

SNACK SNACK MENU

245
served to the entire table

FIRST SERVING

Hummus
crispy chickpeas - chili romesco (🌿)

Seared tuna
soy/lime - avocado -
sesame - coriander

Argentinian prawns
Bloody Mary - cucumber - celery

SECOND SERVING

Pimentos Padróns
grilled lemon - sea salt (🌿)

Chorizo Fresca
matbucha - Guindillas pepper

Hot wings
PS Hot Sauce - blue cheese dip (L, G)

Caesar salad
romaine lettuce - cabbage -
croutons - Gran cheese (L, G*)

PS MENU

SNACKS

Hummus
crispy chickpeas - chili romesco (🌿)

Seared tuna
soy/lime - avocado -
sesame - coriander

Crispy pork belly
spicy sauce - sesame - pickled onion -
wasabi mayo - coriander

MAIN COURSE

Rib-eye
Uruguay - grain fed

Caesar salad
romaine lettuce - cabbage -
croutons - Gran cheese (G*, L)

Pommes frites (🌿)

Béarnaise (V)

425
served to the entire table

SNACK PLATE

Hummus
crispy chickpeas - chili romesco (🌿)

Argentinian prawns
Bloody Mary - cucumber - celery

Seared tuna
soy/lime - avocado -
sesame - coriander

Crispy pork belly
spicy sauce - sesame - pickled onion -
wasabi mayo - coriander

min. 2 persons - 145 per person

SNACKS

Hummus 65
crispy chickpeas - chili romesco (🌿)

Pimentos Padróns 55
grilled lemon - sea salt (🌿)

Tomme de Grisons 65
cow's milk cheese - tomato jam -
crispy bread (L, G*,V)

Argentinian prawns 85
Bloody Mary - cucumber - celery

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

Fried smelt 65
lemon - pepper mayo (G)

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

Prosciutto Toscana 75
dry cured ham - melon

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

Chorizo Fresca 65
matbucha - Guindillas pepper

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

Hot wings 65/130/185
PS Hot Sauce - blue cheese dip
3/6/9 stk (L, G)

MAIN COURSES

Ratatouille 165
Beluga lentils - tomato - aubergine -
zucchini - red onion (🌿)

Grilled tuna 210
lemon - chimichurri

Grilled salmon 175
soy/lime - spring onion - sesame

Grilled chicken breast 165
rosemary - thyme - garlic

Grilled rack of lamb 245
grilled lemon

Beef tenderloin 220g 285
Denmark

Rib-eye 275g 255
Uruguay - grain fed

Rib-eye on bone 800g 595
1-2 persons
Canada

BURGERS

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

MATR Burger 185
organic root vegetable and legume
patty - cheddar cheese - mustard
(L*, G*, V)

Chicken burger 195
fried Danish chicken -
kewpie mayo - mustard (L, G)

Beef burger 195
200g beef patty - cheddar cheese -
mustard (L*, G*)

SIDES

55 kr

Green salad
mustard vinaigrette (🌿)

Caesar salad
romaine lettuce - cabbage -
croutons - Gran cheese (L, G*)

Tomato salad
cucumber - red onion -
Feta cheese - olives (V, L*)

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

Pak Choi
Asian vinaigrette - sesame -
coriander (V)

Grilled zucchini
olive tapenade - lemon zest -
parsley (🌿)

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

Fried potatoes
herb butter - lemon (V)

Pommes frites (🌿)

SAUCES

Béarnaise sauce (V) 30

Port sauce (L) 25

Pepper sauce (L) 30

Chimichurri (🌿) 20

PS Hot Sauce (L, V) 20

Chili mayo (V) 20

Pepper mayo (V) 20

Ketchup (🌿) 10

PIZZA

All our pizzas are served with a crust dip

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

Zucchini & Pesto 155
mozzarella - pistacio -
Gran cheese (L, G, V)

Potato 155
mozzarella - mascarpone -
rosemary (L, G, V)

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

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

DESSERTS

Strawberries 95
marzipan cake - vanilla cream -
chocolate (L, G, N)

White chocolate parfait 95
miso caramel - broken gel -
sesame cookie (L, G)

(L) Lactose (G) Gluten
(N) Nuts

(V) Vegetarian (🌿) Vegan

(*) Allergen can be excluded

For other allergens,
please contact the staff