

# 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

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

## SELECTION OF SNACK

MIN. 2 PEOPLE - 150 PER PERSON

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

## PS SPECIAL

GOOD FOR 2 - ENOUGH FOR 3

<b>TOMAHAWK - CA. 1 KG - IRELAND</b> pommes frites - green salad - fried green beans - béarnaise (L)	995
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## MAIN COURSES

<b>GRILLED AUBERGINE</b> cannellini beans - tahini - coriander salsa (#)	145
<b>BAKED HALIBUT</b> tomato ragout - olives - red onion - basil	235
<b>PANFRIED SALMON</b> soy/lime - spring onion - sesame	185
<b>WHOLE FRENCH COUNTRY CHICKEN 300G</b> (poussin), deboned and grilled CHOOSE BETWEEN: South European chili or Herbs, garlic and lemon	195
<b>GRILLED LAMB CHOPS</b> thyme - rosemary - garlic	285
<b>BEEF TENDERLOIN 220 GR.</b> Uruguay - grain-fed	295
<b>RIB-EYE 275 GR.</b> Uruguay - grain-fed	265
<b>BURGER</b>	
<b>WAGYU BURGER</b> 200 gr. wagyu - fried onions - cheddar - havarti - burger dressing - pickled cucumber - pommes frites - mayo - ketchup (L*, G*)	225
<b>VEGETARIAN BURGER</b> MATR beef patty - fried onions - cheddar - Havarti - burger dressing - pickles - French fries - ketchup - mayonnaise (V, L*, G*)	185

## PIZZAS

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

## SIDES

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

## SAUCES

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