

PS BAR & GRILL MENU

PS MENU

SERVED TO THE WHOLE TABLE - 445 PR PERSON

SNACKS

Tart - Seared tuna - Crispy pork belly

MAIN

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

SNACKS

WHITE ASPARAGUS lumpfish roe - browned buttersauce - herbs	95
PIMIENTO PADRÓNS grilled lemon - sea salt (#)	60
TART parmesan creme - asparagus - tomatoes	75
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

PS SPECIAL

TOMAHAWK - CA. 1 KG - IRELAND 2-3 PERSONS	995
pommes frites - green salad - fried green beans - béarnaise (L)	
STEAK FRITES	345
Rib-eye - Green salad - Pommes frites (#) - Béarnaise (V)	

MAIN COURSES

GRILLED AUBERGINE cannellini beans - tahini - coriander salsa (#)	145
GRILLED TUNA salsa verde	215
PANFRIED SALMON soy/lime - spring onion - sesame	185
CEASAR SALAD WITH CHICKEN romaine lettuce - ceasar dressing - sourdough crouton - parmesan (G, L)	195
WHOLE FRENCH COUNTRY CHICKEN 300G (poussin), deboned and grilled CHOOSE BETWEEN: South European chili 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
SALAD asparagus - peas - yoghurt dressing	70
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

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

SELECTION OF SNACK

MIN. 2 PEOPLE - 150 PER PERSON

BEEF TARTARE
spicy tomato - chips

PROSCIUTTO TOSCANO
burrata - pesto (L, N*)

SEARED TUNA
soy/lime - avocado - sesame - coriander

TART
parmesan creme - asparagus - tomatoes

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

For other allergens,
please contact the staff

A fee may apply when paying with
corporate cards or cards issued
outside the EU, in accordance
with applicable legislation. The
fee depends on the card type and
country of origin. The fee will be
displayed on the payment terminal
at the time of payment.