

# PS BAR & GRILL MENU

## PS MENU

SERVED TO THE WHOLE TABLE - 445 PR PERSON

### SNACKS

Tart - Seared tuna - Crispy pork belly

### MAIN

275 g rib-eye steak from grain-fed Uruguayan cattle.  
Served with French fries, green salad, and béarnaise sauce

## SNACKS

**STRACCIATELLA** 80  
citrus - piment d'espelette - radicchio

**PIMIENTO PADRÓNS** 60  
grilled lemon - sea salt (#)

**TOMATO TART** 75  
gammelknas cream - piment

**GRILLED ARGENTINIAN PRAWNS** 90  
cajun sauce - pineapple - bell pepper - coriander

**SEARED TUNA** 90  
soy/lime - avocado - sesame - coriander

**FRIED SQUID** 80  
pepper mayo - grilled lemon (L, G)

**CRAB CAKES** 95  
mango - pomelo - fennel - yoghurt

**PROSCIUTTO CRUDO** 90  
air dried ham - burrata - pesto (L, N\*)

**CRISPY PORK BELLY** 75  
spicy sauce - sesame - pickled onion - coriander

**BEEF TARTARE** 85  
spicy tomato - chips

**HOT WINGS** 70 / 135 / 190  
PS Hot sauce - blue cheese dip - 3/6/9 pieces (G, L)

## SELECTION OF SNACK

MIN. 2 PEOPLE - 150 PER PERSON

**BEEF TARTARE**  
spicy tomato - chips

**PROSCIUTTO CRUDO**  
air dried ham - burrata - pesto (L, N\*)

**SEARED TUNA**  
soy/lime - avocado - sesame - coriander

**TART**  
parmesan creme - asparagus - tomatoes

## PS SPECIALS

**TOMAHAWK - APPROX. 1 KG (SERVES 2-3)** 995  
A fantastic cut of beef, carved from the rib section.  
-  
Served with French fries, green salad,  
sautéed green beans, and béarnaise sauce

**BBQ SHORT RIBS - APPROX. 1,2 KG (SERVES 2)** 595  
Beef short ribs from Sashi cattle.  
Slow-roasted and glazed with barbecue sauce.  
-  
Served with mashed potatoes and peas, salad,  
grilled asparagus, and hot sauce

**STEAK FRITES** 345  
275 g rib-eye steak from grain-fed Uruguayan cattle.  
-  
Served with French fries, green salad, and béarnaise sauce

## MAIN COURSES

**GRILLED AUBERGINE** 145  
cannellini beans - tahini - coriander salsa (#)

**GRILLED TUNA** 215  
salsa verde

**PANFRIED SALMON** 185  
soy/lime - spring onion - sesame

**WHOLE FRENCH COUNTRY CHICKEN 300G** 195  
(poussin), deboned and grilled  
CHOOSE BETWEEN: South European chili or  
Herbs, garlic and lemon

**GRILLED LAMB CHOPS** 285  
thyme - rosemary - garlic

**BEEF TENDERLOIN 220 GR.** 295  
Uruguay - grain-fed

**RIB-EYE 275 GR.** 265  
Uruguay - grain-fed

## PIZZAS

**POTATOES** 165  
mascarpone - mozzarella - rosemary -  
black pepper (L, G, V)

**PROSCIUTTO CRUDO** 170  
tomato sauce - mozzarella - pesto - arugula (L, G, N\*)

**GRILLED RIB-EYE** 175  
tomato sauce - mozzarella - fried mushrooms -  
red onions - chili (L, G)

**MEATBALLS & PEPPERONI** 170  
tomato sauce - mozzarella - chili (L, G)

## BURGER & SALAD

**WAGYU BURGER** 225  
200 gr. wagyu - fried onions - cheddar -  
havarti - burger dressing - pickled cucumber -  
pommes frites - mayo - ketchup (L\*, G\*)

**VEGETARIAN BURGER** 185  
MATR beef patty - fried onions - cheddar -  
Havarti - burger dressing - pickles -  
French fries - ketchup - mayonnaise (V, L\*, G\*)

**CEASAR SALAD WITH CHICKEN** 195  
romaine lettuce - ceasar dressing -  
sourdough crouton - parmesan (G, L)

## SIDES

**GREEN SALAD** 50  
Dijon vinaigrette (#)

**CASTEL FRANCO SALAD** 70  
peas - grilled zucchini - yoghurt dressing

**CAESAR SALAD** 60  
romaine lettuce - Caesar dressing -  
sourdough crouton - parmesan (G\*, L)

**TOMATO SALAD** 55  
white onion - oregano - marjoram - olive oil (#)

**BROCCOLINI** 65  
goma dressing - spring onion - chili (V)

**FRIED HARICOT VERTS** 55  
butter - red onion - parsley (L\*, V)

**FRIED HARICOT VERTS WITH PEPPER BACON** 65  
butter - red onion - parsley (L\*, V)

**CREAMY SPINACH** 70  
cream - lemon - breadcrumbs (G\*, L, V)

**MAC 'N CHEESE** 70  
(V, G, L)

**FRIED POTATOES** 50  
herb butter - lemon (L\*, V)

**POMMES FRITES** 55  
(#)

**POTATO COMPOTE** 65  
Peas - herbs

## 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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