

PS MENU

SNACKS

- Hummus**
crispy chickpeas -
chili romesco (🌱)
- Seared tuna**
soy/lime - avocado -
sesame - coriander (L*)
- Crispy pork belly**
spicy sauce - sesame -
pickled onion - coriander

MAIN

- Rib-eye**
Uruguay - grain-fed

SIDES

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

- Pommes frites**

SAUCE

- Béarnaise sauce (V)**

445
Served to the entire table

SNACK PLATE

- Hummus**
crispy chickpeas -
chili romesco(🌱)
- Seared tuna**
soy/lime - avocado -
sesame - coriander (L*)
- 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*)

- Cold smoked salmon** 90
horseradish cream -
pumpkin - buckwheat (L*)

- Seared tuna** 90
soy/lime - avocado -
sesame - coriander (L*)

- 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

- Mushroom stuffed chicken breast** 150
thyme - lemon (L)

- Grilled lamb rack** 285
thyme - rosemary -

- Beef tenderloin 220g** 295
Uruguay - grain-fed

- Rib-eye 275g** 265
Uruguay - grain-fed

PIZZA

- 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 (V)

- Salt baked beets**
ricotta - balsamic - buckwheat (L*, V)

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

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

- Fried potatoes**
herb butter (L*)

- 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

- PS Hot Sauce (L, V) 10

- Mayo (V) 10

- Chili mayo (V) 10

- Pepper mayo (V) 10

- Ketchup (🌱) 10

DESSERTS

- Panna cotta** 95
apple - oat crumble (L, N*)

- Mazarin cake** 95
Poached pear - crème au chocolat -
almond brittle (L, N)

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

