

**STARTERS**



**Seared Carpaccio 14**  
Olive oil, parmesan and pepper

**Batallé Serrano Ham 11**  
Thin slices of serrano ham

**Ox Tail Consume 13.5**  
Sauteed ox tail, pickled beetroot and chives

**Cured Tartare 15**  
Tenderloin, creamy mustard dressing, cress, rye croutons and basil

**Foie Gras and Mushroom Toast 21.5**  
Mixed mushrooms, grilled toast, herbs, red onion and frissé

**Linguine with Tiger Prawns 16**  
Tomato, garlic, parsley, chili and sage

**Salmon Ceviche 11.5**  
Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion

**Tuna Tartare 16**  
Avocado, cucumber, chili and Japanese dressing

**Grilled Shrimps 20**  
Parsley, jus and lemon

**Lobster Risotto 29**  
Lobster, tomato, piquillos, cream, cheese and basil

**REMEMBER TO ASK FOR TODAY'S SPECIAL**

**MAIN COURSES**

**ADDITIONS TO YOUR STEAK**  
★ Seared foie gras + 8  
★ Shaved truffle (Daily Price)

**URUGUAY**

Specially selected grain-fed Angus beef from Uruguay.

Striploin, approx. 250 g ..... **24**

Rib-Eye, approx. 300 g ..... **29**

Tenderloin, approx. 200 g ..... **34**

**DANISH - Prime Danish selection by DANISH CROWN**

Rib-Eye - Dry-aged, approx. 300 g ..... **45**

Prime Danish beef, dry-aged for up to 90 days - a traditional process allowing the meat's natural enzymes to tenderize the cuts, while the flavor is enriched by evaporation.

**GERMAN - Husum**

Specially chosen from Husum in Germany.

Striploin, approx. 200 g ..... **20**

Tenderloin, approx. 300 g ..... **42**

Côte de Bœuf, approx. 500 g ..... **58**

**JAPANESE WAGYU**

**Kobe Prime**  
Kobe A4/A5 is the breed Black Tajima. This is the highest quality available with the best marbeling and tenderness.

**Kobe Wagyu A4/A5 prime cut, per 100 g ..... 135**



**AMERICAN - Omaha**

From Greater Omaha, Nebraska, this certified corn-fed beef is very tender and flavorful.

N.Y. Strip, approx. 300 g ..... **42**

Rib-Eye, approx. 400 g ..... **48**

Bone-In-Rib-Eye, approx. 600 g ..... **78**

Porterhouse, approx. 1300 g ..... **130**

**MASH WORLD TASTE TOUR**  
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 160**

**OTHERS**

Veggie Burger with Chile Fries ..... **21**

MASH Burger, 200 g with Bacon, Cheese and Chili Fries ..... **24**

Corn-fed Chicken Breast with piperade ..... **22**

Steak & Fries, approx. 200 g. .... **27**

Lamb Chops ..... **34**

MASH Salad - Add Chicken +75 ..... **17**

**FISH**

Tuna Steak with Chimichurri, approx. 200 g ..... **36**

Pan fried Walleye with Tabouleh, approx. 170 g ..... **34**

**VEGETABLES**

Pan fried Cauliflower 4.5  
with Almonds and Parmesan

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Green Salad with Vinaigrette 4.5

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Mixed Tomato Salad 8

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Spiced Edamame 3.5

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Creamy Spinach 6.5

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Green Beans 9.5

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Sautéed Jalapeños - Spicy 4.5

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Sauteed Cabbage with Vinagrette and Truffel 7.5

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Sautéed Mushrooms 8.5

**SIDES**

French Fries 4

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Chili Fries<sup>4,5,9</sup> 3.5

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Onion Rings 4.5

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Macaroni and Cheese 3.5

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MASH Cream Potatoes<sup>2,3</sup> 6.5

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Chili-Cheese Tops 5.5  
with Bacon<sup>2,3</sup> - Spicy

**SAUCES**

3

Béarnaise

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Pepper

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Red Wine

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Garlic and Thyme Jus

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MASH Signature Herb Butter

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Tartar Sauce<sup>2,4</sup>

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Chili Mayo<sup>1,2,5</sup>

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Ketchup

\*Please inquire for additives and allergens.

