

THE BAR MENU

MODERN AMERICAN

MASH[®]

STEAK HOUSE

BREDGADE
Bredgade 20 • Copenhagen

WINE • COCKTAIL • BEER

Snacks

House-made Soy Roasted Almonds 35

Hjemmelavede soyaristede mandler

Truffle Toast with ham and cheese..... 85

Trøffeltoast med skinke og ost

Japanese spring roll 75

with Danish Dry-aged meat, Japanese barbecue and
coleslaw

*Japansk forårsrulle med Dansk Dry-aged kød, japansk
barbecue og coleslaw*

Dry-aged Beef Croquettes with relish... 55

Dry-aged kroketter med relish

Kalamata Olives..... 45

Kalamata oliven



Something local

Today's Cocktail 125
Our seasonal shaken option!



This autumn we are celebrating one of the worlds cocktail capitals, New Orleans. The cocktails created by bartenders within this city are among the first and very best the world has ever seen. The impact that New Orleans have had on the cocktail culture can only be admired among discerning drinkers and those who makes them. Below are three of our favorite drinks to come out of New Orleans.

 **Grasshopper** (*Tujague's, 1856*) 135

Tempus Creme de Menthe, Tempus Creme de Cacao and cream
This timeless classic is a sweet dessert cocktail, with thick body of cream, taste of cacao and a fresh feel of creme de menthe

 **Ramos Gin Fizz** (*Imperial Cabinet Saloon, 1888*) 135

Dorothy Parker Gin, Orange liqueur, cream, lime and Lemon juice
Dating back to 1888, this creamy yet fluffy cocktail is one the most famous and delicious cocktails to ever come out of New Orleans

 **Sazerac** (*Exchange Coffee House, 1850*) 185

Rittenhouse rye, Peychaud's, Absinthe and Angostura bitter
Created in the early 1850's, The Sazerac is viewed by many as the worlds very first cocktail. This timeless classic is as rich in flavor as it is in history

Our Gin & Tonic *recommendations*



Le Tribute 160

Lemon zest

A handcrafted gin from Spain. A citrus heavy gin with notes of orange and lemongrass, this fresh yet dry gin makes for an amazing Gin & Tonic

Ki No Bi 135

Lime zest

Yuzy, hinoki and gyokuro tea are some the exotic ingredients used to create this exciting gin from Kyoto. A perfect fit for anyone who wants to try something new

Martin Miller's Westbourne Strength.. 135

White grapefruit zest

The "world's purest water" and cucumber are two of the sectors to this Anglo-Icelandic gins beautiful finish

Our Gin & Tonic

recommendations



Dorothy Parker..... 120

Lemon zest

Named after the New York poet and satirist, this great American gin made with traditional ingredients makes a truly great Gin & Tonic

Tanqueray & Tanqueray 10 110/130

Lime wedge/pink grapefruit wedge

The first is a classic, the benchmark for a well made London Dry Gin. The second adds a burst of citrus into the mix.

Kongsgaard Dark 155

Apple and lemon

Barrel aged for 18 months in Cognac casks; this is a truly amazing gin. It's sophisticated, deep in flavor and absolutely delicious.

The Botanist 125

Lemon and thyme

Made by two botanists from the Isle of Islay just off the coast Scotland. This gin is distilled with 22 handpicked, local ingredients from island itself

MASH[®]

Signature Cocktails

MASH Margarita (MASH, 2009) 125

Don Julio Blanco, home made eucalyptus syrup and plenty of lime
An elegant and fragrant Margarita with notes of eucalyptus

MASH Dry Martini (MASH, 2021) 165

Our special: Four Pillars Olive Leaf, Noilly Prat Dry and olive
Classic: Tanqueray No. 10, Noilly Prat Dry and lemon zest
A legendary signature cocktail! Served here with a unique olive gin - otherwise completely classic! The ultimate aperitif!

Old Fashioned (MASH, 2016) 170

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

Something *from the bar*

Cablegram *(Los Angeles, 2009)* 135

Bulleit Rye, mint, lime and MASH's very own ginger beer

The American version of a classic Moscow Mule – perhaps a shaken new classic with mint and rye!

