

THE BAR MENU

MODERN AMERICAN **MASH**[®] STEAK HOUSE

FREDERIKSBERG
Gl. Kongevej 116
WINE • COCKTAIL • BEER

Snacks

House-made Soy Roasted Almonds 35

Hjemmelavede soyaristede mandler

Truffle Toast with ham and cheese..... 85

Trøffeltoast med skinke og ost

Japanese spring roll 75

with Danish Dry-aged meat, Japanese barbecue and
coleslaw

*Japansk forårsrulle med Dansk Dry-aged kød, japansk
barbecue og coleslaw*

Dry-aged Beef Croquettes with relish... 55

Dry-aged kroketter med relish

Kalamata Olives..... 45

Kalamata oliven

Something *local*



Today's Cocktail..... 125
Our seasonal shaken option!

C'n'sour..... 135
Plantation Original Dark Rum, dry orange curaçao, seabuckthorn syrup, eggwhites, fresh lemon juice and IPA foam
Craving that passionfruit cocktail? - perhaps this nordic and caribbean fusion is just what you need. Sour and refreshing!

Blue's..... 135
Don julio Reposado, Vida Mezcal, Danish coffee liqueur, blueberries, blue poppyseeds, raw liqueurice, fresh lemon and dark chocolate bitters
A deep - yet lively version of a berry-cocktail!

Roots on the Rocks..... 130
Kongsgaard Raw Gin, Velvet Falernum, gentian root liqueur, beetroot'n'carrot syrup and fresh lemon
Savory and lush with an earthy, bittersweet finish. Complexity and balance arise in this mix of gingery-gin and the flavors of autumn found in... Roots!

Our Gin & Tonic

recommendations



Geranium Gin..... 120

Geranium, Fever-Tree Indian Tonic and fresh grapefruit

“Floral, crisp and elegant gin from the Danish producer Hammer and son.

Served with Fever-Tree Tonic and pink grapefruit peel.”

Kongsgaard Raw Gin..... 140

Kongsgaard raw, Fever-Tree Indian Tonic and ginger slice

“A complex gin with a very ‘nordic’ expression, surrounding the flavors

of fresh apples. Served with Fever-Tree Tonic and a slice of ginger.”

Tanqueray 10..... 130

Tanqueray 10, Fever-Tree Indian Tonic and pink grapefruit

“A classic gin with forward notes of zesty citrus and subtle juniper.

Served with Fevertree tonic and fresh cut pink grapefruit.”

Something from the bar

MASH Signature Margarita (MASH, 2009) 120

Don Julio Blanco, fresh lime and homemade eucalyptus syrup.
An elegant and fragrant Margarita with notes of eucalyptus.

Ginger Mule (MASH, 2019) 130

Ketel One Vodka, fresh lime, red Belsazar vermouth and ginger beer
A refreshing mule with spice and that familiar ginger kick, what's not to like?

Rosie's Cooler (MASH, 2019) 125

Tanqueray Gin, Amaretto, rosemary syrup and Maraschino liqueur
A light and lifted gin highball with notes of almond, cherry and rosemary, delicious!

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 show off the quality of the whiskey

Something from the bar

Pear with me! *(MASH, 2019)* **130**

Plantation 3 Stars Rum, Applejack, lemon juice and homemade pear syrup
White rum mixed with homemade pear syrup and apple brandy, fragrant with a touch of anise

The Italian Job *(MASH, 2019)* **135**

Tanqueray 10 Gin, Italicus liqueur, fresh orange and lime juice
World class gin mixed with bergamot liqueur and fresh orange, an exciting pre-dinner drink for the sophisticated palate

Doctor's Orders *(MASH, 2019)* **125**

Bulleit Rye, white Belsazar vermouth, chamomille and honey syrup and ginger ale
Our spin on a whiskey sour, spicy rye, sweet honey and chamomille syrup topped up with ginger ale, elegant and refreshing

Something for after dinner

The “Perfect” Sweet Manhattan *(MASH, 2019)*... 250

Four Roses “Small Batch 2017”, Cocchi Torino, chestnut liqueur and chocolate bitters
Our unicorn Manhattan, extremely complex bourbon, handpicked ingredients, years of training and voilà!

