

PS BAR & GRILL LUNCH

SNACKS

STRACCIATELLA citrus – piment d’espelette – radicchio	80
PIMENTOS PADRÓNS grilled lemon – sea salt (#)	60
TOMATO TART gammelknas cream – piment	75
GRILLED ARGENTINIAN PRAWNS cajun sauce – pineapple – bell pepper – coriander	85
SEARED TUNA soy/lime – avocado – sesame – coriander	75
FRIED SQUID pepper mayo – grilled lemon (L, G)	80
CRAB CAKES mango – pomelo – fennel – yoghurt	85
PROSCIUTTO CRUDO burrata – pesto (L, N*)	85
CRISPY PORK BELLY spicy sauce – sesame – pickled onion – coriander	75
BEEF TARTARE spicy tomato – chips	85
HOT WINGS PS Hot sauce – blue cheese dip – 3/6/9 pieces (G, L)	70 / 135 / 190

LUNCH COURSES

GRILLED AUBERGINE cannellini beans – tahini – coriander salsa (#)	145
GOAT’S CHEESE SALAD bitter salads – pecan nuts – grapes – croutons (V, L, G*, N*)	135
TUNA SALAD seared tuna – cabbage – spring onion – broccoli – avocado – sesame – chili – goma dressing	135
CAESAR SALAD danish chicken – romaine lettuce – croutons – parmesan – Caesar dressing	135
PANFRIED SALMON soy/lime – haricot verts – broccolini	245
STEAK FRITES 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

BEEF TARTARE spicy tomato – chips
PROSCIUTTO CRUDO burrata – pesto (L, N*)
SEARED TUNA soy/lime – avocado – sesame – coriander
TART parmesan creme – asparagus – tomatoes

MAINS

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

BURGER

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

PIZZAS

POTATOES mascarpone – mozzarella – rosemary – black pepper (L, G, V)	165
PROSCIUTTO CRUDO tomato sauce – mozzarella – pesto – arugula (L, G, N*)	170
MEATBALLS & PEPPERONI tomato sauce – mozzarella – chili (L, G)	170
GRILLED RIB EYE tomato sauce – mozzarella – fried mushrooms – red onions – chili (L, G)	175

SIDES

GREEN SALAD Dijon vinaigrette (#)	50
CASTEL FRANCO SALAD peas – grilled zucchini – yoghurt dressing	70
CAESAR SALAD romaine lettuce – Caesar dressing – sourdough crouton – parmesan (G*, L)	60
TOMATO SALAD white onion – oregano – marjoram – olive oil (#)	55
BROCCOLINI goma dressing – spring onion – chili (V)	65
FRIED HARICOT VERTS butter – red onion – parsley (L*, V)	55
FRIED HARICOT VERTS WITH PEPPER BACON butter – red onion – parsley (L*, V)	65
MAC ‘N CHEESE (V, G, L)	70
FRIED POTATOES herb butter – lemon (L*, V)	50
POMMES FRITES (#)	55

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