## COCKTAILS

*Before dinner we highly recommend an apéritif from the bar. Here is a selection from our cocktail menu.*

**MASH Old Fashioned..... 14**  
 Bulleit Rye, Hazelnut Spirit, Maple, Orange,  
 Angostura & Chocolate Bitters  
*„Our homage to the king of cocktails  
 - may contain traces of nuts“<sup>2</sup>*

- All American Vesper ..... 13**  
 Junipero Gin, Tito's Vodka, Cocchi Americano & Peychaud's Bitters  
*“James Bond's great love“ an elegant, aromatic seduction consisting  
 of vodka, gin and vermouth“<sup>2,10</sup>*
- Adonis..... 11**  
 El Maestro Sierra 15 year Oloroso, Antica Formula & Orange Bitters  
*Named after the Broadway musical by William Gill, which premiered  
 in New York in 1884.<sup>2,10</sup>*
- Scarlet ..... 14**  
 Plantation 3 Star, Raspberry Puree, Lemon Juice & Vanilla Syrup  
*The name says it all: sweet, fruity and a real eye-catcher!*

- Los Altos Spritz ..... 13**  
 Don Julio Reposado Tequila, Lime Juice, Agave, Soda & Spritz of Salt  
*A fresh and invigorating twist on the Margarita.*
- Tom Collins ..... 12**  
 Tanqueray No.10 Gin, Lemon Juice, Lime Juice, Sugar & Soda  
*A refreshing highball, mentioned in 1876 by the legendary  
 Jerry Thomas.*
- Scofflaw ..... 12**  
 Bulleit Bourbon, Cocchi Americano, Lemon Juice & Pomegranate Syrup.  
*“Scofflaw: A term which best expresses the idea of a lawless drinker,  
 scoffer, trouble maker, or what not“.<sup>2,10</sup>*

*Looking for a different flavor, style or perhaps a cocktail without alcohol?  
 Please find inspiration in our cocktail menu or just ask. We will be happy to help.*

## WINE BY THE GLASS

### WHITE WINE

	Class 0,15 l	/ Bottle
2016 Koehler-Ruprecht “MASH Edition”, Chardonnay, Pfalz, Germany .....	6	29
2014 Schlossgut Diel, Riesling Kabinett, Nahe, Germany .....	9	40
2017 Sattlerhof “Gamlitz”, Sauvignon Blanc, Südsteiermark, Austria .....	11	50
2016 Piewald, “Ried Biern”Grüner Veltliner Federspiel, Wachau, Austria .....	12	53
2015 Billaud Simon, Chablis, Burgundy, France .....	14	60
2015 Sandhi “Santa Barbara”, Chardonnay, Santa Barbara, California, USA .....	17	72

### RED WINE

2017 Zinfandel “The Clown”, California, USA .....	7	29
2014 Hacienda, Cabernet Sauvignon, California, USA .....	8	60
2014 Nahuel “Chakito”, Cabernet Sauvignon, Colchagua, Chile .....	12	53
2016 Mt. Edward “Ted”, Pinot Noir, Central Otago, New Zealand .....	13	55
2016 Don Baltazar, Casa Monte, Malbec, San Juan, Argentina .....	14	59
2013 Ramey “MASH No Bull”, Syrah, North Coast, California, USA .....	16	69
2014 Silverado “Estate” Cabernet Sauvignon, Napa, California .....	19	82

*Please inquire about our reserve glass pour list served by Coravin and our extensive cellar list.*

## SOFT DRINKS

- Coca Cola 0,2l <sup>1,2,11</sup> ..... 4
- Coca Cola Zero 0,2l <sup>1,2,4,11</sup> ..... 4
- Sprite 0,2l ..... 4
- Fever Tree Bitter Lemon 0,2l..... 4
- Fever Tree Ginger Ale 0,2l ..... 4
- Juice: Apple, Orange, Rhubarb 0,25l 4
- San Pellegrino 0,75l..... 8
- Aqua Panna 0,75l ..... 8

## SPARKLING WINES

André Clouet  
**“MASH”, Blanc de Blancs**  
 Champagne, France  
 Glass 0,1 l    Bottle  
**14                  69**

2014 Schramsberg Rosé  
 North Coast, California, USA  
 Glass 0,1 l    Bottle  
**17                  75**

*\*Please inquire for additives and allergens.*

## BEERS

- MASH Pils ..... 6**  
 (5,1 % - 0,4 l)  
*Fresh and light. The coldest beer in town,  
 served in frozen glasses!*
- Anderson Valley “Boont Amber” .... 7**  
 (4,7% - 0,4 l)  
*A spicy, caramelized, crisp ale with balance.*
- Flying Dog “Snake Dog IPA” ..... 7**  
 (7,1% - 0,4 l)  
*More of everything! Strong and hoppy.*
- Stauder - Non-alcoholic beer ..... 4**  
 (0% - 0,33 l)  
*From a family owned brewery in the  
 Ruhr Area.*