

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 85
cajun sauce - pineapple - bell pepper - coriander

SEARED TUNA 75
soy/lime - avocado - sesame - coriander

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

CRAB CAKES 85
mango - pomelo - fennel - yoghurt

PROSCIUTTO CRUDO 85
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 broccolini, 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
grilled poussin - butterfly cut
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

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.