ENGLISH

MODERN AMERICAN **MASH**® STEAK HOUSE

AFTER DINNER COCKTAILS

Yuzu Meringue Sour *145*
(MASH, 2023)
Four Pillars Yuzu, Oleo Saccharum, lemon, meringue and lime peel
A deconstructed Lemon Meringue Pie with a twist. Yuzu gin plays the leading role in this refreshing dessert cocktail, which is finally topped with burnt meringue. A perfect combination of tart yuzu and sweet and rich meringue - YUMMY!

Kentucky Coffee *165*
(MASH, 2013)
Michter's US★1 Small Batch Bourbon, espresso, Borghetti Caffé liqueur and homemade vanilla cream
An American take on a classic. Freshly brewed espresso and sweet bourbon come together in a harmonious union - topped with vanilla cream

Espresso Martini *160* NON-ALCOHOLIC VERSION *130*
(Fred's Club, London, 1980s)
Koskenkorva vodka, Borghetti Caffé liqueur and espresso
An elevated espresso martini with emphasis on espresso

SWEET WINE

	Glass	Bottle
2019 Torcolato, Maculan *Veneto, Italy*	*100*	*750*
2000 Fonseca Vintage Port *Douro, Portugal*	*190*	*1500*

CORDIAL *from Rebœl - 0,0%*

Raspberries, rhubarb, vanilla and forest mark *Denmark*	65	365

DESSERTS

Baba au citron! *135*
Stired ricotta, lemon sorbet and Sassicaia olive oil

Chocolate Snickers *135*
Chocolate Cremeux, roasted peanuts, chocolate croustillant, vanilla ice cream, salted caramel ice cream and caramel sauce

Crème Brûlée *130*
with raspberry sorbet

ISMAGER Kastberg GOURMET-IS

ICE CREAM

Salted caramel | Chocolate | Liquorice | Vanilla
Lemon sorbet | Raspberry sorbet
Strawberry sorbet

1 scoop	2 scoops	3 scoops	4 scoops
55	*80*	*90*	*95*

Chocolate Petit Fours *4 pcs. 85*

Comté
145
East French aromatic hard cheese with nuts - aged for +30 months

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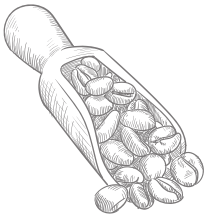
HOT DRINKS



	Single	Double
Espresso	25	35
Macchiato	30	40
Café Latte	45	55
Cortado	35	40
Cappuccino	45	55

	Per Person
French press	40
Tea – *Emeyu Organic* *Earl Grey, Green, Assam, White or Mint*	40
Hot Chocolate *with whipped cream*	55

CHOCOLATE PETIT FOURS
4 pcs. 85

DIGESTIFS

Michter's US★1, Single Barrel, straight rye, *Louisville, KY, USA*	110
Michter's US★1, Small Batch, bourbon, *Louisville, KY, USA*	110
Michter's US★1, 10 years, Single Barrel, straight rye, *Louisville, KY, USA*	315
Michter's US★1, 10 years, Small Batch, bourbon, *Louisville, KY, USA*	315
Parker's Heritage, malt 8 years, *Bardstown, KY, USA*	475
Parker's Heritage, 10th Edition, 24 years, Straight Bourbon, *Bardstown, KY, USA*	555
Pikesville 110 Proof Straight, rye, *Bardstown, KY, USA*	140
Eagle Rare, 10 years Old Single Barrel Bourbon, *KY, USA*	180
Sazerac, Straight Rye, *KY, USA*	225
Westward Single Malt, Pinot Noir Cask, *Oregon, USA*	115
Laird's Old Brandy 7 1/2 years, apple brandy, *New Jersey, USA*	115
Arette "Artesanal", Suave Anejo, tequila, *Mexico*	185
Richland, "Batch 53", rum, *Georgia, USA*	145
Chairman's Reserve "Limited Edition 1931", rum, *Piton Mountains, Saint Lucia*	195
A.E. Dor, XO, "Vieille Fine Champagne", *Cognac, France*	145
A.E. Dor, "Vieille Reserve No. 7", *Cognac, France*	235
Elio Altare, Nebbiolo, grappa di Barolo, *Alba, Italy*	95
Matteo Correggia "Marun", Nebbiolo, grappa di Barbera, *Canala, Italy*	115

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