

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 (L)

PIMIENTO PADRÓNS 60
grilled lemon - sea salt (#)

TOMATO TART 75
gammelknas cream - piment (G, L)

GRILLED ARGENTINIAN PRAWNS 85
cajun sauce - pineapple - bell pepper - coriander (G)

PRAWN “COCKTAIL” 6 PCS. 95
cooked Argentine prawns - spicy tomato with horseradish

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

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

LOBSTER ROLLS 2 PCS. 195
lobster - mayo - cress - chips (G, L)

COPPA-CURED PORC 80
whipped ricotta - pickled vegetables - olives (L*)

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

BEEF TARTARE 85
capers - cornichons - tomato -
crème fraîche - chips (L)

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

TART

tomatoes - roasted piment -
“Gammel knas” cheese crème (G, L, V)

SEARED TUNA

soy/lime - avocado - sesame - coriander

BEEF TARTARE

capers - cornichons - tomato - crème fraîche - chips (L)

COPPA-CURED PORC

whipped ricotta - pickled vegetables - olives (L*)

PS SPECIALS

TOMAHAWK - APPROX. 1 KG (SERVES 2-3) 995

A fantastic cut of beef, carved from the rib section.

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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.

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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.

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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)

AIR DRIED HAM 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 (L)

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 (L)

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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