

AFTEN EVENING

FRA KL. 16.00 FROM 4 PM

SMÅ RETTER SMALL DISHES

TATAR 135,-
Rørt tatar - kapers - karse - jordskokkechips
Stir-fried tartare - capers - watercress - artichoke chips

VITELLO TONNATO 135,-
Kalvecuvette - tuncreme - ansjos - kapers - demi-glace
Veal cuvette - tuna cream - anchovies - capers - demi-glace

CALAMARI FRITTI 125,-
Blæksprutringe - grillet citron - urt - aioli - sauce tatar
Octopus rings - grilled lemon - herb - aioli - tartar sauce

CHARCUTERIE 125,-
Lufttørret skinke - chorizo - ost - kompot - brød
Air-dried ham - chorizo - cheese - compote - bread

BURRATA 125,-
Cherrytomater - rucola - pesto - balsamico - basilikum
Cherry tomatoes - arugula - pesto - balsamic vinegar - basil

GRAVAD LAKS GRAVED SALMON 115,-
Brunet smør - avocadocreme - radiser - grønt
Browned butter - avocado cream - radishes - green

SNACK NACHOS 95,-
Cheddarost - jalapeños - chimichurri - guacamole - creme fraiche + grillet kyllingebryst 30,-
Cheddar cheese - jalapeños - chimichurri - guacamole - sour cream + grilled chicken breast 30,-

BRUSCHETTA AL POMODORO 85,-
3 skiver rustikt brød - tomat - hvidløg - basilikum - olivenolie + håndpillede rejer 25,-
3 slices of rustic bread - tomato - garlic - basil - olive oil + hand-peeled prawns 25,-

GRATINERET GEDEOST GRATINATED GOAT CHEESE 75,-
Valnød - honning - ristet brød chips
Walnut - honey - toasted bread chips

DESSERT

CRÈME BRÛLÉE 75,-
Fløjlsblød vaniljecreme - sprød sukkerskorpe - friske bær
Soft vanilla cream - crispy sugar crust - fresh berries

GATEAU MARCEL 85,-
Chokoladekage i 2 lag - vaniljecreme - friske bær
Chocolate cake in 2 layers - vanilla cream - fresh berries



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KØD & FISK MEAT & FISH

STEAK 315,-
Ribeye - ovnbagte timiankartofler - bearnaise
Ønskes fritter i stedet +10,-
Ribeye - oven baked thyme potatoes - bearnaise
Want fries instead +10,-

SHORT RIBS 235,-
Rødvinsbraiseret short ribs - knuste kartofler - sauterede svampe - broccolini - dampet gulerod - demi glace - mandler
Red wine braised short ribs - crushed potatoes - sautéed mushrooms - broccolini - steamed carrot - demi glace - almonds

FISH N' CHIPS 175,-
Torsk - grove fritter - sauce tartar
Cod - coarse fritters - tartar sauce

MOULES FRITES 175,-
Hvidvinsdampende blåmuslinger - cremet sauce - grove fritter - aioli
White wine steamed mussels - creamy sauce - coarse fries - aioli

PASTA

PASTA TRØFFEL PASTA TRUFFLE 165,-
Linguine - svampe - cremet sauce med trøffel + grillet kyllingebryst 30,- + Ribeye 60,-
Linguine - mushrooms - creamy sauce with truffle + grilled chicken breast 30,- + Ribeye 60,-

PASTA TOMATO PASTA TOMATO 145,-
Rigatoni - tomat sauce - basilikum + grillet kyllingebryst 30,-
Rigatoni - tomato sauce - basil + grilled chicken breast 30,-

PIZZA

PROSCIUTTO 145,-
Tomat - frisk mozzarella - lufttørret skinke - rucola - pesto
Tomato - fresh mozzarella - air-dried ham - arugula - pesto

PICCANTE 135,-
Tomat - frisk mozzarella - ventricina (stærk krydret pølse)
Tomato - fresh mozzarella - ventricina (strong spicy sausage)

