



STARTERS



**ROSSINI CAVIAR
WHITE STURGEON**
Blinis, Onions and Sour Cream
30g. 475

- Seared Carpaccio 110**
Olive oil, parmesan and pepper
- Batallé Serrano Ham 110**
Croquettes of potato with garlic and spicy mayo
- Linguine with 125
Tiger Prawns**
Tomato, garlic, parsley, chili and sage

- Tuna Tartare 120**
Avocado, cucumber, chili and Japanese dressing
- MASH Tatar 110**
Piquillos, onions, chives, chili oil and chips
- Nage with Asparagus 95**
Herbs, spring onions and tomatoes
3 pcs. scallops +65

- Seared Foie Gras 120 with a fried Egg**
Pommes pailles and sherry sauce
- Lobster Bao 145 with pickled Vegetables**
Lime, piri piri and watercress
- Wonton with 110 Shrimps and Scallops**
Pickled cabbage and shrimp sauce

- Salmon Ceviche 115**
Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion
- MASH Salad 85**
Endive, frisee, baby leaves, red grape, soy peanuts, beetroot and pecans
Chicken Breast +90

REMEMBER TO ASK FOR TODAY'S SPECIAL

MAIN COURSES

ADDITION TO YOUR STEAK
★ Seared foie gras +60

URUGUAY

- Specially selected grain-fed Angus beef from Uruguay.
- Striploin, approx. 250 g 225
 - Ribeye, approx. 300 g 295
 - Tenderloin, approx. 200 g 315

DANISH – Prime Danish selection by DANISH CROWN

- Striploin, approx. 200 g 265
- Organic Tenderloin, approx. 300 g 485

Ribeye - Dry aged, approx. 300 g 395
Prime Danish beef, dry-aged for up to 90 days - a traditional process allowing the meat's natural enzymes to tenderise the cuts, while the flavour is enriched by evaporation.

AMERICAN – Greater Omaha

- From Greater Omaha, Nebraska. This certified and hormone free, corn-fed beef is as tender and full of flavour as you can imagine.
- N.Y. Strip, approx. 300 g 360
 - Ribeye, approx. 400 g 460
 - Bone in ribeye, approx. 600 g 575
 - Porterhouse, approx. 1.3 kg (for 2 people) 995

JAPANESE WAGYU

- Kobe Prime
- Kobe A4/A5 is the breed Black Tajima. This is the highest quality available with the best marbling and tenderness.
- Kobe Wagyu A4/A5 prime cut, per 100 g 995

MASH WORLD TOUR TASTE
Carved at your table.
Kobe A4/A5 Prime Cut 75 g | Danish Dry Aged Rib-Eye 200 g
American N. Y. Strip 300 g
Price for 2 people 1195

OTHERS

- Veggie Burger with Chili Fries 175
- MASH Burger, 200 g with Bacon, Cheese and Chili Fries . 195
- Corn-fed Chicken Breast with Piperade 175
- Steak Haché, approx. 200 g 165
- Steak & Fries, approx. 200 g 275
- Lamb Chops 295

FISH

- Tuna Steak with Chimichurri, approx. 200 g 255
- Pan fried Walleye with Tabouleh, approx. 170 g 245

VEGETABLES

- 49
- Pan fried Cauliflower with Nuts and Parmesan
 - Green Salad with Vinaigrette
 - Mixed Tomato Salad
 - Creamy Spinach
 - Green Beans
 - Sautéed Jalapeños – **Spicy**
 - MASH Slaw with Cashews
 - Sautéed corn with bacon and garlic

SIDES

- 49
- French Fries
 - Chili Fries
 - Macaroni and Cheese
 - MASH potatoes with onions and bacon
 - Chili-Cheese Tops with Bacon – **Spicy**

★ Truffle Fries ★ 75
Truffle Mayo

SAUCES

- 15
- Béarnaise
 - Pepper
 - Red Wine
 - Garlic and Thyme Jus
 - MASH Signature Herb Butter
 - Truffle Mayo
 - Chili Mayo
 - Ketchup

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COCKTAILS

Before dinner we highly recommend an aperitif from the bar. Here is a small selection from our cocktail menu.

