



PS MENU

SHARING SNACKS

Hummus

flatbread - crispy chickpeas - mild chili - chimichurri (G 🌱)

Smoked salmon

smoked cream cheese - fennel - spinach - rye crumble (L* G*)

Crispy pork belly

Korean BBQ - sesame - pickled red onion - wasabi mayo - cilantro (G*)

MAIN COURSE

Rib-eye 275g

Uruguay - grainfed

Caesar salad

Gran cheese - pointy cabbage - romaine lettuce - croutons (L G*)

Fries

Béarnaise sauce

395

served to the whole table

SNACK PLATE

Hummus

flatbread - crispy chickpeas - mild chili - chimichurri (G 🌱)

Smoked salmon

smoked cream cheese - fennel - spinach - rye crumble (L* G*)

Seared tuna

soy / lime dressing - avocado - sesame - cilantro (G*)

Crispy pork belly

Korean BBQ - sesame - pickled red onion - wasabi mayo - cilantro (G*)

min. 2 personer - 145 per person

SNACKS

Hummus

flatbread - mild chili - crispy chickpeas - chimichurri (G 🌱) 60

Salt-baked beetroot

Feta cheese cream - pomegranate - cumin (L* V) 75

Baked camembert

thyme - rosemary - grilled bread (L G* V) 90

Smoked salmon

smoked cream cheese - fennel - spinach - rye crumble (L* G*) 85

Seared tuna

soy / lime - avocado - sesame - cilantro (G*) 85

Fried squid

lemon - paprika mayo - piment - chili - spring onion (L G) 75

Beef tartare

truffle mayo - cress - Vesterhavs-cheese - chips (L*) 85

Crispy pork belly

Korean BBQ - sesame - pickled red onion - wasabi mayo - cilantro (G*) 70

Hot wings

PS Hot Sauce - mint dressing - apple/chili sauce - 3/6/9 stk (L G) 75/140/195

Slider

beef patty - Vesterhavs-cheese - paprika mayo - tomato chutney - fried shallots (L G) 55

MAIN COURSES

Rib-eye 275g

Uruguay - grain-fed 255

Rib-eye on bone 800g

1-2 persons 595

1-2 persons

Australia - grain-fed

Beef tenderloin 220g

Denmark - grass-fed 285

Shortribs

Korean BBQ - grilled lime 195

Grilled rack of lamb

grilled lemon 245

Grilled chicken breast

lemon grass - Ghoo cress - chervil (L*) 165

Grilled salmon

soy / lime - spring onion - sesame (G*) 175

Baked cod

chili - garlic - parsley - capers 225

Pie

puff pastry - mushrooms - beans - pumpkin - red onion chutney (G V 🌱) 155

BURGERS

Beef burger

organic beef - brioche - Vesterhavs-cheese - organic bacon - sweet mustard - PS dressing - fries - ketchup - chili mayo (L G*) 195

Veggie burger

chickpeas - sweet potato - fried mushrooms - Vesterhavs-cheese - mushroom cream - PS dressing - fries - ketchup - chili mayo (L G V) 185

SIDES

55 kr

Broccoli

goma dressing - spring onion - chili - sesame (G V)

Pointy cabbage

browned butter - smoked cream cheese - hazelnuts - lemon - herbs (L* V N*)

Baked Jerusalem artichokes

Jerusalem artichoke cream - brown beech mushroom - sage (L V G)

Caesar salad

Gran cheese - pointy cabbage - romaine lettuce - croutons (L G*)

Black bean salad

salsa roja - cucumber - red onion - piment (🌱)

Penne pasta

pumpkin purée - pickled jalapeño - bread crumb ((L G V)

Potatoes á la crème

Vesterhavs-cheese - thyme (L G V)

Fries

SAUCES

Béarnaise sauce (V) 30

Port sauce (L) 25

Pepper sauce (L) 25

Chimichurri (🌱) 20

Mild chili sauce (🌱) 20

PS Hot Sauce (L V) 20

Chili mayo (V) 20

Truffle mayo (V) 20

Ketchup (🌱) 10

PIZZA

Spicy beef

tomato sauce - mozzarella - onion - romaine lettuce - sour cream dressing (L G) 165

Coppa

mozzarella - mushrooms - sage (L G) 165

Potato

mozzarella - fresh cheese cream - rosemary (L G V) 145

Margarita

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

DESSERTS

Panna Cotta

apples - crumble (L G N*) 85

Pecan Pie

vanilla ice cream - chocolate - caramel (L G N) 95

(L) Lactose (G) Gluten

(N) Nuts

(V) Vegetarian (🌱) Vegan

(*) Allergen can be excluded

For other allergens, please contact the staff