

ëlgr.

MENU

- Charcuterie Board | 140 | 220
Marinated Olives | 30
Toast, Lardo, Anchovy | 70
Cucumber, Celery, Fish Sauce, Sesame, Lime, Coriander | 70
Green Bean, Parmesan, Grapefruit, Red Onion | 80
Kohlrabi, Blue Cheese, Capers, Mustard | 80
Aubergine, Yogurt, Mint, Thyme, Pine Nut | 80
Raw Beef, Beetroot, Rocket, Parmesan | 90
Baby Gem, Boccarones, Romesco, Almond | 110
Pizza Tomato, Oyster Mushroom, Mozzarella, Fennel Salami, Salt Roasted
Hazelnuts | 140
Pizza White, Asparagus, Pistou, Ricotta | 140
Lamb Rib, Honey, Salsa Verde, Breadcrumbs, Lemon | 140
Linefish, Black Olives, Baby Marrow, Tomato, Salami Chili | 140
Pork, Swiss Chard, Nectarines, Red Onion, Tarragon, Jus | 140
- Madeleines, Passion Fruit | 60
Flourless Chocolate Olive Oil Cake, Crème Fraiche | 80
Mint, Chocolate, Stracciatella Ice Cream Sandwich | 80
Nectarine and Peach Sorbet, Bellini | 80
Burnt Almond Ice Cream, Butterscotch, Oat Tuile | 60
Chocolate Sorbet, Olive Oil, Salt | 50
- Chef's Choice Sharing Menu | 395
With Paired Wines | 795

Please inform your waiter of any dietary requirements