PS BAR & GRILL

MENU

(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.

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

SNACKS

STRACCIATELLA 80
citrus - piment d'espelette - radicchio (L)

PIMIENTO PADRÓNS 60
grilled lemon - sea salt (#)

BEETROOT TART 75
blackberries - feta cream

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

SMOKED SALMON 75
smoked cheese - cucumber - radish (L*)

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)

PORK RILLETTE 75
cornichon - grainy mustard - grapes

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

BEETROOT TART
feta crème - blackberries

SMOKED SALMON
smoked cheese - cucumber - radish (L*)

PORK RILLETTE
cornichon - grainy mustard - grapes

SEARED TUNA
soya/lime - avocado - sesame - coriander

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 broccolini, and hot sauce

STEAK FRITES 365
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

DUCKBREAST 195
szechuan - honey - citrus

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 (#)

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 FRITES 55
(#)

POTATO COMPOTE 65
herbs (L)

SAUCES

BÉARNAISE SAUCE (V) 30
DUCK SAUCE 25
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