



**GILLARDEAU OYSTERS** 5.5 per oyster  
Served with sauce Mignonette, Tabasco and lemon

**Hiramasa Kingfish** 22

Soy, yuzu, shiso, sesame oil, jalapeño mayo and fried lotus root

**Tuna Tartare** 22.5

Avocado, cucumber, chili and Japanese dressing

**Onion soup with Oyster mushrooms** 18

Browned onion, Miso, Oyster mushrooms and chives

**SOME EXTRA FOR YOUR STEAK?**  
Fried foie gras..... 11  
Grated truffle..... 9.5  
**TODAY'S SPECIAL** - please ask a waiter

**GERMAN SPECIALLY CHOSEN FROM HUSUM IN GERMANY**  
**Tenderloin, approx. 300 g** ..... 49

**DANISH PRIME DANISH SELECTION**

**Ribeye, Dry-aged, approx. 300 g**..... 69  
We dry-age for up to 90 days, allowing the meat's own enzymes to break down its proteins — this process helps develop its truly unique flavor!

**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

**IRISH - GRASS-FED AND DRY-AGED BEEF FROM JOHN STONE**

Cattle of the highest quality, raised in the southwest of Ireland, where conditions are ideal for grass-fed livestock. Careful selection and traditional dry-aging methods, where the meat is aged for around 30 days under strictly controlled conditions, help intensify the flavor and ensure a tender, tender texture!

**Ribeye, approx. 350 g** ..... 65



**VEGETABLES**

Creamy spinach 8.5  
Sautéed jalapeños - *spicy* 7  
Green salad with mustard vinaigrette 7.5  
Mixed tomato salad with pickled cherry tomatoes, feta cheese and basil 8.5  
Green beans with shallots and soy-roasted almonds 8.5  
Roasted broccolini with lemon 9  
Baked Hokkaido pumpkin with roasted pumpkin seeds 7.5

## STARTERS

**Glazed beef short rib** 21

Beef short rib with glaze, lemon gremolata and salad with vinaigrette

**Spaghetti with Stracciatella and marzano tomatoes** 17

Marzano tomatoes, Spaghetti Grossi no.5, Stracciatella di bufala and basil

**Batallé Serrano ham** 22.5

Batallé Serrano, baked marzano tomatoes, grilled focaccia and basil

## MAIN COURSES

**CANADIAN - HERITAGE ANGUS BEEF, ALBERTA**

AAA+ hormone-free Angus cattle raised in pristine mountain regions, grazing on the natural prairie grasslands. The cattle are then finished on approximately 180 days grain diet, ensuring exceptional marbling, intense flavor, and outstanding tenderness! Prime quality, guaranteeing a tender and flavorful experience for the consumer.



**Striploin, approx. 300 g** ..... 58  
**Tenderloin, approx. 200 g** ..... 64

**AMERICAN GREATER OMAHA, NEBRASKA**

Genuine American quality beef from Nebraska! Juicy, tender beef from Greater Omaha, where corn-fed Hereford and Angus cattle are raised under optimal conditions. Perfect marbling and a rich flavor – an exquisite taste experience and some of the finest American meat!



**Ribeye, approx. 400 g** ..... 69  
**Bone in Ribeye, approx. 600 g** ..... 86



**SIDES**

French Fries 7  
Chili Fries 6.5  
Truffle Mac and Cheese 9.5  
MASH potatoes with mix of onions and bacon 8

★ Truffle Fries with Truffle Mayo 9.5 ★



**BELUGA CAVIAR** 30g. 120

Served with blinis, onions and sour cream

**MASH Tartare** 21

Piquillos, onions, chives, chili oil and chips

**Carpaccio** 21

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

**Orecchiette with wild boar ragout** 20.5

Tomato, glaze, lemon, Apulian pasta and grated provolone



**MASH WORLD TOUR** - Carved at your table

100 g. Akune Gold A5 Striploin  
200 g. Danish dry-aged Ribeye  
300 g. Canadian Striploin  
Price for 2 persons 235

WORLD'S BEST STEAK



AKUNE GOLD

**JAPANESE WAGYU - AKUNE GOLD**

Award-winning Wagyu from Kyushu, Japan. Raised under optimal conditions with nutrient-rich grass, rice straw, pure air, and spring water, resulting in exceptional marbling and an intense, juicy flavor. A sublime experience for true meat lovers!

