

ENGLISH

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

DESSERT

Chocolate fondant
*with pickled rhubarb and
vanilla ice cream*
135

Redcurrant
*with mazarin, redcurrant curd,
white chocolate tuile and vanilla
ice cream with red currant*
125

Crème Brûlée
with blackcurrant sorbet
115

MASH Cheesecake
*with berry compote and
raspberry sorbet*
125

**CHOCOLATE
PETIT FOURS**
4 pcs. 59

ICE CREAM

Hansen Ice Cream & Sorbet

COMTÉ
*- aged for 32 month
with nuts* 100

Vanilla with redcurrant | Nougat | Chocolate | Strawberry | Licorice | Vanilla | Mocha
Lemon Sorbet | Blackcurrant Sorbet | Raspberry Sorbet
1 scoop 35 | 2 scoops 55 | 3 scoops 75 | 4 scoops 85

SWEET WINE

	Glass	Bottle
2015 Château Soucherie “Exeption”, Coteaux du Layon, Loire, France.....	100	395
2010 Fonseca, 10 yrs. Tawny, Douro, Portugal	120	550

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AFTER DINNER COCKTAILS

The “Perfect” 250 Sweet Manhattan

(MASH, 2019)

Four Roses,
Small Batch Ltd. Edition,
Cocchi chestnut liquer and bitters

*Balancing this excellent
bourbon with soft components,
this after dinner Manhattan
is the perfect choice for the
experienced whiskey drinker*

Pineapple Delight 130

(MASH, 2020)

Plantation Pineapple, Licor 43,
homemade pineapple syrup,
fresh lime and toasted meringue

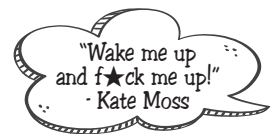
*Fruity, sweet pineapple meets
fresh lime juice and toasted
meringue to create this lovely
dessert cocktail*

Espresso Martini 135

(Fred’s Club, London, 1980s)

Ketel One, coffee liqueur
and espresso

*An elevated espresso martini
with emphasis on espresso*



Kentucky Coffee 125

(MASH, 2013)

Bulleit Bourbon, espresso,
coffee liqueur and homemade
vanilla cream

*An American take on a classic.
Freshly brewed espresso and
sweet bourbon comes together
in a harmonious union
- topped with vanilla*

Lakriliicious 150

(MASH, 2012)

Plantation 3 Star, elderflower
and coffeeliqueur, chili infused
Galliano, fresh lemon and plenty
of liquorice by Bülow

*An old MASH favorite returns.
A seductive combination
of sweetness, complexity
and freshness with a spicy
finish*

HOT DRINKS

	Single	Double
Espresso.....	25	35
Macchiato	30	40
Café Latte	45	55
Cortado	35	40
Cappuccino	45	55
	Per Person	
French press	40	
Te – Emeyu Organic	40	
<i>Earl Grey, Green, Assam, White or Mint</i>		
Hot Chocolate.....	55	
<i>with whipped cream</i>		

DIGESTIFS

Clear Creek Distilleries, Muscat, grappa, USA	75
Germain-Robin, Heirloom Apple, Apple brandy, USA	95
Germain-Robin, Craft Brandy XO, alambic brandy, USA.....	150
Fortaleza, Reposado, tequila, Mexico	115
Plantation XO, “20th Anniversary”, rum, Barbados	65
Ron Zacapa, “Centenario” XO, rum, Guatemala	150
Four Roses, Single Barrel, bourbon, Lawrenceburg, KY, USA.....	70
Pikesville Straight, rye, Bardstown, KY, USA	100
Michter’s US★1, Single Barrel, straight rye, Louisville, KY, USA	105
Michter’s US★1, Small Batch, bourbon, Louisville, KY, USA	105
Parker’s Heritage 8 years, malt, Bardstown, KY, USA	225