

PS BAR & GRILL MENU

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.

For other allergies, please contact the staff

- (L) Lactose
- (G) Gluten
- (N) Nuts
- (V) Vegetarian
- (#) Vegan
- (*) Allergen can be excluded

PS MENU

SERVED TO THE WHOLE TABLE - 445 PR PERSON

SNACKS

Beetroot 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

STRACCIATELLA
citrus - piment d'espeliette - radichio (L)

PIMIENTO PADRONS
grilled lemon - sea salt (#)

BEEFROOT TART
blackberries - feta cream

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

PRAWN "COCKTAIL" 6 PCS.
cooked Argentine prawns - spicy tomato with horseradish

SEARED TUNA
soy/lime - avocado - sesame - coriander

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

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

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

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

BEEF TARTARE
capers - cornichons - tomato - crème fraiche (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

please contact the staff

SEARED TUNA

soy/lime - avocado - sesame - coriander

BEEFROOT TART

blackberries - feta cream

COPPA-CURED PORC

whipped ricotta - pickled vegetables - olives (*)

BEEF TARTARE

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

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, pointed cabbage salad, grilled broccoliini, and hot sauce

STEAK FRIES
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
cannelini 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
grilled 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
black pepper (L, G, V)
mascarpone - mozzarella - rosemary -

AIR DRIED HAM
170
tomato sauce - mozzarella - pesto - argula (L, G, N*)

GRILLED RIB-EYE
175
tomato sauce - mozzarella - fried mushrooms -

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

BURGER & SALAD

WAGYU BURGER
225
200 gr. wagyu - fried onions - cheddar - havariti - burger dressing - pickled cucumber -

VEGETARIAN BURGER

MAIR beef patty - fried onions - cheddar -

Havariti - burger dressing - pickles - French fries - ketchup (V, L*, G*)

CEASAR SALAD WITH CHICKEN

romaine lettuce - ceasar dressing - sourdough crouton - parmesan (G, L)

SIDES

GREEN SALAD
50
Dijon vinaigrette (#)

POINTED CABBAGE SALAD
70
apples - crispy chickpeas - parsley - 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 FRIES
55
(#)

POTATO COMPOTE
65
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