

PS MENU

SNACKS

Duck croquette
Caramellized apple chutney -
Padrón peppers (G, L)

Gravadlax
horseradish cream - pumpkin - kale (L*)

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

MAIN COURSE

Roasted duck breast
carrot - Szechuan pepper -
citrus - honey

SIDE ORDERS

Red cabbage & endive salad
clementine - walnut crunch -
wholegrain mustard (N*)

Potato compôte
browned butter -
hazelnuts - cress (L, N*)

SAUCE

Duck jus (L)

DESSERT

Panna cotta
cherries - almonds (L, N*)

395
Served to the entire table

SNACK PLATE

Hummus
crispy chickpeas -
chili romesco()

Seared tuna
soy/lime - avocado -
sesame - coriander

Prosciutto Toscana
dry cured ham -
burrata - pesto (L, N*)

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

min. 2 persons -
150 per person

SNACKS

Hummus 70
crispy chickpeas -
chili romesco ()

Pimentos Padróns 60
grilled lemon - sea salt ()

Grilled goat's cheese 70
bitter lettuce - pecan nuts -
grapes - croutons (V, L, G*, N*)

Duck croquette 85
Padrón peppers -
caramellized apple chutney (G, L)

Gravadlax 90
horseradish cream -
pumpkin - kale (L*)

Seared tuna 90
soy/lime - avocado -
sesame - coriander

Fried squid 80
lemon - pepper mayo -
piment (L, G)

Prosciutto Toscana 90
cured ham - burrata -
pesto (L, N*)

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

Beef carpaccio 90
hazelnuts - parmesan -
herbs (L*, N*)

Hot wings 70/135/190
PS Hot Sauce - blue cheese dip
3/6/9 stk (L, G)

MAIN COURSES

Grilled aubergine 145
white beans - tahini -
coriander salsa ()

Baked halibut 235
tomato ragout - olives -
red onion - basil

Grilled salmon 185
soy/lime - spring onion - sesame

Duck breast 185
carrots - Szechuan pepper -
citrus - honey

Grilled lamb chops 285
thyme - rosemary - garlic

Beef tenderloin 220g 295
Uruguay - grain-fed

Rib-eye 275g 265
Uruguay - grain-fed

PIZZA

All our pizzas are served with a crust dip

Margarita 155
tomato sauce - mozzarella -
basil (L, G, V)

Potatoes 165
mascarpone - mozzarella -
rosemary - black pepper (L, G, V)

Prosciutto Toscana 170
tomato sauce - mozzarella -
pesto - arugula (L, G, N*)

Meatballs & Chorizo 170
tomato sauce - mozzarella -
chili (L, G)

Grilled rib eye 175
tomato sauce - mozzarella - fried
mushrooms - red onion - chili (L, G)

SIDES

55 kr

Green salad
mustard vinaigrette ()

Caesar salad
romaine lettuce - cabbage - croutons -
Caesar dressing - parmesan (L, G*)

Grilled carrots
orange - yogurt - ingrid peas

Red cabbage & endive salad
clementine - walnut crunch -
wholegrain mustard (N*)

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

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

Potato compôte
browned butter - hazelnuts -
cress (L, N*)

Pommes frites ()

BURGERS & SALADS

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)

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

Caesar salad 175
Danish chicken - romaine lettuce -
cabbage - croutons - parmesan -
Caesar dressing" (L, G)

SAUCES

Béarnaise sauce (V) 30

Port sauce (L) 25

Pepper sauce (L) 25

Duck jus (L) 25

PS Hot Sauce (L, V) 10

Mayo (V) 10

Chili mayo (V) 10

Pepper mayo (V) 10

Ketchup () 10

DESSERTS

Panna cotta 95
cherries - almonds (L, N*)

Chocolate Marquise 95
passionfruit coulis -
crunchy pecan nuts -
vanilla cream (L, N*)

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

PS
BAR & GRILL