**Wagyu, A5 Striploin, approx. 200 g** ..... 225

**OTHER MAIN COURSES**

**Veal steak on the bone, approx 350g** ..... 42  
**Whole Coquelet Poussin Small French corn-fed chicken** 32  
With herb butter and grilled lemon  
**MASH Burger, with bacon, cheese and chili fries approx. 200 g** 29  
**Grilled crown of Spanish Iberico pork, approx. 350 g** 39



**VEGETARIAN & FISH**

**Pan-Fried Sea Bass, approx. 200 g** ..... 42  
with herb, chili and lemon-tomato concassé  
**Faroe Island Salmon Steak, approx. 200 g** ..... 39  
with Salsa Verde and grilled lemon  
**Veggie Burger with chili fries** ..... 21



**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

## COCKTAILS

### Spanish Cosmo 17.5

(MASH Denmark, 2025)

Koskenkorva, Argentine Malbec, lime, lemon balm and cranberries

*A sophisticated tribute to both the classic Cosmopolitan and the Spanish Sangria. Rich Malbec, cranberries, juicy orange and lime set the stage for the perfect aperitif before dinner!*



### Bright and Slowly 18.5

(MASH Denmark, 2025)

Chairman's Reserve White, amaretto, William Pear, dry french cider and cocoa bitters

*A bright and nutty composition where white rum meets roasted almond liqueur, pear liqueur and crisp French cider! Lifted with malic acid and cocoa bitters and served over a spear of crystal-clear ice with roasted soy almonds for the perfect finish!*



### Lychee Martini 19.5

(MASH Denmark, 2025)

Four Pillars Rare Dry washed with coconut oil, Lillet Blanc, lychee purée, lime and Kaffir syrup

*A delicate coconut oil-fat-washed gin meets an aromatic cocktail. Lillet, silky lychee purée, lime and fragrant Kaffir syrup. Perfectly balanced and finished off with a striking beetroot powder finish!*



### Pearadise 19.5

(MASH Denmark, 2025)

Chairman's Reserve White, Crème de Poire William, Sambuca, lemon, pear purée and vanilla syrup

*The ultimate tribute to the pear! White rum, pear liqueur and a hint of Sambuca meet creamy pear purée, gentle vanilla syrup and fresh lemon in a fruity, aromatic cocktail — perfectly balanced!*



## Signature Cocktails

**SPICY MASH MARGARITA**  
155

### 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*



### Clarified P★rn St★r Martini 21

(MASH Denmark, 2025)

Koskenkorva vanilla, lime, salted caramel, passion fruit purée and whole milk for clarification  
*Our bold version of the iconic P★rn St★r Martini. This twist will bring a nice silkiness to the final cocktail. Passion fruit and vanilla will be the stars of the show!*



### 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*



## WINE BY THE GLASS

### SPARKLING WINE

	Glass 0,10 l	Bottle
Champagne André Clouet, Brut, Grande Reserve, Champagne, France .....	19	100
Champagne André Clouet, Brut Rosé, Grande Reserve, Champagne, France .....	22	128

### WHITE WINE

	Glass 0,15 l	Bottle
2023 Chardonnay, Gravelly Ford, California, USA .....	10	42
2024 Grüner Veltliner, Senftenberg "Freiheit", Weingut Prodil, Kremstal, Austria .....	11	47
2022 Chardonnay, Calera Winery, Central Coast, California, USA .....	12	58
2023 Riesling Kabinett, Brauneberger Juffer, Fritz Haag, Mosel, Germany .....	13	59
2023 Chablis, Domaine Billaud-Simon, Chablis, France .....	15	74
2023 Sauvignon Blanc, "Miller Ranch", Silverado Vineyard, Napa Valley, USA....	18	92
2023 Chardonnay, Mâcon, J.M. Boillot, Burgundy, France.....	19	99

### ROSÉ

	Glass 0,15 l	Bottle
2023 Minuty "Prestige", Côtes de Provence, France.....	13	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 Zinfandel, "The Clown", California, USA.....	12	44
2023 Cabernet Sauvignon, Gravelly Ford, California, USA.....	13	55
2021 Malbec, "Don Baltazar", Casa Montes, San Juan, Argentina .....	15	62
2021 Marqués de Murrieta Reserva, Rioja, Spain.....	17	66
2022 Zinfandel, "Three Valleys", Ridge Vineyards, North Coast, Sonoma, California, USA .....	18	72
2020 Brunello di Montalcino, La Gudiola Cordella, Tuscany, Italy.....	19	79
2020 Pinot Noir, Kumeu River "Hunting Hill", Auckland, New Zealand.....	23	89
2020 Barolo, Paolo Scavino, Piedmont, Italy .....	25	110

### CELLAR SELECTION



\* Vintages may vary

	Bottle
1986 Robert Stemmler Winery, Cabernet Sauvignon, Sonoma County, California, USA *.....	165
2019 Silver Oak, Cabernet Sauvignon, Alexander Valley, California, USA * .....	225
2018 Mayacamas Vineyard, Cabernet Sauvignon, Mt. Veeder, Napa Valley, USA *.....	255

### 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