



## GILLARDEAU OYSTERS

Served with sauce Mignonette,  
Tabasco and lemon

5.5 per oyster



## STARTERS



## BELUGA CAVIAR 30g.

Served with blinis,  
onions and sour cream 120

### Carpaccio 19

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

### Shrimp "hotdog" 20.5

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

### Cauliflower soup 17

Browned butter, pickled cauliflower florets,  
crispy chicken skin and herb oil  
3 fried scallops +8

### Tuna Tartare 21

Avocado, cucumber, chili and Japanese dressing

### Lightly smoked salmon 20.5 with lemon pepper

Split crème fraîche, lemon and chive oil

### 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 199  
300 g. American New York Strip



### GERMAN SPECIALLY CHOSEN FROM HUSUM IN GERMANY

**Tenderloin, approx. 300 g** ..... 49

### URUGUAY SPECIALLY SELECTED GRAIN-FED BEEF

**Striploin, approx. 200 g** ..... 32

**Tenderloin, approx. 200 g** ..... 44

**Tenderloin, approx. 300 g** ..... 59

**Ribeye, approx. 300 g** ..... 39

### 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

### DANISH PRIME DANISH SELECTION

**Ribeye, Dry-aged, approx. 300 g** ..... 59

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** ..... 53

**Ribeye, approx. 400 g** ..... 68

**Bone in Ribeye, approx. 600 g** ..... 79

### VEGETARIAN & FISH



**Cod loin, approx. 180 g** ..... 42  
with sauce of browned butter, capers 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** ..... 28  
with bacon, cheese and chili fries

**Big Tasty Burger, approx 200 g** ..... 41  
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** ..... 44  
with roasted cashew nuts, cilantro bud, brown butter, lime and  
Tandoori



## VEGETABLES

Creamy spinach 8.5

Sautéed jalapeños - **spicy** 7

Caesar salad with Parmesan and crispy croutons 7.5

Mixed tomato salad with basil pesto and stracciatella 8.5

Roasted cauliflower with browned butter, wasabi,  
soy sauce, yuzu and sunflower seeds 9

Confit field mushrooms, white beech mushrooms,  
and king oyster mushrooms with garlic and thyme 9



## SIDES

French Fries 7

Chili Fries 6.5

Truffle Mac and Cheese 9.5

Pommes Anna with thyme and grated Pecorino Romano 8

★ Truffle Fries with Truffle Mayo 9.5 ★

## 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



Sauces & dips  
ad libitum



## 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**

## Nordic Cosmo 19.5

(MASH Denmark, 2024)

Four Pillars Rare Dry, Tio Pepe, lemon sherbet  
and Lingonberry puree

A refreshing and sophisticated cocktail blending the botanicals of gin with the notes of sherry. Citrus sherbet adds a zesty twist, while the lingonberry purée provides a touch of tartness and depth - yum!

# COCKTAILS



## MASH Old Fashioned 21.5

(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

## The Wellerman 17.5

(MASH Denmark, 2024)

Chairman's Forgotten cask, apricot, Earl Grey cordial,  
cardamom bitters and grapefruit soda

An exotic cocktail with sweet apricot, aromatic Earl Grey cordial, spicy cardamom bitters, and a refreshing finish of grapefruit soda!

## Garden Gimlet 18.5

(MASH Denmark, 2024)

Four Pillars Rare Dry, St. Germain, Chartreuse  
Élixir Végétal and celery cordial

A refined cocktail combining the botanical notes of gin, floral sweetness, the herbal complexity of Élixir and a unique touch of fresh celery cordial for a crisp, aromatic finish - try it!

## The Remedy 18

(MASH Denmark, 2024)

Earl Gray-infused Michter's US★1 Small Batch Rye,  
Ancho Reyes Verde, agave nectar, lemon and Ginger Beer

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, Grande Reserve, Champagne, France .....		128

## WHITE WINE

	Glass 0,15 l	Bottle
2023 Domaine du Pegau, "Cuvée Lône", Côtes-du-Rhône, France .....	9	39
2023 Chardonnay, "Village" Kumeu River, Auckland, New Zealand .....	12	45
2022 Pinot Grigio, Livio Felluga, Friuli, Italy .....	13	50
2023 Riesling Kabinett, Brauneberger Juffer, Fritz Haag, Mosel, Germany.....	14	60
2023 Sauvignon Blanc, "Miller Ranch", Silverado Vineyard, Napa Valley, USA .....	16	75
2020 Ramey Chardonnay, Russian River, California, USA.....	19	89

## ROSÉ

	Glass 0,15 l	Bottle
2023 Minuty, Côtes de Provence, Provence, France .....	14	65

## 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
2022 "The Clown", Zinfandel, California, USA.....	11	42
2022 Malbec, Lunta, Mendel, Luján de Cuyo, Mendoza, Argentina .....	13	55
2019 Vinedos Real Rubio "Crianza", Rioja, Spain .....	14	59
2021 Valpolicella Ripasso "Superiore", Ca' Vendri, Veneto, Italy .....	15	62
2021 Shiraz, Elderton, Barossa Valley, Australia.....	16	64
2022 Pinot Noir, Calera Vinery, Central Coast, California, USA .....	21	86
2020 Cabernet Sauvignon, Black Stallion Estate, Napa Valley, California, USA .....	25	110

## CELLAR SELECTION

	Bottle
2019 Pintia, Tempos Vega Sicilia, Castilla y Leon, Toro, Spain * .....	165
2019 Château Giscours, 3. Cru Classé, Margaux, France *.....	195

*\* Vintages may vary*

## SOFT DRINKS

Cola 0,2 l. <sup>1,2,11</sup> .....	4	Fever Tree Ginger Ale 0,2 l. ....	4
Cola Zero 0,2 l. <sup>1,2,4,11</sup> .....	4	Fever Tree Bitter Lemon 0,2 l. ....	4
Sprite 0,2 l. ....	4	Fever Tree Tonic 0,2 l. ....	4
Fanta 0,2 l. ....	4	San Pellegrino 0,75 l. ....	9
Juice: Apple, Orange, Rhubarb 0,25 l. 4		Aqua Panna 0,75 l. ....	9