

ENGLISH

MODERN AMERICAN

MASH[®]

STEAK HOUSE

DESSERTS

Deconstructed Lemon Tart 105
with Vanilla Ice Cream

MASH Cheesecake 120
with Berry Compote and Raspberry Sorbet

Banana Split 110
Baked Banana, Vanilla Ice Cream and Chocolate Cream

Crème Brûlée 115
with Rhubarb- and Strawberry Sorbet

CHEESE

Comté Cheese 100
flatbread and nuts

ICE CREAM

Jacob & Jakob Ice Cream

Vanilla | Chocolate | Liquorice | Coconut | Elderflower | Caramel
Rhubarb- and Strawberry Sorbet | Passionfruit Sorbet | Raspberry Sorbet
1 scoop 30 | 2 scoops 55 | 3 scoops 75 | 4 scoops 85

Petit fours 55

SWEET WINE

	Glass	Bottle
2017 Château Soucherie "Patrimoine" <i>Coteaux du Layon, France</i>	65	450
10 Year Old Tawny Port, Fonseca, <i>Portugal</i>	75	500
Castelnau de Suduiraut, <i>Sauternes, France</i>	85	550

All company cards are subject to the credit card issuers fees. The same goes for private credit cards issued outside EU/EEA.
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www.instagram.com/mashdanmark/



www.facebook.com/mashsteakhouse

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HOT DRINKS

	Single	Double		
Espresso.....	25	35	Earl Grey – <i>Emeyu Organic</i>	40
Macchiato	30	40	Green Tea – <i>Emeyu Organic</i>	40
Café Latte	45	55	Assam – <i>Emeyu Organic</i>	40
Cortado	35	40	White Tea – <i>Emeyu Organic</i>	40
Cappuccino	45	55	Mint Tea – <i>Emeyu Organic</i>	40
French press	40		Hot Chocolate <i>with whipped cream</i>	55

AFTER DINNER COCKTAILS

Piña Colada Nr. 23 (*MASH, 2018*) 135
Ron Zacapa 23, pineapple juice, Banane du Brésil liqueur and Coco López.
The perfect after dinner cocktail where we combine pineapple, coconut and banana liqueur with world class aged rum.

Kentucky Coffee (*MASH, 2013*) 120
Bulleit Bourbon, fresh espresso, coffee liqueurs and homemade vanilla cream.
Warm coffee, spicy Bourbon and homemade vanilla cream - a smoking end to the meal.

Lemon Meringue Sour (*MASH, 2013*) 130
Tanqueray 10 gin, aromatic citrus syrup and burnt meringue.
Aromatic gin and homemade citrus syrup with burned meringue.

Espresso Martini (*Fred's Club, London, 1980s*) 130
Ketel One vodka, homemade coffee liqueur and intense espresso.
MASH's legendary Espresso Martini is made on our own blend of coffee liqueur and fresh espresso - the perfect ending to your meal.

Got questions or looking for something else? Our bartenders are more than happy to guide you.

DIGESTIFS

Clear Creek Distilleries, Grappa, Pinot Noir or Muscat, <i>USA</i>	75
Germain-Robin, Heirloom Apple, Apple Brandy, <i>USA</i>	95
Germain-Robin Craft Brandy XO, Alambic Brandy, <i>USA</i>	150
Fortaleza Reposado, Tequila, <i>Mexico</i>	115
Plantation XO "20th Anniversary", Rum, <i>Barbados</i>	65
Ron Zacapa "Centenario" XO, <i>Guatemala</i>	150
Four Roses Single Barrel, <i>Lawrenceburg, KY, USA</i>	70
Jefferson's Reserve, "MASH Edition", <i>Crestwood, KY, USA</i>	95
Pikesville Straight Rye, <i>Bardstown, KY, USA</i>	100

Please ask your waiter or bartender for further options.

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