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MENU

- Charcuterie Board | 175 | 260
Marinated Olives | 40
Baby Potato, Brava Sauce, Aioli | 75
Smoked Yellowtail Pâté, Bottarga, Lemon Zest | 110
Beetroot, Cucumber, Feta, Pomegranate, Dill, Mint | 110
Raw Beef, Dijon Mayo, Caper, Gorgonzola, Rocket | 110
Aubergine, Sumac, Yoghurt, Pine Nuts, Mint, Cumin Salt | 140
Baby Marrow, Arrabbiata, Parmesan, Pine Nut, Basil | 140
Radicchio, Ajo Blanco, Red Pepper, Grape, Almond, Oregano | 150
Add: Boquerones | 65
Baby Gem, Belnori Kilimanjaro, Dates, Naartjie, Red Onion, Pear | 150
Pizza White, Leeks, Bacon, White Anchovy, Cayenne | 175
Pizza Tomato, Mozzarella, Kale, Nduja | 175
Pork, Beluga Lentils, Smoked Ricotta, Wild Rocket | 205
Beef Bourguogne, Pomme Purée, Parmesan, Parsley | 240
Sea Bass, Pearl Barley, Soffritto, Celeriac, Sour Cream, Dill | 255

Limited Availability:

- Pizza White, Cremezola, Dalewood Huguenot 9 Months, Langbaken Karoo Sunset,
Mozzarella, Honey | 195

- Chocolate Sorbet, Olive Oil, Salt | 75
Toast Ice Cream, Chocolate sauce | 85
Apple Crumble Cake, Crème Fraîche, Rhubarb Jam | 90
Strawberry Sorbet, Meringue & Cream | 95
Chocolate Cookie, Dulce de Leche Ice Cream | 105
Hazelnut Chocolate Cake, Vanilla Ice-cream,
Butterscotch Sauce | 120
Basque Cheesecake, Cherry & Strawberry Jam | 120

- 6 Months Aged Huguenot
Cremezola Blue Cheese
Belnori St Francis of Ashishi
Membrillo, Hazelnut & Crackers | 75 ea | 210

- Chef's Choice Sharing Menu | 545
Paired Wines | 550
Premium Paired Wines | 1045

Please inform your waiter of any dietary requirements