

GASTRO SKYBAR **ELVY** - ALL DAY MENU

Served daily from 12:00 – 22:00

BITES

Veggie sausage roll 5

Our carrot twist on the sausage roll, topped with black sesame.

Pata Negra (50 grams) 15

Iberian Pork, thinly sliced. It's all you need, but we throw in some black olive grissini.

Giant Olives (100 grams) 5

Bigger is always better. These olives are marinated in lemon-pepper infused oil.

Onion rings 5

No further info needed. Brought to you along with sour cream and harissa.

Crispy Spicy Chicken (3 pieces) 8

Served with homemade mango ketchup, spring onion and mushroom.

Oysters (3 pieces) 15

Get your oyster on! Presented raw, served with different toppings.

FLEXI DISHES

Carrot 18

Pretty dish to look at, lovely to eat! Served with lemon grass foam, oyster leave and pumpkin seeds.

Kohlrabi 18

2 slices, one sweet-and-sour and the other braised. Served with eggplant, Nori and sesame vinaigrette.

Add-ons (included with flexi dish):

Slow-cooked veal with ajo blanco, or:

Plaice with salt & vinegar skinny fries, or:

Watermelon steak, Japanese style.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS! WE'RE HAPPY TO SERVE YOU ACCORDINGLY

ELVY ELEVATES YOU

GASTRO SKYBAR **ELVY** - ALL DAY MENU

Served daily from 12:00 – 22:00

DISHES

Coquille 15

Presented in its shell, along with cauliflower and truffle. One of our favorite dishes.

Avocado 10

We scoop it empty, fill it with an egg yolk, top it off with cheddar, cream cheese and serve it with toast.

Noodle Salad 10

Rice noodles (cold) with duck breast, carrot, white radish, leek and coriander.

Celeriac Risotto 15

Seabass lathered in beurre noisette, scorched and served with hazelnut and sage on a bed of celeriac risotto.

SIDES

Garlic Fries 9

Loaded with cheddar, herbs, crème fraîche and a little bit of love.

Mac & Cheese 9

Not your average mac & cheese: ours is packed with lobster, truffle, and no less than 4 different kinds of cheese!

Herb Salad 9

Fresh salad with green asparagus, a poached egg, lettuce and lettuce dressing.

DESSERTS

Crème brûlée 8

Based on hibiscus, served with yogurt ice cream, yuzu and blueberries.

Tart 8

Swear we're not swearing! It's a strawberry-lime tart served with ruby chocolate and Matcha.

Coffee Special 10

2 x 3 Sweets | Coffee (for 2 persons)

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS! WE'RE HAPPY TO SERVE YOU ACCORDINGLY

ELVY ELEVATES YOU