



GILLARDEAU OYSTERS

Served with sauce Mignonette,
Tabasco and lemon
5 per oyster



STARTERS

Carpaccio 17.5

Aged Havarti-cheese, pine nuts, chive oil,
lemon oil and caesar dressing

Shrimp "hotdog" 19

Brioche, avocado cream,
jalapeño mayofajita and soy

MASH Tartare 21

Piquillos, onions, chives, chili oil
and chips

Linguine 26 with tiger prawns

Glace, chilli, garlic and parsley

MASH Caesar salad 17

Caesar dressing, romaine lettuce,
parmesan and crispy croutons
3 fried Argentinian freerange prawns +8

Tuna Tartare 21

Avocado, cucumber, chili and Japanese dressing



BELUGA CAVIAR 30g.

Served with blinis, 120
onions and sour cream

Halibut ceviche 20.5

Halibut, mint, basil, lime, lemon,
cucumber, green jalapeños and cilantro

Wagyu toast 25.5

Confit of Wagyu, garlic, thyme, crouton,
sunny-side-up egg and Kobe cracklings



SOME EXTRA FOR YOUR STEAK?

Fried foie gras..... 11
Grated truffle..... 9.5

TODAY'S SPECIAL - please ask a waiter



MAIN COURSES



MASH WORLD TOUR - Carved at your table

100 g. Kobe A4/A5 Prime Cut Price for 2 persons
200 g. Danish dry-aged Ribeye 179
300 g. American New York Strip



GERMAN SPECIALLY CHOSEN FROM HUSUM IN GERMANY
Tenderloin, approx. 300 g 45

URUGUAY SPECIALLY SELECTED GRAIN-FED BEEF
Striploin, approx. 200 g 26
Tenderloin, approx. 200 g 39
Tenderloin, approx. 300 g 44
Ribeye, approx. 300 g 35

JAPANESE WAGYU - AKUNE GOLD **WORLD'S BEST STEAK**
Uncompromising quality and the high intramuscular marbling
that Black Wagyu beef achieves is due, among other things, to the
combination of protein-rich grass and rice straw, clean air and spring
water that contribute greatly to extremely high-quality reared cattle
from Japan's southern island of Kyushu. Rewarded the world's best
steak at the World Steak Challenge 2022 - the highest acknowledgement
that can be achieved!

Wagyu, A5 Striploin, approx. 200 g 199



VEGETABLES

Creamy spinach 8
Sautéed jalapeños - **spicy** 6.5
Green salad with beetroot vinaigrette and garlic 7
Mixed tomato salad with basil pesto and stracciatella 8.5
Broccolini with brown butter, wasabi, soy, yuzu and sesame 9
Peas a la francaise - bacon, pearl onions, romaine lettuce and lemon 9
Corn turned in tandoori, lemon, garlic, Chu-Chum and spring onions 9


CANADIAN WILD ROSE BEEF, SOUTHERN ALBERTA
AAA+ hormone-free Angus cattle raised in pristine mountain areas on
the natural grass of the prairies, followed by approx. 250 days of corn
and barley diet. This ensures excellent marbling and intense flavor!

Tomahawk, 800 - 1300g  per 100 g 16

DANISH PRIME DANISH SELECTION

Ribeye, Dry-aged, approx. 300 g 51

We dry-age for up to 90 days, where the meat's natural enzymes
tenderise, while the flavor is enriched by evaporation. Specially selected
ribs with high fat marbling ensure MASH's high-quality requirements.

AMERICAN GREATER OMAHA, NEBRASKA 
Experience genuine American quality beef from the heart
of Nebraska! We serve tender and juicy beef from Greater
Omaha, where corn-fed Hereford and Angus cattle are raised under
ideal conditions to ensure the best flavor and texture. This results in
exceptional marbling and a rich, full-bodied taste, making every bite an
experience and some of the finest beef the USA has to offer!

New York Strip, approx. 300 g 51

Ribeye, approx. 400 g 61

Bone in Ribeye, approx. 600 g 79



SIDES

French Fries 6
Chili Fries 6
Truffle Mac and Cheese 8.5
Crushed potatoes with lemon, bacon and watercress 8

★ Truffle Fries with Truffle Mayo 9 ★

VEGETARIAN & FISH

Cod loin, approx. 180 g 42

Miso butter, spring onion and lemon

Faroe Island Salmon Steak, approx. 200 g 39

with Salsa Verde and grilled lemon

Veggie Burger with chili fries 21

OTHER MAIN COURSES

MASH Burger, approx. 200 g 26
with bacon, cheese and chili fries

Big Tasty Burger, approx 200 g 39

50% Wagyu & 50% Danish dry-aged, +30 months Comté,
truffle, pickles and truffle fries with béarnaise

