

PS BAR & GRILL MENU

PS MENU

SERVED TO THE WHOLE TABLE - 445 PR PERSON

SNACKS

Hummus(#) - Seared tuna - Crispy pork belly

MAIN

Rib-eye - Caesar salad (L, G*) -
Pommes frites (#) - Béarnaise (V)

SNACKS

HUMMUS crispy chickpeas - chili romesco (#)	65
PIMIENTO PADRÓNS grilled lemon - sea salt (#)	60
TART parmesan creme - courgette - broccolini	70
ARGENTINIAN PRAWNS cajun sauce - pineapple - bell pepper - coriander	90
SEARED TUNA soy/lime - avocado - sesame - coriander	90
FRIED SQUID pepper mayo - grilled lemon (L, G)	80
CRAB CAKES mango - pomelo - fennel - yoghurt	95
PROSCIUTTO TOSCANO burrata - pesto (L, N*)	90
CRISPY PORK BELLY spicy sauce - sesame - pickled onion - coriander	75
BEEF TARTARE spicy tomato - chips	85
HOT WINGS PS Hot sauce - blue cheese dip - 3/6/9 pieces (G, L)	70 / 135 / 190

SELECTION OF SNACK

MIN. 2 PEOPLE - 150 PER PERSON

HUMMUS crispy chickpeas - chili romesco (#)
PROSCIUTTO TOSCANO burrata - pesto (L, N*)
SEARED TUNA soy/lime - avocado - sesame - coriander
TART parmesan creme - courgette - broccolini

SPECIALS

PREPARATION TIME 45-60 MIN

2 COVERS - 895 - 3 COVERS - 995

BEEF WELLINGTON

tenderloin wrapped in mushrooms and puff pastry (G, L)
Potato puree - fried haricot verts - port wine sauce

TOMAHAWK - CA. 1 KG - IRELAND

pommes frites - green salad -
fried green beans - béarnaise (L)

MAIN COURSES

GRILLED AUBERGINE cannellini beans - tahini - coriander salsa (#)	145
BAKED HALIBUT tomato ragout - olives - red onion - basil	235
PANFRIED SALMON soy/lime - spring onion - sesame	185
WHOLE FRENCH COUNTRY CHICKEN 300G (poussin), deboned and grilled CHOOSE BETWEEN: Spicy piri piri or Herbs, garlic and lemon	195
GRILLED LAMB CHOPS thyme - rosemary - garlic	285
BEEF TENDERLOIN 220 GR. Uruguay - grain-fed	295
RIB-EYE 275 GR. Uruguay - grain-fed	265

BURGER

WAGYU BURGER 200 gr. wagyu - fried onions - cheddar - havarti - burger dressing - pickled cucumber - pommes frites - mayo - ketchup (L*, G*)	225
VEGETARIAN BURGER MATR beef patty - fried onions - cheddar - Havarti - burger dressing - pickles - French fries - ketchup - mayonnaise (V, L*, G*)	185

PIZZAS

POTATOES mascarpone - mozzarella - rosemary - black pepper (L, G, V)	165
PROSCIUTTO TOSCANO tomato sauce - mozzarella - pesto - arugula (L, G, N*)	170
MEATBALLS & PEPPERONI tomato sauce - mozzarella - chili (L, G)	170
GRILLED RIB-EYE tomato sauce - mozzarella - fried mushrooms - red onions - chili (L, G)	175

SIDES

GREEN SALAD Dijon vinaigrette (#)	50
RED CABBAGE AND ENDIVE clementine - walnut brittle - grainy mustard (N*, #)	60
CAESAR SALAD romaine lettuce - Caesar dressing - sourdough crouton - parmesan (G*, L)	60
TOMATO SALAD white onion - oregano - marjoram - olive oil (#)	55
BROCCOLINI goma dressing - spring onion - chili (V)	65
FRIED HARICOT VERTS butter - red onion - parsley (L*, V)	55
FRIED HARICOT VERTS WITH PEPPER BACON butter - red onion - parsley (L*, V)	65
CREAMY SPINACH cream - lemon - breadcrumbs (G*, L, V)	70
MAC 'N CHEESE (V, G, L)	70
FRIED POTATOES herb butter - lemon (L*, V)	50
POMMES FRITES (#)	55
POTATO PUREE (L, V)	65
POTATO PUREE browned butter - hazelnuts - cress (L, N*, V)	70

SAUCES

BÉARNAISE SAUCE (V)	30
PORT WINE SAUCE (L)	25
PEPPER SAUCE (L)	25
PS HOT SAUCE (L, V)	10
MAYO (V)	10
CHILI MAYO (V)	10
PEPPER MAYO (V)	10
KETCHUP (#)	10

(L) Lactose
(G) Gluten
(N) Nuts
(V) Vegetarian
(#) Vegan
(*) Allergen can be excluded

For other allergens,
please contact the staff

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