



## GILLARDEAU OYSTERS

Served with red wine vinaigrette and lemon

1 pcs. **33**

## STARTERS

**Seared Carpaccio 110**  
Olive oil, parmesan and pepper

**Batallé Serrano Ham 115**  
Croquettes of potato with chipotle and garlic mayo

**MASH Tatare 115**  
Piquillos, onions, chives, chili oil and chips

**Miso Marinated Salmon 130 with Dashi**  
Bok choy, nori seaweed, soy mirin and a bacon dashi

**Grilled Langoustines 225**  
Herb butter and grilled lemon

**Slightly Rimmed Scallop 135**  
Scallop, daikon root, mushroom mayo and frissé

**Fried Avocado 105**  
Avocado, nori seaweed, pickled plum, plum puree, shiso and sesame oil

**Tuna Tatare 125**  
Avocado, cucumber, chili and Japanese dressing

**Rigatoni with Homemade Pesto 115**  
Rigatoni with homemade pesto and parmesan  
As main course 195

**Linguini with Lobster 225**  
Lobster, tomato, dill and bisquie

**Green Salad 95 with Scotch Egg**  
Green salad, soy almonds, tarragon jus, seasonal veggies and Scotch Egg



## JAPANESE KOBE

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 100g 995**

## MAIN COURSES



## MASH WORLD TOUR

- Kobe A4/A5 Prime Cut 75 g.
- Danish dry-aged ribeye 200 g.
- American N. Y. Strip 300 g.

Price for 2 persons  
**1195**  
Carved at your table

**DANISH** Danish prime dry-aged selection

**Tenderloin, approx. 300 g ..... 485**

**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 flavor is enriched by evaporation.

**URUGUAY** Specially selected grain-fed beef

**Striploin, approx. 250 g ..... 225**

**Ribeye, approx. 300 g..... 295**

**Tenderloin, approx. 200 g..... 315**

**AUSTRALIAN**

Grain-fed, tender and juicy!

**Tomahawk, min. 1000 g ..... per 100g 95**



**NEW ZEALAND** Grass-fed, intense and flavorful!

**Striploin, approx. 350 g ..... 325**

**AMERICAN** Greater Omaha, Nebraska.

This certified and hormone free, corn-fed beef is as tender and full of flavor as you can imagine.

**N.Y. Strip, approx. 300 g ..... 360**

**Ribeye, approx. 400 g ..... 460**

**Bone in Ribeye, approx. 600 g ..... 575**

**VEGETARIAN & FISH**



**Grilled Halibut on the bone** served with lemon, rosemary, thyme and parsley (min. 300 g)..... per 100 g 85

**Tuna Nicoise** Grilled Tuna with salad, potatoes, capers, tomatoes, anchovy and a smiley egg, approx. 150 g 225

**Veggie Burger** with chili fries..... 175

**OTHER MAIN COURSES**



**MASH Burger** with bacon, cheese and chili fries 200 g ... 195

**Whole Coquelet Poussin** with herb butter and grilled lemon  
Smaller french corn-feed chicken ..... 185

**Iberico secreto** with chimichurri  
Acorn-fed spanish pig , approx. 250 g. .... 245

## VEGETABLES 49

Ratatouille with eggplant, squash, onion, tomato and basil

Green Salad with Vinaigrette

Tomato Salad with Feta and Olives

Creamy Spinach

Sauteed Broccolini with Parmesan

Sautéed Jalapeños *Spicy*

Caesar Salad



## SIDES 49

French Fries

Chili Fries

Macaroni and Cheese

MASH Potatoes with Onions and Bacon

Chili-Cheese Tops with Bacon *Spicy*

★ Truffle Fries with Truffle Mayo ★ 75



## SAUCES 15

Béarnaise

Pepper

Red Wine

Garlic and Thyme Jus

MASH Signature Herb Butter

Truffle Mayo

Chili Mayo



## APÉRITIFS

**Tanqueray**  
and Cinchona Tonic (4 cl)  
**100**

**Tanqueray 10**  
and Cinchona Tonic (4 cl)  
**120**

**Monkey 47**  
and Cinchona Tonic (4 cl)  
**120**

**Bulleit Bourbon**  
and Cinchona Ginger Ale (4 cl)  
**100**

## WINE BY THE GLASS

### SPARKLING WINE

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

### WHITE WINE

2017 Chardonnay "The Clown", <i>California, USA</i>	75	375
2017 Quinta D'Amores, "Loureiro", <i>Vinho Verde, Portugal</i>	80	395
2018 Sauvignon Blanc, Grand Bateau, <i>Bordeaux, France</i>	85	425
2017 Pieropan "Calvarino", Soave Classico, <i>Veneto, Italy</i>	95	450
2018 Riesling "Brauneberger Juffer", Kabinett, Fritz Haag, <i>Mosel, Germany</i>	105	475
2018 Chardonnay "Les Femelottes", Chavy-Chouet, <i>Bourgogne, France</i>	125	525

### ROSÉ

2018 Château la Tour de l'Évêque, <i>Côtes de Provence, France</i>	85	425
--	----	-----

### BEERS

MASH Pilsner <i>Light, crisp and refreshing, the coldest beer in town! - 4.8% Vol</i>	65
MASH Classic <i>Dark and smooth with a medium body and a light caramelized finish! - 4.8% Vol.</i>	65
MASH IPA <i>Fresh, yet complex in style with the characteristic hoppy finish! - 6.2% Vol.</i>	65

### RED WINE

	Glass	Bottle
2018 Zinfandel "The Clown", <i>California, USA</i>	85	375
2015 Cabernet Sauvignon, Hacienda - Clair de Lune, <i>California, USA MAGNUM</i>	90	600
2017 Malbec "Punto Final", Bodegas Renacer, <i>Mendoza, Argentina</i>	95	425
2014 Chianti Classico, Il Palagio di Panzano, <i>Toscany, Italy</i>	110	475
2018 Dolcetto D'Alba "Priavino", Roberto Voerzio, <i>Piedmont, Italy</i>	125	550
2017 Pinot Noir, Lou Dumont, <i>Bourgogne, France</i>	135	575
2013 Barolo "Vignarionda", Arnaldo Rivera, <i>Piedmont, Italy</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

### SOFT DRINKS & MINERAL WATER

Cinchona Tonic	35	Adelhardt juice	40
Cinchona Ginger Ale	35	- Ask for the seasonal varieties	
Cinchona Ginger Beer	35	MASH Still 33 cl / 99 cl	39/65
Fuglsang Cola 25 cl / 50 cl	40/60	Natural Still Water from drill 7, Bornholm	
Fuglsang Cola Zero 25 cl / 50 cl	40/60	MASH Sparkling 33 cl / 99 cl	39/65
Fuglsang Orange 25 cl / 50 cl	40/60	Natural Sparkling Water from drill 7, Bornholm	

