

ëlgr

MENU

House Made Charcuterie Board | 215 | 325
Marinated Olives | 55
Potato, Brava Sauce, Aioli | 105
Toast, Lardo, Brown Anchovies | 110
Watermelon, Sheep Yoghurt, Lime, Chilli | 125
Orange, Red Onion, Oregano, Thyme, Belnori Kilimanjaro, Pine Nut | 165
Aubergine, Romesco, Pistachio, Dukkah, Mint | 175
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, Stone Fruit, Hot Honey, Almond, Basil, Oregano | 225
Pizza Tomato, Mozzarella, Kale, Oyster Mushroom, Hazelnut | 235
Pizza White, Guanciale, Pecorino Romano, Egg Yolk, Black Pepper | 235
Pork, Swiss Chard, Bacon, Cherries, Pork Jus | 325
Linefish, Tomatoes, Kalamata, Olive, Fingerling Potato, Aioli, Dill | 325
Zuney Wagyu, Nam Yum Dressing, Red Onion, Cucumber, Celery, Baby Tomato, Chilli | 395

Limited Availability

Oyster, Cucumber Granita, House Made Tabasco | 45
House Made 12 Month Cured Serrano Ham | 175
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
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