



OOSTERSCHDELDE OYSTERS

Served with red wine vinaigrette and lemon

1 pcs. 4€

Seared Carpaccio 16
Olive oil, parmesan and pepper

Batallé Serrano Ham 13
Croquettes of potato with chipotle and garlic mayo

Fried Softshell Crab 21
Panko and crispy salad

MASH Tartare 17
Piquillos, onions, chives, chili oil and chips

Orecchiette with 20 wild boar ragout
Tomato, mushrooms, garlic, parsley and lemon
As main course 33

STARTERS

Fried Spring Cabbage 15
Shallots, chives, lemon and grated Cantal

Green salad 13
Salad, Bulls Blood, spinach, frisé, avocado and pomegranate seeds

1/2 seared lobster 42 à l'Américaine
Brown Crimini, tomato concassé, shallots, paprika and parsley

Norwegian lobsters 33
Herb butter, green salad and lemon

Tuna Tartare 19
Avocado, cucumber, chili and Japanese dressing

Rigatoni with homemade pesto 16
Rigatoni with homemade pesto and parmesan
As main course 25



URUGUAY Specially selected grain-fed beef

Striploin, approx. 250 g 26
Ribeye, approx. 300 g 29
Tenderloin, approx. 200 g 34

AMERICAN Greater Omaha, Nebraska

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

N.Y. Strip, approx. 300 g 42
Ribeye, approx. 400 g 48

NEW ZEALAND Grass-fed, intense and flavorful!

Striploin, approx. 350 g 36
Tenderloin, approx. 200 g 37

AUSTRALIAN Grain-fed, tender and juicy!

Tomahawk, min. 1000 g per 100g 13.5

VEGETABLES

Caesar salad 6.5
Creamy spinach 6.5
Sautéed jalapeños *Spicy* 5
Green salad with vinaigrette 6
Tomato salad with feta and olives 7
Green beans with soy almonds and shallots 8.5
Sautéed corn from cob with bacon and rosemary 8
Sautéed broccolini with parmesan 6.5



MAIN COURSES

GERMAN Specially chosen from Husum in Germany

Tenderloin, approx. 300 g 42

DANISH Prime Danish selection

Ribeye, Dry-aged, approx. 300 g 47

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.

JAPANESE WAGYU

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 138



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

160

Carved at your table

VEGETARIAN & FISH



Grilled Monkfish tale approx. 200 g 36

With grilled lemon and chimichurri

Whole grilled Sea Bass approx. 500 g 33

With basil oil and grilled lemon

Veggie Burger with chili fries 21

OTHER MAIN COURSES

MASH Burger with bacon, cheese and chili fries, approx. 200 g 24

Whole Coquelet Poussin Small French corn-fed chicken 32

With herb butter and grilled lemon

Grilled lamb chops approx. 400 g 39

With homemade pesto

SIDES

French Fries 5
Chili Fries 5
Macaroni and Cheese 6.5
MASH Potatoes with Onions and Bacon 6.5



★ Truffle Fries with Truffle Mayo 7.5 ★

SAUCES 3

Béarnaise
Pepper
Red Wine
Garlic and Thyme Jus
MASH Signature Herb Butter
Truffle Mayo
Chili Mayo
Sauce Tartare



★ Tonka Old Fasioned ★ 13
 Tonka infused Bulleit Bourbon, Vanilla Syrup & Chocolate Bitters
Strong & nutty, perfect for sipping

Cassie 14

Bulleit Rye, Violet Liqueur, Lemon, Sugar & Cassis Puree
Fruity & Floral

Tom Collins 12

Tanqueray Gin, Lemon, Lime & Simple Syrup
The classic highball from the 1876 Jerry Thomas bartenders guide

COCKTAILS

Crimson Spritz 12

Crème de Mûre, Fino, Sweet Vermouth & Prosecco
Blackberry & Bubbles make this a delightful Winter Spritz²

Madagascar Sour 14

Santa Theresa Rum, Vanille de Madagascar, Lemon, Sugar & Egg Whites
Creamy vanilla & lemon delight!

Negroni Reserva 13

Tanqueray Gin, MASH housed blended Vermouth & Campari
Strong, bitter & served with a twist of orange²

Mexican Embassy 13

Don Julio Reposado Tequila, Maple Syrup,
 Orange Curacao Liqueur, Pineapple & Lime Juices
Tropical, fruity and fun for those who love Tiki drinks

WINE BY THE GLASS

SPARKLING WINE

Champagne André Clouet "MASH", Blanc de Blancs, *Champagne, Frankreich*.... 14 69

WHITE WINE

2018 Chardonnay, "MASH Edition", Koehler-Ruprecht, *Pfalz, Germany*..... 6 29
 2019 Sauvignon Blanc "Pencarrow", Palliser Estate, *Martinborough, New Zealand* 11 45
 2019 Riesling Trocken, Wittmann, *Rheinhessen, Germany*..... 12 50
 2019 Grauburgunder Trocken, Dönnhoff, *Nahe, Germany*..... 13 58
 2018 Chablis, Billaud-Simon, *Burgundy, France* 14 60
 2019 Arneis, Bruno Giacosa, *Piedmont, Italy*..... 15 68
 2017 Chardonnay, Freemark Abbey, *Napa, California, USA* 18 90

ROSÉ

2019 Miraval, Côtes de Provence, *Provence, France* 11 55

BEERS

MASH Pilsner
Light, crisp and refreshing, the coldest beer in town! - 4.8% Vol..... 7
 MASH Classic
Dark and smooth with a medium body and a light caramelized finish! - 4.8% Vol 7.5
 MASH IPA
Fresh, yet complex in style with the characteristic hoppy finish! - 6.2% Vol 7.5
 Stauder - alcohol free Beer
From an old-fashioned family brewery from the Ruhr area (0% - 0.33 l) 4.0

Glass 0,10l / Bottle

Glass 0,15l / Bottle

Glass 0,15l / Bottle

RED WINE

2018 Zinfandel, The Clown, *California, USA* 7 29
 2014 Cabernet Sauvignon, "Chakito", Nahuel, *Colchagua, Chile* 10 38
 2017 Malbec Reserva, Don Baltazar, *San Juan, Argentina*..... 13 49
 2019 Syrah "P.S.", Piedrasassi, *St. Barbara, California, USA* 16 65
 2016 Rioja Reserva, Marqués de Murrieta, *Rioja, Spain*..... 18 70
 2017 Pinot Noir, Mt. Edward, *Central Otago, New Zealand* 19 85
 2016 Barolo, Luigi Pira, *Piedmont, Italy* 22 98

Glass 0,15l / Bottle

CELLAR SELECTION



*) Vintages may vary

Bottle

2015 Château Giscours, 3. Cru Classé, *Margaux, France* * 160
 2015 Vega Sicilia, Valbuena, *Ribera del Duero, Spain* *..... 200

SOFT DRINKS

Cola 0,2l ^{1,2,11} 4
 Cola Zero 0,2l ^{1,2,4,11} 4
 Sport 0,2l 4
 Orange 0,2l 4
 Juice: Apple, Orange, Rhubarb 0,25l 4

Fever Tree Ginger Ale 0,2l..... 4
 Fever Tree Bitter Lemon 0,2l..... 4
 San Pellegrino 0,75l..... 8
 Aqua Panna 0,75l..... 8