



STEAK BÉARNAISE

Rib-eye 275g
Uruguay - grainfed

Fries

Béarnaise sauce

295

PS MENU

SHARING SNACKS

Danish organic stracciatella
radicchio - piment d'Espelette -
olive oil - red sorrel (L, V)

Seared tuna
soy/lime - avocado -
sesame - coriander

Crispy pork belly
spicy sauce - sesame - pickled red
onion - wasabi mayo - cilantro

MAIN COURSE

Rib-eye 275g
Uruguay - grainfed

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

Fries

Béarnaise sauce

395
served to the whole table

SNACK PLATE

Danish organic stracciatella
radicchio - piment d'Espelette -
olive oil - red sorrel (L, V)

Smoked salmon rilette
dill - apple - horseradish (L)

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

Crispy pork belly
spicy sauce - sesame - pickled
red onion - wasabi mayo - cilantro

min. 2 personer - 145 per person

SNACKS

Hummus 60
crispy chickpeas - chili -
chimichuri - flatbread (G, )

Beetroot falafel 75
smoked labneh - buckwheat (L, G*, V)

Danish organic stracciatella 75
radicchio - piment d'Espelette -
olive oil - red sorrel (L, V)

Smoked salmon rilette 85
dill - apple - horseradish (L)

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

Fried squid 75
lemon - paprika mayo -
chili - spring onion (L, G)

Beef carpaccio 85
hazelnuts - Vesterhavs-cheese -
green herbs - olive oil (L*, N*)

Crispy pork belly 70
spicy sauce - sesame - pickled
red onion - wasabi mayo - coriander

Hot wings 75/140/195
PS Hot Sauce - mint dressing -
3/6/9 stk (L, G)

Slider 55
short rib - smokey BBQ sauce -
fresh cheese - salad -
pickled jalapeño (G, L)

MAIN COURSES

Rib-eye 275g 255
Uruguay - grain fed

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

Beef tenderloin 220g 285
Uruguay

Shortribs 195
Korean BBQ - grilled lime

Grilled rack of lamb 245
grilled lemon

North african marinated
chicken breast 165
herb salad - pomegranate - lemon

Grilled salmon 175
soy/lime - spring onion - sesame

Baked cod 210
browned butter - capers -
shallots - parsley - lemon (L*)

Pie 155
cannellini beans - peas - parsley -
onion - pointed cabbage (G)

BURGERS

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

Vegetarian burger 185
fava beans - onions - mushroom -
Vesterhavs-cheese - mushroom cream -
PS dressing - fries - ketchup - chili mayo
(L*, G*, V)

SIDES

55 kr

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

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

Salt-baked beetroot
balsamic vinegar - olive oil -
crispy quinoa - mizuna (V)

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

Tomato salad
mozzarella - basil - olive oil
(L, V)

Penne pasta
pesto - fresh tomatoes -
Gran cheese - basil (L, G, V, N*)

Potato gratin
Gran cheese - sour cream (L, V)

Fries

SAUCES

Béarnaise sauce (V) 30

Port sauce (L) 25

Pepper sauce (L) 25

Chimichurri () 20

PS Hot Sauce (L, V) 20

Chili mayo (V) 20

Truffle mayo (V) 20

Ketchup () 10

PIZZA

Kafta 165
tomato sauce - mozzarella -
marinated minced beef - parsley - chili
(L, G)

Potato 145
mozzarella - Danish red cheese -
figs - rosemary (L, G, V)

Spicy salami 165
tomato sauce - mozzarella -
red onion (L, G)

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

DESSERTS

Pecan Pie 95
vanilla ice cream (L, N, G)

Caramel panna cotta 85
baked apple - crumble (L, G*)

Ice cream of the day 65
please ask your waiter

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