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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, Hazelnuts, Dukkah, Mint | 175

Mixed Heirloom Tomato, Grilled Red Onion, Grilled Bread, Basil | 180

Add: Burrata | 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, 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

Chicken, Beluga Lentils, Ricotta, Wild Rocket, Salsa Verde | 325

Linefish, Tomatoes, Kalamata, Olive, Baby Potato, Aioli, Dill | 325

Zuney Wagyu, Nam Yum Dressing, Red Onion, Cucumber, Celery, Baby Tomato, Chilli | 395

Limited Availability

House Made 12 Month Cured Serrano Ham | 175

Yellowtail Ceviche, Avocado, Mango, Pineapple, Lime, Chili, Red Onion, Crostini | 225

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

Burnt Custard, Warm Berry Sauce, Shortbread, Cream | 125

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

Cherry Sorbet, Meringue, Whipped Cream | 115

Éclair, Lemon Curd, Brûlée Meringue, Lime | 145

Chocolate Mousse, Dulce de Leche, Salted Caramel Glacé | 165

Please inform your waiter of any dietary requirements

We are a cashless restaurant