

BRUNCH

FREM TIL KL. 14.00 UNTIL 2 PM

3 RETTER

3 COURSES

95,-

5 RETTER

5 COURSES

145,-

[EKSTRA RETTER DERUDOVER +35,- PR. STK.]

[EXTRA COURSES +35,- PER PIECE]

BAGT BAKERY

BRØDKURV - LYS OG MØRKT - SMØR

BREADBASKET - DARK & LIGHT - BUTTER

SMØRCROISSANT - FRISKBAGT

CROISSANT - FRESHLY BAKED

OVNBAGTE TIMIANKARTOFLER

OVEN BAKED THYME POTATOES

KØD & FISK MEAT & FISH

STEGT BACON M/ GRØNT

FRIED BACON W/ GREENS

RISTEDE OKSEPØLSER M/ SYLTEDE

RØDLØG & GRØN MAYO

ROASTED BEEF SAUSAGES W/PICKLED RED ONIONS & GREEN MAYO

HJEMMELAVET HØNSESALAT M/ ASPARGES,

SVAMPE & PURLØG

HOMEMADE CHICKEN SALAD W/ ASPARAGUS,

MUSHROOMS & CHIVES

LAKSEMOUSSE - URTER

SALMON MOUSSE - HERBS

FRY ME

KYLLINGELÅR MARINERET M/ MANDLER,

GRØNT & DIP

CHICKEN WINGS MARINATED W/ ALMONDS, GREENS & DIP

GROVE FRITTER M/ AIOLI

FRIES W/ AIOLI

SPRØDE FORÅRSRULLER M/

GRØNTSAGER & SAUCE

CRISPY SPRING ROLLS W/VEGETABLES & SAUCE

FRUGT & GRØNT FRUIT & GREENS

AVOCADO M/SESAM,

RISTEDE MANDLER & URTER

AVOCADO W/SESAME, HERBS & ROASTED ALMONDS

ÅRSTIDENS FRUGT

FRUIT BOWL SEASONAL

ÆG EGGS

RØRÆG M/GRØNT

SCRAMBLED EGGS

2 SPEJLÆG M/ GRØNT

2 FRIED EGGS W/ GREENS

FRA MEJERIET DAIRY

SKYR M/ SKOVBÆR, GRANOLA & SIRUP

YOGURT WITH BERRIES, GRANOLA & SYRUP

DANSK BRIE & FRANSK EMMENTALER

M/PEBERFRUGT & KOMPOT

DANISH BRIE & FRENCH EMMENTAL W/ PEPPERS & COMPOT

DEN SØDE TAND SWEET

PANDEKAGER M/SIRUP & SYLTEDE SKOVBÆR

PANCAKES W/SYRUP & PICKLED WILD BERRIES

Gammeldags æblekage, makroner,

flødeskum, friske bær

OLD-FASHIONED APPLE PIE, MACAROONS,

WHIPPED CREAM, FRESH BERRIES

FROKOST LUNCH

FRA KL. 11.00 - 16.00 FROM 11 AM - 4 PM
LØRDAG & SØNDAG KL. 10.00 - 16.00 SATURDAY & SUNDAY 10 AM - 4 PM

SMØRREBRØD OPEN SANDWICHES

FREM TIL KL. 15.00 UNTIL 3 PM

1 STK. 2 STK.
1 PCS. 2 PCS.
85,- 145,-

RØDSPÆTTE PLAICE FILLET

Grov remoulade - selleri crudité - kapers - rogn - radiser - grønt - grillet citron + håndpillede fjordrejer 25,-
Coarse remoulade - celery crudité - capers - roe - radishes - greens - grilled lemon + hand-peeled shrimps 25,-

AVOCADO

Hytteost - radiser - sesamfrø - grønt + håndpillede fjordrejer 25,-
Cottage cheese - radishes - sesame seeds - greens + hand-peeled shrimps 25,-

