

"Vores menu er inspireret af årstidens bedste danske råvarer, og vi fokuserer på at levere så bæredygtigt et produkt som muligt. Vores råvarer er ligeledes økologiske, når kvaliteten af råvaren tillader det."

MORGEN - BREAKFAST

9.30-11.30

Økologisk croissant - 25
ORGANIC CROISSANT

Økologisk yoghurt med granola & frisk frugt - 45
ORGANIC YOGHURT WITH GRANOLA & FRESH FRUIT

To stk. økologiske æg - blødkogt, spejl- eller røæg - 40
TWO ORGANIC EGGS - SOFT BOILED, FRIED OR SCRAMBLED

Avocado på grillet rugbrød med tørret chili, sprød salat & kørvel - 60
AVOCADO ON GRILLED RYE BREAD WITH DRIED CHILI, CRISPY LETTUCE & CHERVIL

Omelet med økologiske æg, Vesterhavsost & lufttørret skinke - 90
ORGANIC EGG OMELETTE WITH VESTERHAVS-CHEESE & DRY-CURED HAM

Amerikanske pandekager med ahornsirup - 50
AMERICAN PANCAKES WITH MAPLE SYRUP

TILVALG - ADD ON'S

Røget laks - SMOKED SALMON - 45

Lufttørret skinke - DRY-CURED HAM - 30

Økologisk bacon - ORGANIC BACON - 40

Ost & marmelade - CHEESE & JAM - 45

FAMILY BREAKFAST

145 p/p - serveres til hele bordet

røæg, økologisk bacon, ost, marmelade, lufttørret skinke, røget laks, avokado, økologisk yoghurt med granola & amerikansk pandekage med ahornsirup - 145

FAMILY BREAKFAST

145 p/p - served to the table

SCRAMBLED EGGS, ORGANIC BACON, CHEESE, JAM, DRY-CURED HAM, SMOKED SALMON, AVOCADO, ORGANIC YOGURT WITH GRANOLA & AMERICAN PANCAKE WITH MAPLE SYRUP

"Our menu is inspired by the best Danish produce of the season, and we focus on delivering as sustainable a product as possible. Our produce is also organic when the quality permits."

COCKTAILS

Glass/Pitcher

PS Passion - Absolut Vodka - organic passion syrup - lime - sparkling water - 115/450

PS Rhubarb - Beefeater 24 Gin - Aperol - organic rhubarb syrup - lemon - grapefruit soda - 120/475

Coco Colada - Havana Club 3 Años - Cointreau - coconut milk - lime - sugar - 120

Whiskey Sour - Glenlivet Founders Edition - lemon - sugar - egg whites - Angostura bitters - 120

Apple Pie - Diplomatico Rum - apple juice - Orgeat - lemon - egg whites - 115

Sloe Gin Fizz - Plymouth Sloe Gin - sugar - lemon - sparkling wine - 115

Espresso Martini - Absolut Vodka - Kahlua - espresso - sugar - 115

Amaretto Sour - Disaronno Amaretto - lemon - sugar - egg whites - 115

Orange Daiquiri - Havana Club 3 Años - lime - sugar - orange juice - 110

Bramble - Beefeater 24 Gin - lemon - sugar - blackberry liqueur - 110

Winter Aperol - Aperol - sparkling wine - ginger beer - 100

VIRGIN COCKTAILS

65

Berry Me - blackberries - passion syrup - lime juice

Virgin Mojito - lime - mint - sugar - soda

PS LONGDRINKS

Glass - 100 /Pitcher - 400

Paloma - Olmeca Altos Tequila - grapefruit - soda - lime

Moscow Mule - Absolut Vodka - ginger beer - lime

PS Stormy - Havana 7yo - ginger beer - lime

Longdrinks - 100 - house spirits - soda/juice - 4 cl.

Lux longdrinks - 115 - premium spirits - soda/juice - 4 cl.

GIN & TONIC

Plymouth Gin - Franklin & Son's Indian Tonic - orange - 120

Beefeater 24 - Franklin & Son's Indian Tonic - lime - 100

Monkey 47 - Franklin & Son's Indian Tonic - burnt rosemary - lemon - 125

Malfy Gin - Franklin & Son's Indian Tonic - orange - 115

Plymouth Sloe Gin - Franklin & Son's Lemon Tonic - lemon - blueberries - 120

Hendrick's Gin - Franklin & Son's Indian Tonic - black pepper - cucumber - 125

Arctic Blue Gin - Franklin & Son's Indian Tonic - dash of yuzu - blueberry - rosemary - 115

