

## STARTERS

 **Oysters - Gillardeau**  
Served with sauce Mignonette,  
Tabasco and lemon  
1 pcs. 45

**Carpaccio 145**  
Gammel Knas cheese, pine nuts,  
lemon oil and caesar dressing

**Shrimp "hotdog" 160**  
Brioche, avocado cream, jalapeño mayo  
fajita and soy

**MASH Caesar salad 115**  
Caesar dressing, romaine lettuce,  
parmesan and crispy croutons  
3 fried Argentinian freerange prawns +70

**Linguine with tiger prawns 165**  
Glace, chili, garlic and parsley

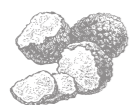
**Halibut ceviche 155**  
Halibut, mint, basil, lime, lemon, cucumber,  
green jalapeños and cilantro

**Wagyu toast 185**  
Confit of Wagyu, garlic, thyme, crouton,  
sunny-side-up egg and Kobe cracklings

**Gastro Unika Caviar**   
Royal Belgian Caviar "Gold", 30 g..... 575  
Caviar Elegance "Baerii", 125 g..... 1775  
Served with blinis, onions and sour cream

**MASH tartare 165**  
Piquillos, onions, chives, chili oil and chips

**Tuna tartare 165**  
Avocado, cucumber, chili and Japanese  
dressing



### SOME EXTRA FOR YOUR STEAK?

Fried foie gras..... 95  
Grated truffle..... 75

**DANISH - MEAT FROM HIMMERLAND IS SOMETHING VERY SPECIAL**  
We select our ingredients according to quality - not cattle breed.  
Only the highest quality is selected and processed!

**Ribeye, dry-aged, approx. 300 g..... 545**

We dry-age for up to 90 days, where the meat's natural enzymes  
tenderise, while the flavor is enriched by evaporation. Specially selected  
ribs with high fat marbling ensure MASH's high-quality requirements!



### World's Best Steak

#### JAPANESE WAGYU - Akune Gold

Black Wagyu cattle raised on the Japanese island of Kyushu are of  
extremely high quality. The combination of protein-rich grass and rice  
straw, clean air and spring water contribute to high intramuscular  
marbling. Rewarded the world's best steak at the World Steak Challenge  
2022 - the highest honor achievable!

**Wagyu A5, approx. 200 g ..... 1525**



### VEGETABLES

Creamy spinach 65

Sautéed jalapeños - *spicy* 60

Green salad with beetroot vinaigrette and garlic 55

Mixed tomato salad with basil pesto and stracciatella 65

Broccoli with brown butter, wasabi, soy, yuzu and sesame 69

Peas a la francaise - bacon, pearl onions, romaine lettuce and lemon 69

Corn turned in tandoori, lemon, garlic, Chu-Chum and spring onions 69



## MAIN COURSES

### AMERICAN - GREATER OMAHA, NEBRASKA

Experience genuine American quality beef from the heart of Nebraska!  
We serve tender and juicy beef from Greater Omaha, where corn-fed  
Hereford and Angus cattle are raised under ideal conditions to ensure  
the best flavor and texture. This results in exceptional marbling and  
a rich, full-bodied taste, making every bite an experience and some of  
the finest beef the USA has to offer!

**New York Strip, approx. 300 g.. ..... 435**  
**Ribeye, approx. 400 g. .... 575**  
**Bone-in Ribeye, approx. 600 g..... 650**

### URUGUAY - SPECIALLY SELECTED GRAIN-FED BEEF

**Striploin, approx. 200 g ..... 295**  
**Tenderloin, approx. 200 g..... 395**  
**Tenderloin, approx. 300 g..... 575**  
**Ribeye, approx. 300 g..... 375**

### CANADIAN - WILD ROSE BEEF, SOUTHERN ALBERTA

AAA+ hormone-free Angus cattle raised in pristine mountain areas on  
the natural grass of the prairies, followed by approx. 250 days of corn  
and barley diet. This ensures excellent marbling and intense flavor!

**Tomahawk, 800 - 1300g. .... per 100 g 115**



### MASH WORLD TOUR - Carved at your table

100 g. Kobe A4/A5 Prime Cut Price for 2 persons  
200 g. Danish dry-aged Ribeye 1985  
300 g. American New York Strip



### VEGETARIAN & FISH

**Cod loin, approx. 180 g..... 325**  
Miso butter, spring onions and lemon

**Faroe Island Salmon Steak, approx. 200 g. .... 295**  
with Salsa Verde and grilled lemon

**Veggie Burger with chili fries..... 175**

### OTHER MAIN COURSES

**MASH Burger approx. 200 g ..... 225**  
with bacon, cheese and chili fries

**Big Tasty Burger approx. 200 g..... 325**  
50% Wagyu & 50% Danish dry-aged, +30 months Comté,  
truffle, pickles and truffle fries with béarnaise

**Whole Coquelet Poussin, Smaller french corn-fed chicken 235**  
with herb butter and grilled lemon

**Grilled lamb chops, approx. 350 g. .... 375**  
with roasted cashew nuts, cilantro bud, brown butter, lime  
and tandoori



### SIDES

French Fries 55

Chili Fries 55

Truffle Mac and Cheese 79

Crushed potatoes with lemon, bacon and watercress 69

★ Truffle Fries with Truffle Mayo ★ 85



### SAUCES & DIPS

Béarnaise 25

Pepper 25

Red Wine 25

Garlic and Thyme Jus 25

MASH Signature Herb Butter 15

Truffle Mayo 15

Chili Mayo 15



## COCKTAILS

### French Martini 145

(New York, 1996)