Kentucky Coffee *(MASH, 2013)*..... 120

Bulleit Bourbon, espresso, coffee liqueurs and homemade vanilla cream
Hot coffee, spicy Bourbon and homemade vanilla cream - a terrific end to the meal

Date me Alexander *(MASH, 2019)* 135

Ron Zacapa 23, crème de cacao, date syrup, milk and creme - half n`half
Aged rum, crème de cacao and homemade date syrup complete this after dinner delight

Espresso Martini *(Fred's Club, London, 1980s)* 130

Ketel One vodka, homemade coffee liqueur and intense espresso
MASH's legendary Espresso Martini is made on our own blend of coffee liqueur and espresso - the perfect ending to your meal

Something *without alcohol*

Ginger Koala..... 55

Homemade eucalyptus syrup with apple juice, fresh lime and ginger beer.
Spicy and refreshing.

MASH Homemade Lemonade..... 55

Fresh lemon, fresh lime, sugar and topped with sparkling water.
Balanced, fresh and not too sweet. Our lemonade has stood the test of time.

MASH Homemade Iced Tea..... 55

Steep Darjeeling tea, fresh lemon and sugar.
Shaked up and fresh. Maybe the best iced tea you'll ever taste!

Something *from the cellar*

WHITE WINE

2017 Chardonnay “The Clown”, <i>California, USA</i>	75	375
2017 Muscadet “Saint Vincent” Michel Delhommeau, <i>Loire, France</i>	85	395
2018 Pinot Grigio “Grin”, Volpe Pasini, <i>Friuli, Italy</i>	90	425
2017 Sauvignon Blanc, Neudorf, <i>Nelson, New Zealand</i>	95	450
2017 Riesling “Brauneberger”, Kabinett, Fritz Haag, <i>Mosel, Germany</i>	105	475
2017 Chardonnay “Avni”, <i>Lingua Franca, Willamette Valley, Oregon, USA</i>	135	625

ROSÉ

2018 Louison, <i>Côteaux d’Aix-en-Provence, France</i>	80	400
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If you are looking for something else or want to be inspired, please see our extensive cellar list!

Something *from the cellar*

RED WINE

Glass / Bottle

2017 Zinfandel, “The Clown”, <i>California, USA</i>	85	375
2017 Malbec “Punto Final” Bodega Renacer, <i>Mendoza, Argentina</i>	95	425
2014 Chianti Classico, Il Palagio di Panzano, <i>Tuscany, Italy</i>	110	475
2014 Rioja “Viña Alberdi”, Reserva, <i>La Rioja Alta, S.A, Spain</i>	120	525
2017 Pinot Noir “Ted” Mount Edward, <i>Central Otago, New Zealand</i>	125	550
2013 Barolo “Undicicomuni”, Arnaldo Rivera, <i>Piedmont, Italy</i>	135	575
2017 Zinfandel “Old Vines”, Bedrock Wine, <i>Sonoma County, USA</i>	140	595
2014 Châteauneuf-du-Pape, Domaine Pegau, <i>Rhône Valley, France</i>	150	675

CELLAR SELECTION



**vintages may vary*

Bottle

2009 Hanzell Vineyards, Chardonnay, <i>Sonoma Valley, California, USA*</i>	1200
2008 Diamond Creek “Red Rock Terrace”, Cabernet Sauvignon, <i>Napa Valley, USA*</i>	1600

Something *with bubbles*

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	40
Bornholms Mosteri <i>Various</i>	50
Aqua Panna/Pellegrino 0,75 l	60

BEERS

MASH Pilsner	65
<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>	
Nordic Beer (<i>alcohol-free</i>)	45
<i>Mild and delicate with fresh notes of the aroma hops' floral fragrance.</i>	

SPARKLING WINE

	Glass / Bottle	
André Clouet “MASH”, Blanc de Blancs, <i>Champagne, France</i>	125	650
André Clouet “MASH”, Rosé, <i>Champagne, France</i>	145	750

All Gin & Tonics are made on Fever-Tree