PS

BAR & GRILL

SNACKS

11.30-21.30

Tre udvalgte snacks - køkkenets valg - 120 pr. person / min. 2 personer
CHEF'S CHOICE SNACK SELECTION - MIN. 2 PERSONS

Gratineret gedeost med hokkaido græskar, sprød crouton, bittersalater & pekannødder - 85
GRILLED GOAT'S CHEESE WITH HOKKAIDO PUMPKIN, CROUTON, BITTER LETTUCE & PECAN NUTS

Kroketter af lufttørret skinke med citronmayo og fyrtårnsost - 75
CURED HAM CROQUETTE WITH LEMON MAYO AND FYRTÅRNS-CHEESE

Stegte kejserhatte med syltede bøgehatte, jordskokkecrème, estragon & ristet brioche - 95
ROASTED EMPEROR'S HAT MUSHROOMS WITH PICKLED BROWN MUSHROOMS, JERUSALEM ARTICHOKE CREAM, TARRAGON & TOASTED BRIOCHE

Fiskesuppe med torsk, blåmuslinger, gulerødder, pastinak & krydderurter - 85
FISH SOUP WITH COD, BLUE-LIPPED MUSSELS, CARROTS, PARSNIP AND GREEN HERBS

Røget ørred med crème fraîche, ørredrogn, glaskål, æble, dild & ristet rugbrød - 75
SMOKED TROUT WITH SOUR CREAM, TROUT ROE, GERMAN TURNIPS, APPLE, DILL & TOASTED RYE BREAD

Carpaccio af økologisk dansk oksemørbrad med hasselnød, økologisk Vesterhavsost & krydderurter - 85
CARPACCIO OF ORGANIC DANISH BEEF TENDERLOIN WITH HAZELNUT, ORGANIC VESTERHAVS CHEESE & HERBS

Sprøde kyllingevinger med dansk honning, cayennepeber, pistacienødder & mild gorgonzola dip - 75
CRISPY CHICKEN WINGS WITH DANISH HONEY, CAYENNE PEPPER, PISTACHIOS & A MILD GORGONZOLA DIP

Slider med oksekød, økologisk Vesterhavsost, salat, tomat, løg, drueagurk & PS dressing - 50
SLIDER WITH MINCED BEEF, ORGANIC VESTERHAVS CHEESE, SALAD, TOMATO, ONION, GHERKIN & PS DRESSING

BURGERS & SALAD

11.30-21.30

Okseburger - 185

med økologisk well done bøf i brioche bolle, økologisk Vesterhavsost, økologisk bacon, French's sennep, PS dressing, fritter, ketchup & chilimayo
BURGER

BEEF BURGER WITH A WELL DONE ORGANIC BEEF PATTY IN A BRIOCHE BUN WITH ORGANIC VESTERHAVS CHEESE, ORGANIC BACON, FRENCH'S MUSTARD, PS DRESSING, FRIES, KETCHUP & CHILI MAYO

Vegetarburger - 165

på kikærter & sød kartoffel i brioche bolle
med stegte svampe, økologisk Vesterhavs-ost, svampecrème, PS dressing, fritter, ketchup & chilimayo
VEGGIE BURGER

VEGGIE BURGER, CHICKPEAS & SWEET POTATO IN A BRIOCHE BUN WITH FRIED MUSHROOMS, ORGANIC VESTERHAVS CHEESE, MUSHROOM CREAM, SWEET CHILI DRESSING, FRIES, KETCHUP & CHILI MAYO

PSØs store Cæsar salat med stegt kyllingebryst, hjertesalat, rød spidskål, Cæsar dressing, økologisk Vesterhavs-ost & croutoner - 165

PSØ'S LARGE CAESAR SALAD WITH GRILLED CHICKEN BREAST, ROMAINE LETTUCE, RED POINTED CABBAGE, CAESAR DRESSING, ORGANIC VESTERHAVS CHEESE & CROUTONS

PIZZA

TILFØJ Dansk økologisk burrata til din pizza - 40
ADD DANISH ORGANIC BURRATA TO YOUR PIZZA

11.30-21.30

Grøntsagsbianco med mozzarella, basilikum, kartoffel, bøgehatte, friskost creme, rosmarin & olivenolie - 145
VEGETABLE BIANCO WITH MOZZARELLA, BASIL, POTATOES, BROWN BEECH MUSHROOM, FRESH CREAM CHEESE, ROSEMARY & OLIVE OIL

Lufttørret skinke med tomatsauce, økologisk Vesterhavsost, grøn pesto, basilikum & rucola - 145
DRY CURED HAM WITH TOMATO SAUCE, ORGANIC VESTERHAVS CHEESE, GREEN PESTO, BASIL & RUCOLA

