

LUNCH

SNACK PLATE

145 per person
Minimum 2 people

Hummus
crispy chickpeas -
chili romesco (🌿)

Seared tuna
soy/lime - avocado -
sesame - coriander

Prosciutto Toscana
dry cured ham -
burrata - pesto (L, N*)

Fried chorizo
Pico de Gallo -
bell pepper cream

PIZZA

All our pizzas are served with a crust dip

Margarita 145
tomato sauce - mozzarella -
basil (L, G, V)

Potatoes 155
mascarpone - mozzarella -
rosemary - black pepper (G, L, V)

Prosciutto Toscana 165
tomato sauce - mozzarella -
pesto - arugula (L, G, N*)

Meatballs & Chorizo 165
tomato sauce - mozzarella -
chili (L, G)

Grilled rib eye 175
tomato sauce - mozzarella - fried
mushrooms - red onion - chili (G, L)



LUNCH DISHES

Grilled aubergine 135
white beans - tahini -
coriander salsa (🌿)

Grilled goat's cheese salad 135
bitter lettuce - pecan nuts -
grapes - croutons (V, L, G*, N*)

Tuna salad 135
seared tuna - cabbage -
spring onion - broccoli - avocado -
sesame - chili - Goma dressing

Caesar salad 135
Danish chicken - romaine lettuce -
cabbage - croutons - parmesan -
Caesar dressing (L, G)

Grilled salmon 245
soy/lime dressing - pak choi -
broccoli

“Hakkebøf” 165
minced beef steak - green salad -
fried potatoes - pepper sauce (L)

Steak frites 275
rib eye - pommes frites -
green salad - béarnaise sauce

BURGERS

Our burgers are served in a brioche bun with
romaine lettuce, red onion, tomato, pickled
cucumber, fries, ketchup & chili mayo

MATR Burger 155
organic root vegetable and legume
patty - cheddar cheese -
mustard (L*, G*, V)

Beef burger 165
200g beef patty - cheddar cheese -
mustard (L*, G*)

SNACKS

Hummus 65
crispy chickpeas -
chili romesco (🌿)

Pimentos Padróns 55
grilled lemon - sea salt (🌿)

Grilled goat's cheese 70
bitter lettuce - pecan nuts -
grapes - croutons (V, L, G*, N*)

Smoked salmon 85
smoked cream cheese - white asparagus -
peas - buckwheat (L*)

Seared tuna 85
soy/lime - avocado -
sesame - coriander

Fried squid 75
lemon - pepper mayo - piment (L, G)

Prosciutto Toscana 75
dry cured ham - burrata -
pesto (L, N*)

Crispy pork belly 75
spicy sauce - sesame -
pickled onion - coriander

Fried chorizo 85
Pico de Gallo - bell pepper cream

Beef carpaccio 85
hazelnuts - parmesan - herbs (L*, N*)

Hot wings 70/130/185
PS Hot Sauce – blue cheese dip
3/6/9 stk (L, G)

(L) Lactose (G) Gluten
(N) Nuts
(V) Vegetarian (🌿) Vegan
(*) Allergen can be excluded
For other allergens,
please contact the staff

MAIN COURSES

Grilled salmon 175
soy/lime - spring onion - sesame

Guinea fowl 165
mushroom stuffing -
lemon zest - thyme (L)

Beef tenderloin 220g 285
Uruguay - grain-fed

Rib-eye 275g 255
Uruguay - grain-fed

SIDES 55 kr

Green salad
mustard vinaigrette (🌿)

Caesar salad
romaine lettuce - cabbage - croutons -
Caesar dressing - parmesan (L, G*)

Tomato
salad onion - oregano -
marjoram - olive oil (🌿)

Asparagus
cannellini beans - herbs - lemon (🌿)

Green beans
mustard vinaigrette -
red onion - parsley (🌿)

Broccoli
spring onion -chili - sesame -
Goma dressing (V)

Pak Choi
Asian vinaigrette -
sesame - coriander

Pasta Rigatoni
tomato sauce - stracciatella -
basil (L*, G, V)

Fried potatoes
herb butter - lemon (V, L*)

Pommes frites (🌿)

SAUCES

Béarnaise sauce (V) 30
Pepper sauce (L) 25
Port sauce (L) 25
PS Hot Sauce (L, V) 10
Mayo (V) 10
Chili mayo (V) 10
Pepper mayo (V) 10
Ketchup (🌿) 10