

LUNCH

SNACK PLATE

145 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

PIZZA

All our pizzas are served with a crust dip

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

Potatoes 155
mascarpone - mozzarella -
rosemary - black pepper (G, L, V)

Prosciutto Toscana 165
tomato sauce - mozzarella -
pesto - arugula (L, G, N*)

Meatballs & Chorizo 165
tomato sauce - mozzarella -
chili (L, G)

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



LUNCH DISHES

Ratatouille 155
Beluga lentils - tomato - aubergine -
zucchini - red onion - green salad (🌿)

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 -
fried potatoes

Pizza sandwich 105
chicken - lettuce - Parmesan cheese -
Caesar dressing - chili - red onion (L, G)

"Hakkebøf" 165
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 55
grilled lemon - sea salt (🌿)

Comté matured min. 16 months 65
cow's milk cheese - tomato jam -
crispy bread (L, G*, V)

Smoked salmon 85
fresh cream cheese - cabbage -
apple - buckwheat (L)

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

Fried squid 75
lemon - pepper mayo - piment (L, G)

Prosciutto Toscana 75
dry cured ham - burrata -
pesto (L, N*)

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

Fried chorizo 85
Pico de Gallo - bell pepper cream

Beef carpaccio 85
hazelnuts - parmesan - herbs (L*, N*)

Hot wings 65/130/185
PS Hot Sauce – blue cheese dip
3/6/9 stk (L, G)

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

MAIN COURSES

Grilled salmon 175
soy/lime - spring onion - sesame

Guinea fowl 165
mushroom stuffing -
lemon zest - thyme (L)

Beef tenderloin 220g 285
Uruguay - grain-fed

Rib-eye 275g 255
Uruguay - grain-fed

SIDES 55 kr

Green salad
mustard vinaigrette (🌿)

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

Beetroot
Feta cheese - balsamic vinegar -
quinoa (L, V)

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

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

Pak Choi
Asian vinaigrette -
sesame - coriander

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

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

Pommes frites (🌿)

SAUCES

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