Kødboller af oksekød med tomatsauce, mozzarella, 'nduja, chili & basilikum - 145
BEEF MEATBALLS WITH TOMATO SAUCE, MOZZARELLA, 'NDUJA, CHILI & BASIL

Margherita med tomatsauce, mozzarella, olivenolie & basilikum - 125
MARGHERITA WITH TOMATO SAUCE, MOZZARELLA, OLIVE OIL & BASIL

Børne Margherita med tomatsauce & mozzarella - 85
KIDS MARGHERITA WITH TOMATO SAUCE & MOZZARELLA

BUBBLES

75 CL.

N/V	Sorelle Bronca Modi Prosecco Brut, Italy	375
N/V	Prosecco Treviso Extra Dry Case Paolin, Venezia	.70 / 395
N/V	Cremant d'Alsace Fernand Engel, Alsace	.90 / 495
N/V	F. Maletréz Brut Reserve, France	595
N/V	Mumm Cordon Rouge Brut, France	125 / 695
N/V	Mumm Champagne Grand Cordon Rosé, France	145 / 895

WHITE

75 CL.

CHARDONNAY

2020	Chardonnay Pays d'Oc Grande Reserve Les Bertholets, France	325
2020	Chardonnay Altkirch Colterenzio, Alto Adige	375
2020	Santa Christina Zenato Chardonnay, Veneto	395
2020	Macôn-Villages Grange Magnien Louis Jadot, Burgundy	.95 / 465
2020	Chablis Bernard Defaix, Burgundy	535
2019	Bourgogne Chardonnay Olivier Leflaive, Burgundy	110 / 550
2018	Chablis 1. Cru Côte de Leché Bernard Defaix, Burgundy	695
2019	Saint Romain Bertrand Ambroise, Burgundy	790

SAUVIGNON BLANC

2020	Sauvignon Blanc J. de Villebois, Loire	335
2020	Sancerre L'Authentique, T. Labaille, Loire	100 / 495
2020	Pouilly Fumé J. de Villebois, Loire	545
2020	Sancerre Les Aristides Vieilles Vignes T. Labaille, Loire	595
2017	Sancerre Le Chêne Marchand Lucien Crochet, Loire	750

RIESLING

2020	Weingut Nik Weis Urban Riesling, Mosel	325
2019	Riesling Reserve Fernand Engel, Alsace	365
2020	Riesling Trocken Stefan Bietighöfer, Pfalz - 100cl	.75 / 415
2019	Riesling Castel Ringberg Elena Walch, Alto Adige	595

OTHER FAVOURITES

2019	Familie Hugel Pinot Blanc Cûvee les Amours, Alsace	345
2020	O Luar do Sil Godello Pago de los Capellanes, Spain	.80 / 385
2020	Pinot Grigio Selezione Elena Walch, Alto Adige	395
2020	Weszelie Terrafaktum Grüner Veltliner Langenlois, Kamptal, Austria	410
2019	Viognier Domaine Louis Chèze, Rhône	445
2020	Grüner Veltliner Rosenberg Anton Bauer, Austria	450
2017	Bourgogne Aligoté Olivier Leflaive, Burgundy	495
2019	Monte Carbonare Soave Classico DOC Suavia, Italy	530
2019	Fleur de Printemps IGP Pays des Cévennes - MAGNUM	.65 / 590

ROSÉ

75 CL.

2020	Cuvée "PS" IGP Vaucluse La Violette Mauve	.80 / 375
2020	Cuvée "PS" IGP Vaucluse La Violette Mauve - MAGNUM	695

RED

75 cl.

PINOT NOIR

2018	Pinot Noir J. de Villebois, Loire	325
2019	Pinot Noir Tradition Reserve Fernand Engel, Alsace	395
2019	Pinot Noir Wagram Anton Bauer, Austria	.95 / 475
2018	Weingut Nik Weis Pinot Noir, Mosel	560
2018	Bourgogne Côte d'Or Maison Louis Jadot, Burgundy	575
2016	St. Daniel Pinot Nero Blauburgunder Riserva Colterenzio, Alto Adige	.645
2018	Bourgogne Rouge Génot-Boulangier, Burgundy	695
2019	Côte-de-Nuits Villages Bertrand Ambroise, Burgundy	750

