

LUNCH

SNACK PLATE

150 per person
Minimum 2 people

Hummus
crispy chickpeas -
chili romesco (🌿)

Seared tuna
soy/lime - avocado -
sesame - coriander

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

Fried chorizo
Pico de Gallo -
bell pepper cream (L)

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 (G, L, 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 (G, L)



LUNCH DISHES

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

Grilled goat's cheese salad 135
bitter lettuce - pecan nuts -
grapes - croutons (V, L, G*, N*)

Tuna salad 135
seared tuna - cabbage -
spring onion - broccoli - avocado -
sesame - chili - Goma dressing

Caesar salad 135
Danish chicken - romaine lettuce -
cabbage -croutons - parmesan -
Caesar dressing (L, G)

Grilled salmon 245
soy/lime dressing - pak choi -
broccoli

“Hakkebøf” 175
minced beef steak - green salad -
fried potatoes - pepper sauce (L)

Steak frites 275
rib eye - pommes frites -
green salad - béarnaise sauce

BURGERS

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

MATR Burger 155
organic root vegetable and legume
patty - cheddar cheese -
mustard (L*, G*, V)

Beef burger 165
200g beef patty - cheddar cheese -
mustard (L*, G*)

SNACKS

Hummus 65
crispy chickpeas -
chili romesco (🌿)

Pimientos Padróns 60
grilled lemon - sea salt (🌿)

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

Smoked salmon 90
smoked cream cheese - radish
cucumber - buckwheat (L*)

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

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

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

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

Fried chorizo 85
Pico de Gallo - bell pepper cream (L)

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)

SAUCES

Béarnaise sauce (V) 30
Pepper sauce (L) 25
PS Hot Sauce (L, V) 10
Mayo (V) 10
Chili mayo (V) 10
Pepper mayo (V) 10
Ketchup (🌿) 10

MAIN COURSES

Grilled salmon 185
soy/lime - spring onion - sesame

Guinea fowl 175
mushroom stuffing -
lemon zest - thyme (L)

Beef tenderloin 220g 295
Uruguay - grain-fed

Rib-eye 275g 265
Uruguay - grain-fed

SIDES 55 kr

Green salad
mustard vinaigrette (🌿)

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

Tomato
salad onion - oregano -
marjoram - olive oil (🌿)

Grilled carrots
orange - drained yogurt -
ingrid peas

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

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

Grilled corn on the cob
ancho chili -
smoked cheese - lime

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

Fried potatoes
herb butter - lemon (V, L*)

Pommes frites (🌿)

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

(V) Vegetarian (🌿) Vegan

(*) Allergen can be excluded

For other allergens,
please contact the staff