

STARTERS



Seared Carpaccio 95
Olive oil, parmesan and pepper

Batallé Serrano Ham 95
Thin slices of serrano ham

Ox Tail Consume 95
Sauteed ox tail, pickled beetroot and chives

Cured Tartare 110
Tenderloin, creamy mustard dressing, cress, rye croutons and basil

Foie Gras and Mushroom Toast 145
Mixed mushrooms, grilled toast, herbs, red onion and frissé

Linguine with Tiger Prawns 125
Tomato, garlic, parsley, chili and sage

Salmon Ceviche 115
Lemon, lime, ginger, garlic, avocado, mango, cucumber, coriander, chili and spring onion

Tuna Tartare 120
Avocado, cucumber, chili and Japanese dressing

Grilled Shrimps 125
Parsley, jus and lemon

Lobster Risotto 155
Lobster, tomato, piquillos, cream, cheese and basil

ADDITIONS TO YOUR STEAK
★ Seared foie gras +60

MAIN COURSES



URUGUAY

Specially selected grain-fed Angus beef from Uruguay.

Striploin, approx. 250 g **225**
Ribeye, approx. 300 g **295**
Tenderloin, approx. 200 g **315**

DANISH – Prime Danish selection by **DANISH CROWN**

Striploin, approx. 200 g **265**
Free range Tenderloin, approx. 300 g **485**
21 days Dry aged Côte du Boeuf, approx. 500 g **535**

Ribeye - Dry aged, approx. 300 g **395**

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.



AMERICAN – Greater Omaha

From Greater Omaha, Nebraska. This certified and hormone free, corn-fed beef is as tender and flavourful as you can imagine.

N.Y. Strip, approx. 300 g **360**
Ribeye, approx. 400 g **460**
Bone in ribeye, approx. 600 g **575**
Porterhouse, approx. 1.3 kg (2 persons) **995**

OTHERS

Veggie Burger with Chili Fries **175**
MASH Burger, 200 g with Bacon, Cheese and Chili Fries **195**
Corn-fed Chicken Breast with piperade **175**
Steak Haché, approx. 200 g **165**
Steak & Fries, approx. 200 g **275**
Lamb Chops **295**
MASH Salad - *Add Chicken +75* **145**

FISH

Tuna Steak with Chimichurri, approx. 200 g **255**
Seared Walley with Tabouli, approx. 170 g **245**

VEGETABLES

49

Pan fried Cauliflower with Almonds and Parmesan
~
Green Salad with Vinaigrette
~
Mixed Tomato Salad
~
Spiced Edamame
~
Creamy Spinach
~
Green Beans
~
Sautéed Jalapeños – **Spicy**
~
Sautéed Cabbage with Vinagrette and Truffel
~
Sautéed Mushrooms

SIDES

49

French Fries
~
Chili Fries
~
Onion Rings
~
Macaroni and Cheese
~
MASH Cream Potatoes
~
Chili-Cheese Tops with Bacon – **Spicy**

SAUCES

15

Béarnaise
~
Pepper
~
Red Wine
~
Garlic and Thyme Jus
~
MASH Signature Herb Butter
~
Tartar Sauce
~
Chili Mayo
~
Ketchup

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WINE BY THE GLASS

WHITE WINE

	Glass	Bottle
2017 "The Clown" Chardonnay, <i>California, USA</i>	70	300
2017 Chenin Blanc "Bushvine", <i>Van Zijl, South Africa</i>	75	350
2017 Vermentino, <i>La Spinetta, Tuscany, Italy</i>	80	395
2010 Chablis "La Pierrelée", <i>La Chablisienne, France</i>	85	425
2017 Sancerre, <i>Merlin-Cherrier, Loire, France</i>	95	450
2017 Riesling "Brauneberger", <i>Kabinett, Fritz Haag, Mosel, Germany</i>	100	475
2015 Chardonnay "The Meadows", <i>Walter Hansel, Russian River Valley, USA</i>	130	625

ROSÉ WINE

2017 Château Paradis, <i>Coteaux d'Aix-en-Provence, France</i>	80	395
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RED WINE

2017 Zinfandel "The Clown", <i>California, USA</i>	70	300
2017 Moulin de Gassac "Classic", <i>Languedoc-Roussillon, France</i>	80	350
2015 Cabernet Sauvignon, <i>Hacienda Wine Cellars, California, USA</i>(MAGNUM)	85	695
2016 Malbec "Don Baltazar", <i>Casa Montes, San Juan, Argentina</i>	95	450
2016 Merlot, "Cannonball", <i>Sonoma County, USA</i>	110	525
2016 Pinot Noir "Ted" Mt. Edward, <i>Central Otago, New Zealand</i>	125	575
2016 Barolo, <i>Arnaldo Rivera, Piedmont, Italy</i>	145	650
2015 Barbera d'Alba "Conca Tre Pile", <i>Aldo Conterno, Piedmont, Italy</i>	150	695
2014 Cabernet Sauvignon, <i>Silverado Estate, Napa Valley, USA</i>	155	725

Additional wines by the bottle, see winelist at your table.

SWEET WINE

	Glass	Bottle
2017 Château Soucherie "Patrimoine", <i>Coteaux du Layon, Loire, France</i>	65	450
10 Year Old Tawny Port, <i>Fonseca, Douro, Portugal</i>	75	495
2010 Castelnau de Suduiraut, <i>Sauternes, France</i>	85	595

APÉRITIFS

Tanqueray (4 cl) and Fever-Tree Tonic,	100
Tanqueray 10 (4 cl) and Fever-Tree Tonic	120
Hendricks (4 cl) and Fever-Tree Tonic	120
Bulleit Bourbon og Fever-Tree Ginger Ale	100

SOFT DRINKS

Limonata	40
Elderflower/Rhubarb	40
Fever-Tree Ginger Ale	35
Fever-Tree Ginger Beer	35
Fever-Tree Bitter Lemon	35
Fever-Tree Tonic	35
Rose Lemonade	40
Coca Cola/Zero normal (25 cl) .	35
Coca Cola/Zero large (40 cl)	60
Sprite normal (25 cl)	35
Sprite large (40 cl)	60
Fanta normal (25 cl)	35
Fanta large (40 cl).....	60

SPARKLING WINES

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

Glass	Bottle
125	650

André Clouet
"MASH", Rosé
Champagne, France

Glass	Bottle
145	750

MINERAL WATER

Pellegrino 0.25 liter.....	30
Pellegrino 0.75 liter.....	60
Acqua Panna 0.25 liter	30
Acqua Panna 0.75 liter	60

BEERS

MASH Pilsner.....	60
<i>Fresh, crisp and light. Coldest beer in town! 5.1% Vol.</i>	
Boont Amber Ale	65
<i>Deep amber ale with a medium body and hints of caramel and citrus. 5,8% Vol.</i>	
Snake Dog IPA.....	65
<i>Fresh and complex with the characteristic notes of hops and the familiar IPA bitter- ness 7.1% Vol.</i>	

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