

# ENGLISH

MODERN AMERICAN **MASH**<sup>®</sup> STEAK HOUSE

## AFTER DINNER COCKTAILS

### Pineapple Pleaser 145

(MASH, 2026)



Dark rum, pineapple liqueur, pineapple and cardamom syrup, lime juice and creamy vanilla foam  
*A rich, fruity dessert cocktail with dark rum, tropical pineapple and aromatic cardamom, balanced by fresh lime and topped with silky smooth vanilla foam.*  
**Appealing, seductive and irresistible – yum!**

### La Mora Calabria 145

(MASH, 2026)



Blanco Tequila, Italicus, Crème de Mûre and cream  
*A soft and inviting cocktail with agave, bergamot and ripe blackberry, based on Blanco Tequila and Italicus. Rounded with Crème de Mûre, cream and a touch of sugar, topped with delicate chocolate shavings. Our interpretation of a flip – just without the egg.*  
**Creamy, fruity and lightly fresh!**

### Chocolate Fever 145

(MASH, 2026)



Michter's US★1, Single Barrel rye, Mozart Dark Chocolate, Licor 43, chocolate and cream  
*A bold cocktail with layers of rich dark chocolate and velvety chocolate liqueur, rounded with cream and full-bodied syrup, topped with silky smooth chocolate foam.*  
**Decadent, deep and unapologetic!**

**Kentucky Coffee**..... 165  
 (MASH, 2013)

**Espresso Martini**..... 175  
 (Fred's Club, London, 1980s)

## SWEET WINE Glass / Bottle

Fonseca Guimaraens, 10 Years Tawny  
 Douro Valley, Portugal ..... 95 650  
 2022 Sauternes, Château Coutet,  
 Sauternes, Bordeaux, France ..... 125 775

## DESSERT, CHEESE & SWEETS

### Key Lime Pie 135

*Crème Chantilly, lime zest and lemon sorbet*

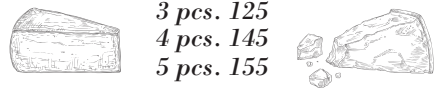
### Chocolate fondant 145

*With a soft center, rum-marinated pineapple and vanilla ice cream*

### Crème brûlée 130

*With raspberry sorbet*

### Cheeses from Arla Unika

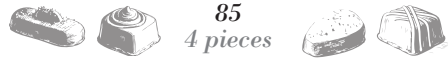


3 pcs. 125  
 4 pcs. 145  
 5 pcs. 155

*Choose between*

*Havgus - Gnalling - Rød Løber  
 - Den Hvide Dame - Sirius*

### Chocolate Petit Fours



85  
 4 pieces



## ICE CREAM

Salted caramel | Chocolate | Liqueurice  
 Vanilla

Lemon sorbet | Raspberry sorbet  
 Strawberry sorbet

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

*Served on crispy crumble*

## CORDIAL

Glass / Bottle

Raspberries, rhubarb, vanilla and  
 sweet woodruff  
 From Rebøl, Denmark - 0,0% ..... 65 365

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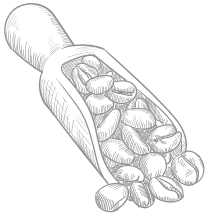


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Please ask for Allergens!

## 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 – <i>Emeyu Organic</i> .....	40
<i>Earl Grey, Green, Assam, White or Mint</i>	
Hot Chocolate.....	55
<i>with whipped cream</i>	



## DIGESTIFS

Michter's US★1, 10 years, Single Barrel, straight rye, <i>Louisville, KY, USA</i> .....	315
Michter's US★1, 10 years, Small Batch, bourbon, <i>Louisville, KY, USA</i> .....	315
Parker's Heritage, malt 8 years, <i>Bardstown, KY, USA</i> .....	475
Parker's Heritage, 10th Edition, 24 years, Straight Bourbon, <i>Bardstown, KY, USA</i> ....	555
Westward Single Malt, Pinot Noir Cask, <i>Oregon, USA</i> .....	115
Laird's Old Brandy 7 1/2 years, apple brandy, <i>New Jersey, USA</i> .....	115
Arette "Artesanal", Suave Anejo, tequila, <i>Mexico</i> .....	185
A.E. Dor, "VS", Cognac, <i>Cognac, France</i> .....	95
A.E. Dor, "XO", Cognac, <i>Cognac, France</i> .....	195
Elio Altare, Nebbiolo, grappa di Barbera, <i>Alba, Italy</i> .....	75
Elio Altare, Nebbiolo, grappa di Barolo, <i>Alba, Italy</i> .....	95

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