RHÔNE BLENDS - FRANCE

2015	d2 Rouge Côteaux d'Aix-en-Provence	325
2019	Boutinot Le Coteaux Côtes du Rhône Villages	345
2020	Séguret Côtes du Rhône Villages Seigneur, de Renouard	.80 / 395
2019	Cigala Côtes du Rhône Villages Domaine Saint-Etienne	410
2018	Nostre País Rouge Michel Gassier, Costières de Nîmes	420
2018	Lirac La Dame Rouge Domaine de la Mordorée	545
2018	Saint-Joseph Ro-Rée Rouge Domaine Louis Chèze	575
2017	Cuvée PS VdP Vaucluse, Mas Pouperas - MAGNUM	.65 / 590
2016	Clos de Caveau Carmin Brillant Vacqueyras	645
2019	Crozes-Hermitage Petite Ruche M. Chapoutier	695
2017	Gigondas Cuvée Tradition Moulin de la Gardette, Rhône	745
2018	Châteauneuf-du-Pape de la Côte de l'Ange, Rhône	775
2017	Cornas Anne-Sophie Pic & Michel Chapoutier	950

SANGIOVESE - TUSCANY

2019	Chianti Rufina Fattoria della Selvapiana	435
2018	Avignonesi Rosso di Montepulciano DOC, Tuscany	495
2018	Rosso di Montalcino Verbena	510
2019	Brolio Chianti Classico Barone Ricasoli	525
2017	Rosso di Montalcino Lisini	130 / 650
2018	Bolgheri Rosso DOC Grattamacco	695
2016	Brunello di Montalcino Verbena	825
2015	Brunello di Montalcino Il Poggione	990

TEMPRANILLO - SPAIN

2020	Artuke Tinto Rioja	325
2020	Ribera del Duero Joven Roble Pago de los Capellanes	445
2012	Rioja Reserva Gomez Cruzado	590
2005	Marqués de Legarda Rioja Gran Reserva	615

OTHER FAVOURITES

2019	Posta Piana Primitivo IGT Cantine Paradiso, Puglia	.75 / 345
2018	Valmorena Barbera d'Asti Incesa della Rocchetta, Piedmont	365
2018	Fleurie Domaine des Marrans, Beaujolais	445
2019	Morgon Les Charmes Quentin Harel, Beaujolais	475
2018	Il Sestante Ripasso Valpolicella Tommasi, Veneto	495
2019	Cá Fiu Valpolicella Corte Sant Alda, Veneto	545
2017	Campi Magri Ripasso Superiore Corte Sant Alda, Veneto	150 / 750
2018	Langhe Nebbiolo Cavalotto, Piedmont	750
2016	Barolo Domenico Clerico, Piedmont	890
2015	Amarone della Valpolicella Musella, Veneto	965

Vintages may vary

VORES VINE ER UDVALGT UD FRA ET NÆRHEDSPRINCIP, HVORI VI SØGER ET BREDT UDVALG
AF BÆREDYGTIGT PRODUCEREDE, OG OGSÅ GERNE ØKOLOGISKE, EUROPÆISKE VINE.

OUR WINES HAVE BEEN CAREFULLY SELECTED BASED ON A PROXIMITY PRINCIPLE, BASED ON WHICH WE HAVE
SOUGHT A BROAD RANGE OF SUSTAINABLY PRODUCED, AND IN SOME CASES ALSO ORGANIC, EUROPEAN WINES.

MAINS

11.30-21.30

Kød - Meat

Rib-eye fra Uruguay kornfodret, 300 gram - 215
RIB-EYE FROM URUGUAY GRAIN FED, 300 GRAM

Dansk økologisk oksemørbrad fra Himmerland 220 gram - 235
DANISH ORGANIC BEEF TENDERLOIN FROM HIMMERLAND 220 GRAM

Stegt kyllingebryst med frikassé af lår, svampe & gulerødder - 145
PAN-FRIED CHICKEN BREAST WITH A FRICASSEE OF CHICKEN LEG, MUSHROOMS & CARROTS

Grillet lammekrone med jalapeño sauce - 225
GRILLED RACK OF LAMB WITH JALAPEÑO SAUCE

Fisk - Fish

Bagt helleflynder med fiskefumét & krydderurter - 210
BAKED HALIBUT WITH FISH FUMÉT & GEREN HERBS

Stegt torsk med brunet smør, kapers, skalotteløg, citronskal & persille - 175
PAN-FRIED COD WITH BROWNED BUTTER, CAPERS, SHALLOTS, LEMON ZEST & PARSLEY

SIDES

11.30-21.30

Saltbagt selleri med pastinakpuré, jordskokkechips & mizuna - 40
SALT-BAKED CELERIAC WITH A PARSNIP PURÉE, JERUSALEM ARTICHOKE CRISPS & MIZUNA

Stegt grønkål med pære & valnødder - 40
FRIED CURLY KALE WITH PEAR & WALNUTS

Grillede & glaserede gulerødder med saltede mandler & persille - 45
GRILLED & GLAZED CARROTS WITH SALTED ALMONDS & PARSLEY

