



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

## STARTERS



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

**Ice cold vodka for your caviar!**  
Belvedere Single Estate Rye  
115



**Carpaccio 155**  
Gammel Knas cheese, pine nuts,  
lemon oil and caesar dressing

**Shrimp "hotdog" 165**  
Brioche, avocado cream,  
jalapeño mayo, fajita and soy

**Cauliflower soup 110**  
Browned butter, pickled cauliflower  
florets, crispy chicken skin and herb oil  
3 fried scallops +75

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

**Lightly smoked salmon 150**  
with lemon pepper  
Split crème fraîche, lemon and chive oil

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

**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




## MAIN COURSES

**MASH WORLD TOUR - Carved at your table**  
100 g. Kobe A4/A5 Prime Cut Price for 2 persons 1985  
200 g. Danish dry-aged Ribeye  
300 g. American New York Strip




**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!



**JAPANESE WAGYU - Akune Gold** *The World's Best Steak*  
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**

**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**

**VEGETARIAN & FISH**  
**Cod loin, approx. 180 g..... 325**  
with sauce of browned butter, capers 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

**VEGETABLES**  
Creamy spinach 65  
Sautéed jalapeños - *spicy* 60  
Caesar salad with Parmesan and crispy croutons 59  
Mixed tomato salad with basil pesto and stracciatella 65  
Roasted cauliflower with browned butter, wasabi,  
soy sauce, yuzu and sunflower seeds 69  
Confit field mushrooms, white beech mushrooms  
and king oyster mushrooms with garlic and thyme 69



**SIDES**  
French Fries 55  
Chili Fries 55  
Truffle Mac and Cheese 79  
Pommes Anna with thyme and grated Pecorino Romano 69



★ Truffle Fries with Truffle Mayo ★ 85

UNFORTUNATELY  
WE CANNOT  
GUARANTEE  
HALAL

**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

### Nordic Cosmo 145

(MASH, 2024)

Four Pillars Rare Dry, Tio Pepe, lemon sherbet and Lingonberry puree

*A refreshing and sophisticated cocktail blending the botanicals of gin with the notes of sherry. Citrus sherbet adds a zesty twist, while the lingonberry puree provides a touch of tartness and depth - yum!*

### The Wellerman 155

(MASH, 2024)

Chairman's Forgotten cask, apricot, Earl Grey cordial, cardamom bitters and grapefruit soda

*An exotic cocktail with sweet apricot, aromatic Earl Grey cordial, spicy cardamom bitters and a refreshing finish of grapefruit soda!*

### Garden Gimlet 145

(MASH, 2024)

Four Pillars Rare Dry, St. Germain, Chartreuse Élixir Végétal and celery cordial

*A refined cocktail combining the botanical notes of gin, floral sweetness, the herbal complexity of Élixir and a unique touch of fresh celery cordial for a crisp, aromatic finish - try it!*

### The Remedy 150

(MASH, 2024)

Earl Gray-infused Michter's US★1 Small Batch Rye, Ancho Reyes Verde, agave nectar, lemon and Ginger Beer

*A spicy and aromatic cocktail with a hint of warmth from Ancho Reyes, sweet agave nectar, fresh lemon, and a splash of Ginger Beer for a lively finish!*

## MASH Signature Cocktails

### Clementine Breeze (MASH, 2024) 150

Michter's US★1 Small Batch Bourbon, apricot, Licor 43, clementine juice, salted honey and lime  
*A well-balanced cocktail with Michter's US bourbon, sweet apricot, vanilla notes, silky clementine juice, salted honey and a hint of lime for a harmonious and rich flavor!*

### 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

Louis Roederer "Collection 244", Brût, Champagne, France ..... 170 950

### WHITE WINE

2023 Domaine du Pegau, "Cuvée Lône", Côtes-du-Rhône, France ..... 85 365  
2023 Chardonnay, "Village" Kumeu River, Auckland, New Zealand ..... 95 385  
2022 Pinot Grigio, Livio Felluga, Friuli, Italy ..... 110 550  
2023 Riesling Kabinett, Brauneberger Juffer, Fritz Haag, Mosel, Germany ..... 135 725  
2023 Sauvignon Blanc, "Miller Ranch", Silverado Vineyard, Napa Valley, California, USA ..... 145 735  
2021 Burgundy Blanc, "Grand Élevage", Domaine Verget, Burgundy, France ..... 150 750

### ROSÉ

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

### BEERS

MASH Pilsner, Light, crisp and refreshing, the coldest beer in town! - 4.6% Vol. .... 75  
MASH Classic, Dark and smooth with a medium body and a light caramelized finish! - 4.8% Vol. .... 75  
Too Old to Die Young - Great Grandpa IPA, A fruity, hazy and juicy beer with sweet mandarin, citrus and tropical notes, double dry-hopped for intense aroma with a creamy mouthfeel balanced by a light bitterness. - 5.9% 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

2022 Zinfandel, "The Clown", California, USA ..... 95 385  
2022 Malbec, Lunta, Mendel, Luján de Cuyo, Mendoza, Argentina ..... 100 425  
2019 Cabernet Sauvignon, Château La Tonnelle, Cru Bourgeois, Haut-Médoc, Bordeaux, France ..... 110 445  
2021 Valpolicella Ripasso, "Superiore", Brigaldara, Veneto, Italy ..... 1000 125 525  
2019 Viña Alberdi "Reserva", La Rioja Alta, Rioja, Spain ..... 135 575  
2021 Woodcutter's Shiraz, Torbreck Vintners, Barossa Valley, Australia ..... 150 750  
2021 Pinot Noir, Calera Winery, Central Coast, California, USA ..... 175 850  
2018 Cabernet Sauvignon, Louis M. Martini, Alexander Valley, California, USA ..... 185 925



### CELLAR SELECTION \* Vintages may vary!

2019 Pintia, Tempos Vega Sicilia, Castilla y Leon, Toro, Spain\* ..... 1250  
1986 Cabernet Sauvignon, Robert Stemmler Winery, Sonoma County, California, USA\* ..... 1450

### CORDIAL by Rebel - 0,0% Vol.

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, Pepsi Max or Ginger Beer ..... 45  
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

