

SNACKS

Selection of snacks - 4 snacks - min. 2 persons - 155 per person
Please ask your waiter about today's selection

Fried squid - black pepper mayo - grilled lemon (G)(L) - 75

Crisp pork belly - spicy sauce - pickled red onion - coriander (G) - 75

Air dried ham - olive tapenade - 80

Pimientos padrón - grilled lemon - olive oil - 60

Scallop - tomato - chimichurri - pomegranate - coriander - 90

Hot wings - hot sauce - blue cheese dressing (G)(L) - 85

Seared tuna - avocado cream - soy-lime - chili mayo - coriander - spring onion (G) - 85

Crab Salad - pickled currants - chanterelle mayo -- watercress - sugar snap peas (N) - 85

Bresaola - truffle cream - arugula - lemon - parmesan - 85

Stracciatella - plums - salad - nuts - basil (L)(N) - 85

Cold smoked hake - shallot - lime - cucumber - rhubarb - chilli - mint - 85

PS MENU

395 per person

STARTER - SNACKS

Pimientos padrón - grilled lemon - olive oil

Cold smoked hake - shallot - lime - cucumber - rhubarb - chilli - mint

Bresaola - truffle cream - arugula - lemon - parmesan

MAIN COURSE

Rib-eye 275 gram

SIDES

French Fries

Caesar - romaine salad - pointed cabbage - croutons - parmesan

SAUCE

Béarnaise

MAINS

Meat

Beef burger 220 gr. - organic beef - organic cheddar - organic burger bun - caramelized onions - pickled red onions - organic salad - pickled cucumber - organic ketchup - chili mayo - fries - (G)(L) - 195

Chicken breast - lemon - lemongrass - herbs - 165

Rack of lamb - grilled lemon - salsa verde - 245

Beef tenderloin 220 gram - Danish - grassfed - 275

Rib-eye steak 275 gram - Uruguay - grain-fed - 245

Rib-eye bone-in 800 gram - 595

Australian - grain-fed - 1-2 persons

Vegan / Vegetarian

Cauliflower - puffed black rice - radicchio - Jerusalem artichoke - kale - 175

Vegetarian burger - black beans - pickled red onions - organic salad - tomato - gherkin - organic ketchup - chili mayo - fries(G)(L) - 185

Fish & Shellfish

1/2 grilled lobster - thyme - garlic - 265

Fried salmon - soy-lime sauce - sesame - spring onions (G) - 165

PIZZA

Air-dried ham - tomato - buffalo mozzarella - pesto - rocket (G)(L) - 165

Meatballs - tomato - buffalo mozzarella - chorizo - chili (G)(L) - 165

Beef tenderloin - buffalo mozzarella - salsa verde - grilled squash - mushrooms - parmesan - 165

Pizza Bianco - buffalo mpzzarella - figs - taleggio - rosemary - potato (G)(L) - 165

Margherita - tomato - buffalo mozzarella - fresh tomato (G)(L) 145

(L) Lactose (G) Gluten (N) Nuts

(*) Ingredient can be removed. For information about other allergenes, please ask the staff.

SIDE ORDERS

a piece - 50

French Fries

Corn - lime - chili - butter - herb

Fried potatoes - lovage - Vesterhavs cheese (L)

Pak choy - oysters sc - ginger - chilli - sesame seeds

Broccoli - goma-dressing - chili - sesame - spring onions (G)(N)

Green beans - mustard - red onion - parsley

Tomato - buffalo mozzarella - basil - pine nuts (L)

Caesar - romaine salad - pointed cabbage - croutons - parmesan (G*)(L)

Pasta - artichoke - capers - tomatoes - croutons

Green salad - onion - parsley - pumpkin seeds

SAUCES

Béarnaise - (L) - 30

Pepper sauce - (L) - 25

Portwine sauce - (L) - 25

Black pepper mayo - 20

Chili mayo - 20

Soy-lime (G) - 20

Ketchup - 10

Salsa verde - 20

DESSERT

Talegio - pickled plums - Rum - 85

White chocolate panna cotta - strawberries - crumble (G)(L)(N) - 85

Blackberry sorbet - lemon curd - honeycomb - pound cake - 85

PS
BAR & GRILL