

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

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

Globe Artichoke, Lemon, Paprika, Garlic, Oregano, Olive Oil | 155

Four Cheese Pizza, Langbaken Sunset, Gorgonzola

Kleinriver Gruberg, Ricotta, Honey | 245

Chef's Choice Sharing Menu | 695 p/p

Add:

Paired Wines | 895 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

Bread & Butter Pudding, Green Apple Sorbet, Doughnut Crumbs | 125

Ann-Britts Tosca Cake, Vanilla Ice-Cream | 135

CHEESEBOARD SELECTION

Kleinriver Overberg,

Gorgonzola, Blue Cheese

Langbaken Sunset

With

Whipped Honey & Crackers | 85 ea | 235

Please inform your waiter of any dietary requirements

We are a cashless restaurant