Whole Coquelet Poussin Small French corn-fed chicken 32

With herb butter and grilled lemon

Grilled lamb chops approx. 400 g 42

with roasted cashew nuts, cilantro bud, brown butter, lime and
Tandoori

SAUCES & DIPS



Béarnaise 3.5
Pepper 3.5
Red Wine 3.5
Garlic and Thyme Jus 3.5
MASH Signature Herb Butter 2.5
Truffle Mayo 2.5
Chili Mayo 2.5
Sauce Tartare 2.5





MASH Margarita 19.5

(MASH Denmark, 2009)

Arette Tequila Blanco, homemade eucalyptus syrup and plenty of lime
An elegant and fragrant Margarita with notes of eucalyptus

 **SPICY MASH MARGARITA 20.5**

French Martini 16

(New York, 1996)

Raspberry-infused Koskenkorva vodka, pineapple cordial and Jean-Luc Pasquet raspberry liqueur

This simple yet elegant cocktail is sweet and fruity with a taste of fresh raspberries and a finish of ripe pineapple - yum!

COCKTAILS



MASH Old Fashioned 21

(MASH Denmark, 2016)

Michter's US★1 Small Batch Bourbon, rich maple syrup and bitters
A decadent old school cocktail where additions of sweeteners and bitters show off the quality of the whiskey

Watermelon Sugar Highball 17.5

(MASH Denmark, 2024)

Koskenkorva vodka, watermelon, St. Germain, salted caramel and lime

A long drink that suits the season! Watermelon with a touch of elderflower from Burgundy and ending with salty caramel notes!

Rhubarb Daiquiri 15

(MASH Denmark, 2024)

Chairman's Reserve white rum, lime and rhubarb cordial
Rhubarb is the perfect addition to the classic Daiquiri. Notes of sweetness, citrus and a floral finish!

Not a Mojito! 17.5

(MASH Denmark, 2024)

Michter's US★1 Small Batch Rye, lemon, mint and Chartreuse Élixir Végétal

Our twist on the classic Mint Julep in a fresh and sweet version with elegant herbal notes!

WINE BY THE GLASS

SPARKLING WINE

	Glass 0,10 l	Bottle
Champagne André Clouet, Brut, Grande Reserve, Champagne, France	17	100
Champagne André Clouet, Brut Rosé, Champagne, France.....	20	120

WHITE WINE

	Glass 0,15 l	Bottle
2021 Chardonnay, Château Pesquié, France	9	38
2021 Riesling, Trocken, Von Winning, Germany	12	45
2021 Grüner Veltliner "Am Berg", OTT, Austria	12	50
2018 Grauburgunder "RS", Salwey, Germany	14	60
2020 Chardonnay, Palliser Estate, New Zealand.....	16	75
2020 Chablis, Regnard, France	17	80
2021 Sauvignon Blanc "Ronco delle Melle", Venica & Venica, Italy.....	19	95

ROSÉ

	Glass 0,15 l	Bottle
2019 Miraval, Côtes de Provence, Provence, France	14	64

BEERS

MASH Pilsner, Light, crisp and refreshing, the coldest beer in town! - 4.8% Vol.	7.5
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, From an old-fashioned family brewery from the Ruhr area - 0% Vol. (0.33 l.).....	4.0

(Alcohol free Beer)

RED WINE

	Glass 0,15 l	Bottle
2019 Zinfandel, The Clown, California, USA	10	40
2019 Malbec Reserva, Don Baltazar, Argentina.	13	50
2019 Valpolicella Ripasso "Superiore", Ca Vendri, Italy.....	14	55
2020 Pinot Noir "Ted", Mount Edward, New Zealand.....	16	72
2018 Pesquera Original, Ribera del Duero, Spain	19	85
2019 Black Stallion, Cabernet Sauvignon, Napa Valley, USA	23	110
2017 Brunello di Montalcino, Casanova di Neri, Italy.....	26	130

CELLAR SELECTION

	Bottle
2015 Château Giscours, 3. Cru Classé, Margaux, France *	160
2017 Vega Sicilia, Valbuena, Ribera del Duero, Spain *.....	200

** Vintages may vary*

SOFT DRINKS

Cola 0,2 l. ^{1,2,11}	4	Fever Tree Ginger Ale 0,2 l.	4
Cola Zero 0,2 l. ^{1,2,4,11}	4	Fever Tree Bitter Lemon 0,2 l.	4
Sprite 0,2 l.	4	San Pellegrino 0,75 l.	9
Fanta 0,2 l.	4	Aqua Panna 0,75 l.	9
Juice: Apple, Orange, Rhubarb 0,25 l. 4			