GRAVAD LAKS GRAVED SALMON

Avocado creme - radiser - kimchi mayo - grønt
Avocado cream - radishes - kimchi mayo - green

HØNSEALAT CHICKEN SALAD

Svampe - asparges - friterede kapers - bacon - grønt
Mushrooms - asparagus - fried capers - bacon - greens

ROAST BEEF

Salat - peberrod - agurkesalat - remoulade - friterede løg - karse - svampe
Salad - horseradish - cucumber salad - remoulade - fried onions - watercress - mushrooms

KARTOFFELMAD POTATO

Nye kartofler - bacon - mayo - friterede løg - grønt - syltede løg
Potatoes - bacon - mayo - fried onions - greens - pickled onions

ÆG & REJER EGG & SHRIMP

Æg - håndpillede rejer - hjertesalat - tørret tomat - mayo - grønt
Eggs - hand-peeled shrimps - salad - dried tomato - mayo - greens

TATAR

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

KLASSIKERE CLASSICS

STEAK SANDWICH

Ribeye - spæd salat - tomat - syltet løg - ovnbagte timiankartofler - dijonnaise
Rib eye - baby salad - tomato - pickled onion - oven baked thyme potatoes - dijonnaise 175,-

CLUB SANDWICH

Grillet kyllingebryst - spæd salat - tomat - rød løg - bacon - karry - ovnbagte timiankartofler - dijonnaise
Grilled chicken breast - baby salad - tomato - red onion - bacon - curry - oven baked thyme potatoes - dijonnaise 145,-

PASTA TRØFFEL PASTA TRUFFLE

Linguine - svampe - trøffel - cremet sauce + grillet kyllingebryst 30,- + Ribeye 60,-
Linguine - mushrooms - truffle - creamy sauce + grilled chicken breast 30,- + Ribeye 60,- 135,-

PASTA TOMATO PASTA TOMATO

Rigatoni - tomat - sauce - basilikum + grillet kyllingebryst 30,-
Rigatoni - tomato sauce - basil + grilled chicken breast 30,- 130,-

SNACK NACHOS

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

SALATER SALADS

CHEVRE CHAUD

Gedeost - grillet brød - syltede græskar - salat - balsamico glace - honning ristede valnødder - blåbær
Goat cheese - grilled bread - pickled pumpkin - salad - balsamic glaze - honey roasted walnuts - blueberries 145,-

CÆSAR CAESAR

Klassisk cæsar - grillet kyllingbryst - papadums
Classic Caesar - Grilled Chicken Breast - Papadums 145,-

BURGER

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

PULS BURGER

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,- 145,-

SPICY BURGER

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,- 145,-

KYLING BURGER CHICKEN BURGER

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,- 145,-

VEGGIE BURGER

Kikærtebøf - brioche bolle - spæd salat - tomat - agurk - dijonnaise
Chickpea steak - brioche bun - baby salad - tomato - cucumber - dijonnaise 145,-

FRA HAVET FROM THE SEA

MOULES FRITES

Hvidvinsdampende blåmuslinger - cremet sauce - grove fritter - aioli
White wine steamed mussels - creamy sauce - coarse fries - aioli 155,-

FISH N' CHIPS

Torsk - grove fritter - sauce tartar
Cod - coarse fritters - tartar sauce 155,-

CALAMARI FRITTI

Blæksprutteringe - grillet citron - urt - aioli - sauce tatar
Octopus rings - grilled lemon - herb - aioli - tartar sauce 105,-

EKSTRA EXTRA

SPRØD FRITTER FRIES 55,-
Med dip
With dip

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

SIDES & SNACKS 35,-
Grøn salat - Gratinet 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 - Chilli Mayo - Tarragon mayo - Dijonnaise - Aioli - Truffle mayo - Bearnaise - Mushrooms sauce

DESSERT

CRÈME BRÛLÉE 75,-
Fløjlsblød vaniljecreme - sprød sukkerskorpe
Soft vanilla cream - crispy sugar crust

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



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