

# 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\*)

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

## 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 -  
pommes frites - broccoli

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

**Fläskestegs sandwich** 160  
roasted pork - red cabbage -  
pickled cucumber - brioche -  
Dijon mayo - pommes frites

## 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** 70  
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\*)

**Duck croquette** 85  
caramelized apple chutney -  
Padrón peppers (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  
dry 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)

## SAUCES

**Béarnaise sauce** (V) 30  
**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

## MAIN COURSES

**Grilled salmon** 185  
soy/lime - spring onion - sesame

**Duck breast** 185  
carrots - Szechuan pepper -  
citrus - honey

**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\*)

**Grilled carrots**  
orange - drained 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 (L\*, G, V)

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

**Pommes frites** (🌿)

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