



PS MENU

SHARING SNACKS

Stracciatella
baked tomatoes - basil oil –
friséé salad – grilled bread (L G)

Seared tuna
soy/lime - avocado -
sesame - coriander (G*)

Vitello tonnato
veal filet – tuna sauce –
capers – parsley

MAIN COURSE

Rib-eye 275g
Uruguay - grainfed

Caesar salad
Gran cheese - pointed cabbage -
romaine lettuce - croutons (L - G*)

French fries

Béarnaise sauce

395
served to the whole table

SNACK PLATE

Hummus
tahini cream – chili –
chimichuri – flatbread (G)

Smoked salmon
green gazpacho – white asparagus –
peas – mint – smoked cheese cream
(L G)

Seared tuna
soy/lime dressing - avocado -
sesame - coriander (G*)

Vitello tonnato
veal filet – tuna sauce –
capers – parsley

min. 2 personer - 145 per person

SNACKS

Hummus 60
tahini cream – chili –
chimichuri – flatbread (G)

Taco 75
refried beans - feta -
tomato salsa - coriander (L* - V)

Stracciatella 75
Baked tomatoes - basil oil –
friséé salad – grilled bread (L G)

Smoked salmon 85
green gazpacho – white asparagus –
peas – mint – smoked cheese cream
(L G)

Seared tuna 85
soy/lime - avocado -
sesame - coriander (G*)

Fried squid 75
lemon - paprika mayo - piment -
chili - spring onion (L - G)

Beef tartare 85
truffle mayo - cress -
Vesterhavs-cheese - chips (L*)

Crispy pork belly 70
spicy sauce - sesame - pickled
red onion - wasabi mayo - coriander (G*)

Hot wings 75/140/195
PS Hot Sauce - mint dressing -
3/6/9 stk (L - G)

Vitello tonnato 85
veal filet – tuna sauce –
capers – parsley

Slider 55
Crispy chicken - butterchicken sauce -
mango salsa (L - G)

MAIN COURSES

Rib-eye 275g 255
Uruguay - grain fed

Rib-eye on bone 800g 595
1-2 persons
Canada

Beef tenderloin 220g 285
Uruguay

Shortribs 195
Korean BBQ - grilled lime

Grilled rack of lamb 245
grilled lemon

Jerk marinated chicken breast 165
mango - bell pepper – onion –
chili – ghoha cress

Grilled salmon 175
soy/lime - spring onion - sesame (G*)

Grilled Giant tiger prawns 285
herb butter – grilled lemon (L)

Pie 155
squash – tomato – eggplant –
caramelized onion –
spicy tomato-piment saucé (G - V - 🌱)

BURGERS

Beef burger 195
220 gr. organic beef - organic cheddar -
organic burger bun - onions -
pickled red onion - lettuce - tomato -
pickled cucumber - organic ketchup -
chili mayo - fries (L - G*)

Vegetarian burger black beans 185
pickled red onion - lettuce -
tomato - pickled cucumber -
organic ketchup - chilli mayo -
fries (L - G - V)

SIDES

55 kr

Broccoli
goma dressing - spring onion -
chili - sesame (G - V)

Grilled pointed cabbage
browned butter - smoked cream
cheese - hazelnuts - lemon -
herbs (L* - V - N*)

Grilled green asparagus
pea puré – pea shoots - rye crumble
(G)

Caesar salad
Gran cheese - pointed cabbage -
romaine lettuce - croutons (L - G*)

Tomato salad
mozzarella – pesto – pumpkin seeds
(L V N)

Penne pasta
pesto - fresh tomatoes -
gran cheese - basil (L - G - V)

New potatoes
herb butter – cress

French fries

SAUCES

Béarnaise sauce (V) 30

Port sauce (L) 25

Pepper sauce (L) 25

Chimichurri (🌱) 20

PS Hot Sauce (L - V) 20

Chili mayo (V) 20

Truffle mayo (V) 20

Ketchup (🌱) 10

PIZZA

We serve all our pizzas with a pesto
cream as a crust dip

Spicy beef 165
tomato sauce - mozzarella - onion -
romaine lettuce - mint dressing
(L - G)

Potato 145
mozzarella - fresh cheese cream -
rosemary
(L - G - V)

Spicy salami 165
red onions – tomato sauce –
mozzarella (L - G)

Margarita 145
tomato sauce - mozzarella - basil
(L - G - V)

Vitello tonnato 165
Veal filet – tomato sauce - tuna sauce -
fried capers - parsley - mozzarella - chili
(L - G)

DESSERTS

Panna Cotta 85
rhubarb - crumble (L - G - N*)

Pecan Pie 95
vanilla ice cream - chocolate -
caramel (L - G - N)

(L) Lactose (G) Gluten
(N) Nuts
(V) Vegetarian (🌱) Vegan
(* Allergen can be excluded
For other allergens,
please contact the staff