



CELEBRATE  
NEW YEARS EVE  
*overlooking Copenhagen*

MODERN AMERICAN

**MASH**<sup>®</sup> STEAK HOUSE

ARNI MAGNUSSONS GADE 4, 12. ETAGE (TIVOLI HOTEL) • KØBENHAVN V



**AMAZING  
4 COURSE  
NEW YEARS MENU**

~ served from 8PM ~

**CHAMPAGNE**

*André Clouet "MASH", Blanc de Blancs, Champagne, France*

**LOBSTER**

Lobster, apple, brussel sprouts and bisqué

*2015 Walter Hansel "The Meadows", Chardonnay,  
Sonoma County, USA*

**CURED TARTARE WITH TRUFFLE**

Tenderloin Tartare, rye croutons, cress, mustard and truffle

*2016 "Ted", Mt. Edward, Pinot Noir, Central Otago, New Zealand*

**DANISH FREE RANGE**

**TENDERLOIN 250G**

OR

**AMERICAN GREATER OMAHA**

**STRIPLOIN 300G**

Two optional sides and one sauce

*2014 Ramey "Claret", Cabernet Sauvignon, Napa Valley, USA*

**CHOCOLATE SYMPHONY**

*2007 Fonseca "Crusted Port", Douro, Portugal*

**MIDNIGHT**

*André Clouet "MASH", Blanc de Blancs, Champagne, France*

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*4 Course Menu including Winemenu*

*2019,- per person*

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*Book a table and pre pay online at  
[www.mashsteak.dk](http://www.mashsteak.dk)*