PSØ's Cæsar salat med hjertesalat, rød spidskål, Cæsar dressing, økologisk Vesterhavssost & croutoner - 40
PSØ'S CAESAR SALAD WITH ROMAINE LETTUCE, RED POINTED CABBAGE, CAESAR DRESSING, ORGANIC VESTERHAVS CHEESE & CROUTONS

Grøn salat med krydderurter & sennepsvinaigrette - 35
GREEN SALAD WITH GREEN HERBS & MUSTARD VINAIGRETTE

Knuste kartofler med brunet smør, nødder & karse - 35
CRUSHED POTATOES WITH BROWNED BUTTER, NUTS & CRESS

Pommes frites - 35
POMMES FRITES

SAUCE

11.30-21.30

Pebersauce - 25 - *PEPPER SAUCE*

Portvinssauce - 25 - *PORT SAUCE*

Béarnaise sauce - 25 - *BÉARNAISE SAUCE*

Chilimayo - 20 - *CHILI MAYO*

Citronmayo - 20 - *LEMON MAYO*

Økologisk ketchup - 10 - *ORGANIC KETCHUP*

INFORMATION OM ALLERGENE INGREDIENSER KAN FÅS VED PERSONALET
INFORMATION ABOUT ALLERGENIC INGREDIENTS CAN BE OBTAINED BY THE STAFF

OST & DESSERT - CHEESE & DESSERT

11.30-21.30

Tre økologiske danske oste med kompot & kiks - 95
THREE ORGANIC DANISH CHEESES WITH COMPOTE & BISQUITS

Trifli af danske æbler med vaniljecreme & havrecrumble - 75
TRIFLE OF DANISH APPLES WITH VANILLA CREAM & OAT CRUMBLE

Kokossorbet med sponge cake & kokoskaramel - 75
COCONUT SORBET WITH SPONGE CAKE & COCONUT CARAMEL

Vaniljeis med marengs & nøddekrokant - 40
VANILLA ICE CREAM WITH MERINGUE & CRUNCHY NUT

AFTER DINNER HOT DRINKS

Irish Coffee - 85

Jameson Black Barrel Irish Whiskey, coffee, brown sugar & whipped cream

Italian Coffee - 85

Amaretto Disaronno, coffee & whipped cream

Lumumba - 85

Havana Club 7 Años, hot chocolate & whipped cream

COFFEE & TEA

Americano	30
Espresso	20
Caffe latte	45
Macchiato	25
Cortado	25
Cappuccino	35
Extra shot	10
Spiced chai latte	45
Tea	40
Hot chocolate & whipped cream	45
Iced coffee	45

AVECS

4 CL.

Bailey's	50
Martell VS	60
Martell XO	195
Grappa di Brunello Il Poggione	65
Grappa di Brunello Riserva Il Poggione	90
Havana Club Pacto Navio Rum	65
Havana Club Seleccion de Maestros	90
Four Roses Single Barrel Bourbon	100
Talisker Single Malt 10 yo	80
The Glenlivet Founder's Reserve	65
The Glenlivet 18 yo	120

DESSERT WINE

2019 Château Grillon Sauternes, Bordeaux 95 / 645
2013 Quinta Santa Eufemia, Porto, LBV. 75 / 345

DRAUGHT BEER

Carlsberg - 40 cl. 55
Tuborg Classic - 40 cl. 55
Kronenbourg Blanc - 40cl 60
Jacobsen Yakima IPA - 40 cl. 75
Jacobsen Winter Donker Ale - 30 cl. 75

BOTTLED BEER

Pilsner Urquell 50
Kronenbourg 1664 55
Svaneke Bryghus Craft Pilsner 60
Svaneke Bryghus Classic Vienna Lager 60
Svaneke Bryghus West Coast IPA 60

ALCOHOL FREE

Carlsberg Nordic Pilsner 40
Svaneke Bryghus Don't Worry Pale Ale 55
Svaneke Bryghus Don't Worry Brown Ale 55

SOFT DRINKS & JUICE

Coca Cola - Zero - Fanta - Sprite - Schweppes Lemon 35
Fresh juice - spinach, apple or orange 45
Homemade Lemonade 40
lemon, lime & mint - elderflower - raspberry & cranberry

VED BETALING MED UDENLANDSKE KREDITKORT TILLEGGES KORTUDSTEDERS GÆLDENDE GEBYRER
WHEN PAYING WITH A FOREIGN CREDIT CARD, THE CARD ISSUER'S CURRENT FEES WILL BE ADDED