Raspberry-infused Koskenkorva vodka, pineapple cordial and Jean-Luc Pasquet raspberry liqueur

*This simple yet elegant cocktail is sweet and fruity with a taste of fresh raspberries and a finish of ripe pineapple - yum!*

### Watermelon Sugar Highball 155

(MASH, 2024)

Koskenkorva vodka, watermelon, St. Germain, salted caramel and lime

*A long drink that suits the season! Watermelon with a touch of elderflower from Burgundy and ending with salty caramel notes!*

### Rhubarb Daiquiri 145

(MASH, 2024)

Chairman's Reserve white rum, lime and rhubarb cordial

*Rhubarb is the perfect addition to the classic Daiquiri.*

*Notes of sweetness, citrus and a floral finish!*

### Not a Mojito! 150

(MASH, 2024)

Michter's US★1 Small Batch Rye, lemon, mint and Chartreuse Élixir Végétal

*Our twist on the classic Mint Julep in a fresh and sweet version with elegant herbal notes!*

### MASH Signature Cocktails

#### Army and Navy (David A. Embury, 1948) 150

Four Pillars Chardonnay, Orgeat, orange bitters, Velvet Falernum and lime

*Creamy almond and lime balanced with hints of "five spice" and barrel-aged juniper notes in this refreshing version of a Daiquiri!*

#### MASH Margarita (MASH, 2009) 145

Arette Tequila Blanco, homemade eucalyptus syrup and plenty of lime

*An elegant and fragrant Margarita with notes of eucalyptus*



#### MASH Old Fashioned (MASH, 2016) 175

Michter's US★1 Small Batch Bourbon, rich maple syrup and bitters

*A decadent old school cocktail where additions of sweeteners and bitters show off the quality of the whiskey*

## WINE BY THE GLASS

### CHAMPAGNE

	Glass	Bottle
Louis Roederer "Collection 244", Brût, Champagne, France .....	170	950
André Clouet, Brût Rosé, Champagne, France .....		875

### WHITE WINE

	Glass	Bottle
2023 Chardonnay, "Village" Kumeu River, Auckland, New Zealand .....	85	385
2023 Arneis, Matteo Correggia, Roero, Piedmont, Italy .....	90	450
2023 Pinot Grigio, Ermacora, Friuli, Italy.....	100	525
2023 Sancerre, Vignoble Dauny, Loire, France.....	130	650
2022 Riesling Kabinett, Brauneberger Juffer, Fritz Haag, Mosel, Germany .....	140	725
2021 Chardonnay, Calera, Central Coast, California, USA .....	150	775

### ROSÉ

	Glass	Bottle
2023 Minuty "Prestige", Côtes de Provence, France .....	985	110 550



### BEERS



MASH Pilsner, Light, crisp and refreshing, the coldest beer in town! - 4.8% Vol. ....	70
MASH Classic, Dark and smooth with a medium body and a light caramelized finish! - 4.8% Vol. ....	75
Lagunitas IPA, A well-rounded, slightly golden IPA with hints of flowers, caramel, hops and malt - 6.2% Vol. ....	75
Anarkist Hazy IPA, Cloudy and unfiltered IPA brewed on wheat and oats. Citrus and tropical fruit notes, super fresh and fruity - 0,5% Vol.....	72
Royal 0,0%, Light, golden, fermented pilsner - the taste is fresh and light, exactly as a pilsner should be - 0,0% Vol. ....	44

### RED WINE

	Glass	Bottle
2022 "The Clown", Zinfandel, California, USA .....	90	385
2019 Côtes du Rhône, Domaine J. V. Fleury, Rhône, France .....	95	425
2022 Malbec, Lunta, Mendel, Luján de Cuyo, Mendoza, Argentina .....	100	445
2019 Château La Tonnelle, Cabernet Sauvignon, Cru Bourgeois, Haut-Médoc, Bordeaux, France .....	115	500
2021 Valpolicella Ripasso, "Superiore", Brigaldara, Veneto, Italy .....	1100	120 575
2021 Pinot Noir, Chanin, Sta. Rita Hills, Californien, USA .....	150	750
2021 "Geyserville" Zinfandel, Ridge Vineyards, Alexander Valley, California, USA ...	180	925



### CELLAR SELECTION

\* Vintages may vary!

	Bottle
2019 Pintia, Tempos Vega Sicilia, Castilla y Leon, Toro, Spain* .....	1250
2018 Spottswoode, "Lyndenhurst", Cabernet Sauvignon, Napa Valley, California, USA* .....	1350
1986 Robert Stemmler Winery, Cabernet Sauvignon, Sonoma County, California, USA* .....	1450

### CORDIAL by Rebæl - 0,0% Vol.

	Glass	Bottle
Gooseberries, elderflower, green tea and lemon verbena, Denmark .....	95	365
Cherry, flowers, grapes and smoked oak, Denmark .....	110	365

### SOFT DRINKS & NATURAL WATER

Orange, Faxe Kondi, Pepsi or Pepsi Max.....	45
Ginger Beer or Ginger Ale.....	39
Rebæl lemonade, elderflower, rhubarb, lemon or apple, Denmark.....	49
MASH Still - Natural Still Water, from Bornholm, 75 cl.....	65
MASH Sparkling - Natural Sparkling Water, from Bornholm, 75 cl .....	65

