Trout Roe, Potato Crisp | 185
Beetroot, Beurre Noisette Vinaigrette, Phantom Ash Goat Cheese, Pistachio | 185
Baby Gem, Dijon & Honey Sour Cream, Green Apple, Turnip, Kavring Crumb | 195
Burrata, Grilled Bread, Peas, Bergamot, Lemon, Mint, Almond | 225
Pizza Tomato, Mozzarella, Kale, Oyster Mushroom, Hazelnut | 235
Pizza White, Guanciale, Pecorino Romano, Egg Yolk, Black Pepper | 235
Linefish, Grilled Cabbage, Bergamot Butter Sauce, Kalamata Olives, Grapefruit | 315
Pork, Anchovy & Caper Basting, Confit Garlic Aioli, Kale, Jus | 315
Zuney Wagyu, Radicchio, Red Onion, Sultana, Blue Cheese Butter, Beef Jus | 395

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
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