VITELLO 135,-
Tomat - frisk mozzarella - kalvekød - blue cheese - tuncreme - kapers
Tomato - fresh mozzarella - veal - blue cheese - tuna cream - capers

PEPPERONI 135,-
Tomat - frisk mozzarella - pepperoni
Tomato - fresh mozzarella - pepperoni

BIANCA 135,-
Frisk mozzarella - kartoffel - rosmarin - hvidløg - trøffelolie
Fresh mozzarella - potato - rosemary - garlic - truffle oil

MARGHERITA 125,-
Tomat - frisk mozzarella - basilikum
Tomato - fresh mozzarella - basil

SALATER SALADS

CHEVRE CHAUD 155,-
Gedeost - grillet brød - syltede græskar - salat - balsamico glace - honning ristede valnødder - blåbær
Goat cheese - grilled bread - pickled pumpkin - salad - balsamic glace - honey roasted walnuts - blueberries

CÆSAR CAESAR 155,-
Klassisk cæsar - grillet kyllingebryst - papadums
Classic Caesar - Grilled Chicken Breast - Papadums

BURGER

Alle burger serveres med ovnbagte timiankartofler.
Ønskes fritter i stedet +10,-
All burgers are served with oven baked thyme potatoes.
Want fries instead +10,-

PULS BURGER 155,-
Flammegrillet oksekød - brioche bolle - spæd salat - cheddar - løg - tomat - agurk - dijonnaise + Bacon 15,-
Flame grilled beef - brioche bun - baby salad - cheddar - onions - tomato - cucumber - dijonnaise + Bacon 15-

SPICY BURGER 155,-
Flammegrillet oksekød - brioche bolle - spæd salat - cheddar - syltede jalapeños - spicy salsa - chilimayo + Bacon 15,-
Flame grilled beef - brioche bun - baby salad - cheddar - pickled jalapeños - spicy salsa - chili mayo + Bacon 15,-

KYLING BURGER CHICKEN BURGER 155,-
Grillet kyllingebryst - brioche bolle - spæd salat - cheddar - løg - tomat - agurk - dijonnaise + Bacon 15,-
Grilled chicken breast - brioche bun - baby salad - cheddar - onions - tomato - cucumber - dijonnaise + Bacon 15,-

VEGGIE BURGER 155,-
Kikærtebøf - brioche bolle - spæd salat - tomat - agurk - dijonnaise
Chickpea steak - brioche bun - baby salad - tomato - cucumber - dijonnaise

EKSTRA EXTRA

SPRØDE FRITTER FRIES 55,-
Med dip
With dip

OVNBAGTE TIMIANKARTOFLER 45,-
OVEN BAKED THYME POTATOES
Med dip
With dip

SIDES & SNACKS 35,-
Grøn salat - Gratineret broccoli - Grillede padron peber - Saltede mandler - Middelhavsoliven
Green Salad - Broccoli gratin - padron pepper grilled - Almonds salted - Olive Mediterranean mix

DIP & SAUCE 15,-
Ketchup - Mayo - Chili mayo - Estragon mayo - Dijonnaise - Aioli - Trøffelmayo - Bearnaise - Svampesauce
Ketchup - Mayo - Chili Mayo - Tarragon mayo - Dijonnaise - Aioli - Truffle mayo - Bearnaise - Mushrooms sauce

ALLERGENER SPØRG VENLIGST PERSONALET
ALLERGENS PLEASE ASK THE STAFF



START AFTENEN MED ET GLAS START THE EVENING WITH A GLASS OF

GIN & TONIC HENDRICKS

GL. 125,-

FRENCH 75

GL. 115,-

GIN & TONIC

GL. 115,-

APEROL SPRITZ

GL. 95,-

BASIL SMASH

GL. 115,-

DORIAN ROSÉ

GL. 95,-

DARK N' STORMY

GL. 115,-

PROSECCO

GL. 75,-