

# PS BAR & GRILL LUNCH

## SNACKS

<b>HUMMUS</b> crispy chickpeas - chili romesco (#)	65
<b>PIMENTOS PADRONS</b> grilled lemon - sea salt (#)	60
<b>TART</b> parmesan creme - courgette - broccolini	70
<b>ARGENTINIAN PRAWNS</b> cajun sauce - pineapple - bell pepper - coriander	90
<b>SEARED TUNA</b> soy/lime - avocado - sesame - coriander	90
<b>FRIED SQUID</b> pepper mayo - grilled lemon (L, G)	80
<b>CRAB CAKES</b> mango - pomelo - fennel - yoghurt	95
<b>PROSCIUTTO TOSCANO</b> burrata - pesto (L, N*)	90
<b>CRISPY PORK BELLY</b> spicy sauce - sesame - pickled onion - coriander	75
<b>BEEF TARTARE</b> spicy tomato - chips	85
<b>HOT WINGS</b> 70 / 135 / 190 PS Hot sauce - blue cheese dip - 3/6/9 pieces (G, L)	

## LUNCH COURSES

<b>GRILLED AUBERGINE</b> cannellini beans - tahini - coriander salsa (#)	145
<b>GOAT'S CHEESE SALAD</b> bitter salads - pecan nuts - grapes - croutons (V, L, G*, N*)	135
<b>TUNA SALAD</b> seared tuna - cabbage - spring onion - broccoli - avocado - sesame - chili - goma dressing	135
<b>CAESAR SALAD</b> danish chicken - romaine lettuce - croutons - parmesan - Caesar dressing	135
<b>PANFRIED SALMON</b> soy/lime - haricot verts - broccolini	245
<b>STEAK FRITES</b> rib eye - pommes frites - green salad - béarnaise sauce	275

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

For other allergens,  
please contact the staff

## SELECTION OF SNACK

MIN. 2 PEOPLE - 150 PER PERSON

<b>HUMMUS</b> crispy chickpeas - chili romesco (#)
<b>PROSCIUTTO TOSCANO</b> burrata - pesto (L, N*)
<b>SEARED TUNA</b> soy/lime - avocado - sesame - coriander
<b>TART</b> parmesan creme - courgette - broccolini

## MAINS

<b>PANFRIED SALMON</b> 185 soy/lime - spring onion - sesame
<b>WHOLE FRENCH COUNTRY CHICKEN 300G</b> 195 (poussin), deboned and grilled CHOOSE BETWEEN: South European chili or Herbs, garlic and lemon
<b>BEEF TENDERLOIN 220G</b> 295 Uruguay - grain-fed
<b>RIBEYE 275G</b> 265 Uruguay - grain-fed

## BURGER

<b>WAGYU BURGER</b> 225 200g. wagyu - fried onions - cheddar - havarti - burger dressing - pickled cucumber - pommes frites - mayo - ketchup (L*, G*)
<b>VEGETARIAN BURGER</b> 185 MATR beef patty - fried onions - cheddar - Havarti - burger dressing - pickles - French fries - ketchup - mayonnaise (V, L*, G*)

## PIZZAS

<b>POTATOES</b> 165 mascarpone - mozzarella - rosemary - black pepper (L, G, V)
<b>PROSCIUTTO TOSCANO</b> 170 tomato sauce - mozzarella - pesto - arugula (L, G, N*)
<b>MEATBALLS &amp; PEPPERONI</b> 170 tomato sauce - mozzarella - chili (L, G)
<b>GRILLED RIB EYE</b> 175 tomato sauce - mozzarella - fried mushrooms - red onions - chili (L, G)

## SIDES

<b>GREEN SALAD</b> 50 Dijon vinaigrette (#)
<b>RED CABBAGE AND ENDIVE</b> 60 clementine - walnut brittle - grainy mustard (N*, #)
<b>CAESAR SALAD</b> 60 romaine lettuce - Caesar dressing - sourdough crouton - parmesan (G*, L)
<b>TOMATO SALAD</b> 55 white onion - oregano - marjoram - olive oil (#)
<b>BROCCOLINI</b> 65 goma dressing - spring onion - chili (V)
<b>FRIED HARICOT VERTS</b> 55 butter - red onion - parsley (L*, V)
<b>FRIED HARICOT VERTS WITH PEPPER BACON</b> 65 butter - red onion - parsley (L*, V)
<b>MAC 'N CHEESE</b> 70 (V, G, L)
<b>FRIED POTATOES</b> 50 herb butter - lemon (L*, V)
<b>POMMES FRITES</b> 55 (#)

## SAUCES

<b>BÉARNAISE SAUCE</b> (V) 30
<b>PORT WINE SAUCE</b> (L) 25
<b>PEPPER SAUCE</b> (L) 25
<b>PS HOT SAUCE</b> (L, V) 10
<b>MAYO</b> (V) 10
<b>CHILI MAYO</b> (V) 10
<b>PEPPER MAYO</b> (V) 10
<b>KETCHUP</b> (#) 10