MASH Signature Margarita (MASH, 2009)120
 Don Julio Blanco, fresh lime and homemade eucalyptus syrup.
 An elegant and fragrant Margarita with notes of eucalyptus.

Passionfruit Mule (MASH, 2019).....125
 Ketel One Vodka, passionfruit, fresh lime and ginger beer.
 Fresh, exotic and zesty, the quintessential summer cocktail.

Whiskey Sour (J.Thomas’"The Bon Vivant’s Companion”, 1862).. 130
 Bourbon, rye, lemon juice, bitters and egg white.
 A true classic done the MASH way, here build with our blend of Bulleit Bourbons for a rich and complex taste.

MASH Old Fashioned (MASH, 2016).....150
 Jefferson’s Reserve “MASH Edition” bourbon, maple syrup and bitters.
 A decadent old school cocktail where additions of sweeteners and bitters show off the quality of the whiskey.

Strawberry Modena (MASH, 2019)..... 125
 Plantation 3 Star Rum, strawberry, black pepper, fresh lime and balsamic.
 Our version of the strawberry Daiquiri elevated with hints of black pepper and a dash of balsamic.

Our Side (MASH, 2019)135
 Tanqueray Gin, Maraschino, fresh lime, mint and Champagne.
 Our take on the classic South Side cocktail. The cherry liqueur and racy Champagne make all the difference .

Bohemian Fizz (MASH, 2019)125
 Tanqueray Gin, Aperol, rhubarb, egg whites and club soda.
 A sweet and zesty summer fizz made with homemade rhubarb compote and Italian aperitivo.

Please find inspiration from our cocktail menu. For a wider selection, just ask and we will be happy to help.

WINE BY THE GLASS

WHITE WINE

	Glass	Bottle
2017 Chardonnay “The Clown”, California, USA	75	350
2017 Domaine Hauret, Côtes de Gascogne, France	80	375
2017 Muscadet “Saint Vincent” Michel Delhommeau, Loire, France.....	85	400
2016 Riesling, Schloss Lieser, Mosel, Germany	90	425
2010 Chablis “La Pierrelée”, La Chablisienne, France	95	450
2017 Sauvignon Blanc, Neudorf, Nelson, New Zealand	100	475
2015 Chardonnay, Calera, Central Coast, California	120	550

ROSÉ WINE

2017 Louison, Coteaux d’Aix-en-Provence, France	80	400
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RED WINE

2017 Zinfandel “The Clown”, California, USA.....	75	350
2017 Moulin de Gassac “Classic”, Languedoc-Roussillon, France	80	375
2016 Malbec “Don Baltazar”, Casa Montes, San Juan, Argentina.....	100	450
2014 Syrah “No Bull”, Ramey Wine Cellars, North Coast, California	110	500
2013 Rioja “Viña Alberdi”, Reserva, La Rioja Alta, S.A, Spain	120	525
2014 Barolo, Le Radici, Piedmont, Italy.....	140	550
2016 Pinot Noir “Oka”, & Arlaud, Bourgogne, France	145	575
2014 Château Mazeyres, Pomerol, France	150	650

If you are looking for something else or want to be inspired, please see our extensive cellar list!

SOFT DRINKS

Fever-Tree Tonic Water.....	35
Fever-Tree Ginger Ale	35
Fever-Tree Ginger Beer.....	35
Limonata/Aranciata	40
Three Cents Grapefruit	40
Coca Cola/Zero	40
Bornholms Mosteri Various	50
Aqua Panna/Pellegrino 0,75 l....	60

SPARKLING WINES

André Clouet
 “MASH”, Blanc de Blancs,
 Champagne, France
 Glass 125 Bottle 650

André Clouet
 “MASH”, Rosé
 Champagne, France
 Glass 145 Bottle 750

BEERS

MASH Pilsner	65
<i>Fresh, crisp and light. Coldest beer in town! 5.1% Vol.</i>	
Boont Amber Ale.....	65
<i>Deep amber ale with a medium body and hints of caramel and citrus. 5,8% Vol.</i>	
Snake Dog IPA	65
<i>Fresh and complex with the characteristic notes of hops and the familiar IPA bitterness. 7.1% Vol.</i>	

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