



GILLARDEAU OYSTERS
per piece
33



STARTERS



ROSSINI CAVIAR - White Sturgeon
Blinis, Onions and Sour Cream
30g. 475

Seared Carpaccio 95
Olive oil, parmesan and pepper

Batallé Serrano Ham 95
Thin slices of serrano ham

Ox Tail Consume 95
Sauteed ox tail, pickled beetroot and chives

Cured Tartare 110
Tenderloin, creamy mustard dressing, cress, rye croutons and basil

Foie Gras and Mushroom Toast 145
Mixed mushrooms, grilled toast, herbs, red onion and frissé

Linguine with Tiger Prawns 125
Tomato, garlic, parsley, chili and sage

Salmon Ceviche 115
Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion

Tuna Tartare 120
Avocado, cucumber, chili and Japanese dressing

Grilled Shrimps 125
Parsley, jus and lemon

Lobster Risotto 155
Lobster, tomato, piquillos, cream, cheese and basil

REMEMBER TO ASK FOR TODAY'S SPECIAL

MAIN COURSES

ADDITIONS TO YOUR STEAK
★ Seared foie gras +60
★ Shaved truffle per gram - Daily Price

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**
- Free range Tenderloin, approx. 300 g **485**
- 21 days Dry aged Côte du Boeuf, approx. 500 g **535**

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 flavourful 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 (2 persons) **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 persons 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**
- MASH Salad - *Add Chicken +75* **145**

FISH

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

VEGETABLES

49

- Pan fried Cauliflower with Almonds and Parmesan
- Green Salad with Vinaigrette
- Mixed Tomato Salad
- Spiced Edamame
- Creamy Spinach
- Green Beans
- Sautéed Jalapeños – **Spicy**
- Sauteed Cabbage with Vinagrette and Truffel
- Sautéed Mushrooms

SIDES

49

- French Fries
- Chili Fries
- Onion Rings
- Macaroni and Cheese
- MASH Cream Potatoes
- Chili-Cheese Tops with Bacon – **Spicy**

SAUCES

15

- Béarnaise
- Pepper
- Red Wine
- Garlic and Thyme Jus
- MASH Signature Herb Butter
- Tartar Sauce
- 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) 115
 Calle 23 Tequila Blanco, fresh lime and homemade eucalyptus syrup.
 A more elegant margarita with notes of eucalyptus.

Cosmopolitan (New York, 1990's) 125
 Ketel One Vodka, Cointreau, cranberry and lime juice.
 Fresh, crisp and fruity. A classic flamed Cosmo.

Whiskey Sour (Jerry Thomas' The Bon Vivant's Companion, 1862) 125
 Bourbon, Rye, lemon juice, bitters and fresh eggwhites.
 A classic done the MASH way, built on a blend of Bulleit Bourbons for a rich and complex taste.

MASH Signature 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 shows off the quality of the whiskey.

Old Cuban (Pegu Club, New York, 1992) 150
 Ron Zacapa 23, Champagne, fresh mint and lime juice.
 This classic is a bartender's favourite. Fresh mint and Angostura bitters add depth and complexity to the richness of Zacapa 23yo Rum.

My Tai (MASH, 2018) 125
 Plantation 3 Star Rum, almond sirup, orange and mint bitters.
 Our spin on Trader Vic's classic Tiki cocktail with a secret ingrediens, trust us!

Forest Berry Fizz (MASH, 2018) 125
 Tanqueray Gin, forrest berry infusion, lemon juice and club soda.
 Infused ripe berry compote with a touch of citrus and that all important fizz, ideel for those long dark evenings.

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	70	300
2017 Chenin Blanc "Bushvine", Van Zijl, South Africa	75	350
2017 Vermentino, La Spinetta, Toscana, Italy	80	395
2010 Chablis "La Pierrelée", La Chablisienne, France	85	425
2017 Sancerre, Merlin-Cherrier, Loire, France	95	450
2017 Riesling "Brauneberger", Kabinett, Fritz Haag, Mosel, Germany	100	475
2014 Chardonnay "The Meadows", Walter Hansel, Russian River Valley, USA	130	625

ROSÉ WINE

2017 Château Paradis, Coteaux d'Aix-en-Provence, France	80	395
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RED WINE

2017 Zinfandel "The Clown", California, USA.....	70	300
2017 Moulin de Gassac "Classic", Languedoc, France	80	350
2015 Cabernet Sauvignon, Hacienda Wine Cellars, California, USA	85	695
2016 Malbec "Don Baltazar", Casa Montes, San Juan, Argentina	95	450
2015 Merlot "Cannonball", Sonoma County, USA	110	525
2016 Pinot Noir "Ted", Mt. Edward, Central Otago, New Zealand	125	575
2013 Barolo, Arnaldo Rivera, Piedmont, Italy	145	650
2015 Barbera d'Alba "Conca Tre Pile", Aldo Conterno, Piedmont, Italy	150	695
2014 Cabernet Sauvignon, Silverado Estate, Napa Valley, USA	155	725

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	35
Bornholms Mosteri Various	49
Aqua Panna/Pellegrino 0,75 l....	60

SPARKLING WINES

André Clouet "MASH", Blanc de Blancs Champagne, France	
Glass	Bottle
125	650
André Clouet "MASH", Rosé Champagne, France	
Glass	Bottle
145	750

BEERS

MASH Pilsner	60
<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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