

# ëlgr

## MENU

House Made Charcuterie Board | 215 | 325

Marinated Olives | 55

Potato, Brava Sauce, Aioli | 105

Toast, Lardo, Brown Anchovies | 110

Kohlrabi, Red Peppers, Wild Rocket, Belnori Kilimanjaro, Pine Nuts | 166

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, Bloody Mary Dressing, Celery, Anchovies Fillets & Croutons,  
Shallot, Garlic | 195

Burrata, Tenderstem Broccoli, Garlic Oil, Lemon, Almonds | 225

Pizza Tomato, Mozzarella, Parmesan, Corn, Jalapeño | 235

Pizza White, Guanciale, Pecorino Romano, Egg Yolk, Black Pepper | 235

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

Linefish, Oyster Mushroom, Baby Marrow, Capers, Herb Cream,  
Horseradish, Clarified Butter | 325

Lamb Rump, Tzatziki, Butterbeans, Kale | 355

Zuney Wagyu, Smoked Celeriac Purée, Pomegranate & Red Wine Jus | 395

## Limited Availability

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

Vanilla, Amarena Cherries & Chocolate Ripple Ice-Cream | 95

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

Blood Orange Sorbet, Meringue, Whipped Cream | 115

Éclair, Lemon Curd, Brûlée Meringue, Lime | 145

Pumpkin Spiced Basque Cheesecake, Salted Caramel Sauce | 165

**Please inform your waiter of any dietary requirements**

**We are a cashless restaurant**