

## STARTERS



**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*

**ADDITIONS TO YOUR STEAK**  
★ Seared foie gras +60

## MAIN COURSES



### 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**

### 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**  
Seared Walley with Tabouli, 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**  
~  
Sautéed Cabbage with Vinaigrette 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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**WINE BY THE GLASS**

**WHITE WINE**

	Glass	Bottle
2017 "The Clown" Chardonnay, <i>California, USA</i> .....	70	300
2017 Chenin Blanc "Bushvine", <i>Van Zijl, South Africa</i> .....	75	350
2017 Vermentino, <i>La Spinetta, Tuscany, Italy</i> .....	80	395
2010 Chablis "La Pierrelée", <i>La Chablisienne, France</i> .....	85	425
2017 Sancerre, <i>Merlin-Cherrier, Loire, France</i> .....	95	450
2017 Riesling "Brauneberger", <i>Kabinett, Fritz Haag, Mosel, Germany</i> .....	100	475
2015 Chardonnay "The Meadows", <i>Walter Hansel, Russian River Valley, USA</i> .....	130	625

**ROSÉ WINE**

2017 Château Paradis, <i>Coteaux d'Aix-en-Provence, France</i> .....	80	395
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**RED WINE**

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

*Additional wines by the bottle, see winelist at your table.*

**SWEET WINE**

	Glass	Bottle
2017 Château Soucherie "Patrimoine", <i>Coteaux du Layon, Loire, France</i> .....	65	450
10 Year Old Tawny Port, <i>Fonseca, Douro, Portugal</i> .....	75	495
2010 Castelnau de Suduiraut, <i>Sauternes, France</i> .....	85	595

**APÉRITIFS**

Tanqueray (4 cl) and Fever-Tree Tonic, .....	100
Tanqueray 10 (4 cl) and Fever-Tree Tonic .....	120
Hendricks (4 cl) and Fever-Tree Tonic .....	120
Bulleit Bourbon og Fever-Tree Ginger Ale .....	100

**SOFT DRINKS**

Limonata .....	40
Elderflower/Rhubarb .....	40
Fever-Tree Ginger Ale .....	35
Fever-Tree Ginger Beer .....	35
Fever-Tree Bitter Lemon .....	35
Fever-Tree Tonic .....	35
Rose Lemonade .....	40
Coca Cola/Zero normal (25 cl) .	35
Coca Cola/Zero large (40 cl) .....	60
Sprite normal (25 cl) .....	35
Sprite large (40 cl) .....	60
Fanta normal (25 cl) .....	35
Fanta large (40 cl).....	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

**MINERAL WATER**

Pellegrino 0.25 liter.....	30
Pellegrino 0.75 liter.....	60
Acqua Panna 0.25 liter .....	30
Acqua Panna 0.75 liter .....	60

**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 bitter- ness 7.1% Vol.</i>	

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