

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, Broad Beans, 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, Nam Yum Dressing, Red Onion, Cucumber, Celery, Baby Tomato, Chilli | 395

Limited Availability

Globe Artichoke, Lemon, Paprika, Garlic, Oregano, Olive Oil | 155
House Made 12 Month Cured Serrano Ham | 175
Yellowtail, Citrus, Herbs, Capers, Olive Oil | 235
Four Cheese Pizza, Langbaken Sunset, Gorgonzola
Kleinriver Gruberg, Ricotta, Honey | 245

Chef's Choice Sharing Menu | 795 p/p

Add:

Paired Wines | 895 p/p

DESSERTS

Chocolate Sorbet, Olive Oil, Salt | 85
Pecan Pie Ice Cream | 105
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
Éclair, Lemon Curd, Brûlée Meringue, Lime | 145

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