The Three P's *(MASH, 2021)*..... 135

Pisco, Ketel One, grape fruit bitters, lime and pink grape fruit soda

A fresh, vibrant cocktail with a grapefruit finish and a hint of herbaceous-ness

Queen Victoria Daiquiri *(MASH, 2021)* 135

Plantation Pineapple, yellow Chartreuse, Falernum and lime

Pineapple daiquiri - fruitiness, acidity, sweetness and spices in a wintery - yet fruity version of a classic daiquiri

Something from the bar

Mango Plantation (MASH, 2021) 135

Plantation 3 Stars, Rum Nation Demerara Solera N. 14, Aperol, Angostura, mango shrub and lime

A delightful and fruity cocktail with a lovely tropical - and somewhat acidic finish

Sharp & Dapper (MASH, 2015) 135

Tanqueray, Campari, lime and mint

Our take on a winter-ish “pick me up”. An irresistible fruity aperitif!

Something for after dinner

De La Louisiane (New Orleans, 1937)..... 180

Michters Rye, Antica Formula, D.O.M. Benedictine, Peychaud's and Pernod Absinthe
A stirred cocktail for the cocktail connoisseur!
Sweet, bitter, strong and the perfect choice for the discerning bourbon lover.
Here you go!

Cool as a Coconut (MASH, 2021)..... 135

Ron Zacapa 23, Banane du Brezil, Caribbean Pineapple, mint, lime and coconut syrup
Creamy coconut and minty freshness mixed with fruity pineapple- and banana liqueur to create this lovely dessert cocktail! Our take on a classic Piña Colada!

Espresso Martini 140

(Fred's Club, London, 1980s)
Ketel One, coffee liqueur and espresso
An elevated espresso martini with emphasis on espresso

Something for after dinner

Kentucky Coffee *(MASH, 2013)*..... **135**

Bulleit Bourbon, espresso, coffee liqueur and homemade vanilla cream

An American take on a classic. Freshly brewed espresso and sweet bourbon comes together in a harmonious union - topped with vanilla

Lakrilicious *(MASH, 2012)*..... **150**

Plantation 3 Star, elderflower and coffeeliqueur, chili infused Galliano, lemon and plenty of liquorice by Bülow

An old MASH favorite!

A seductive combination of sweetness, complexity and freshness with a spicy finish

Something *without alcohol*

Ginger Koala..... 55

Homemade eucalyptus syrup with apple juice, fresh lime and ginger beer
Spicy and refreshing

MASH Homemade Lemonade..... 55

Fresh lemon, fresh lime, sugar and topped with sparkling water
Balanced, fresh and not too sweet. Our lemonade has stood the test of time

MASH Homemade Iced Tea..... 55

Steep Darjeeling tea, fresh lemon and sugar
Shaked up and fresh. Maybe the best iced tea you'll ever taste!

Something *from the cellar*

SPARKLING WINE

Glass/Bottle

Champagne Le Mesnil, Grand Cru Blanc de Blancs, <i>Champagne, France</i>	140	650
Champagne André Clouet "MASH", Rosé, <i>Champagne, France</i>	150	750

WHITE WINE

Glass/Bottle

2017 Chardonnay "The Clown", <i>California, USA</i>	75	375
2019 Riesling Trocken, Schloss Lieser, <i>Mosel, Germany</i>	80	395
2019 Sauvignon Blanc, "Te Muna Road" Craggy Range, <i>Martinborough, New Zealand</i>	95	450
2019 Pinot Grigio, Terlan, <i>Alto Adige, Italy</i>	100	495
2019 Chardonnay, Sandhi Wines, <i>Central Coast, California, USA</i>	120	525
2019 Chablis "Tête D'Or", Billaud-Simon, <i>Bourgogne, France</i>	125	595
2015 Chardonnay, Domaine du Pélican, <i>Arbois, France</i>	145	650

ROSÉ

Glass/Bottle

2020 Pamploon, Méditerranée, Château du Rouët, <i>Provence, France</i>	100	450
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If you are looking for something else or want to be inspired, please see our extensive cellar list!

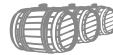
Something *from the cellar*

RED WINE

	Glass / Bottle	
2018 Zinfandel "The Clown", <i>California, USA</i>	90	375
2017 Cabernet Sauvignon, Hacienda - Clair de Lune, <i>California, USA</i>	90	600
2019 Valpolicella Superiore "Case Vecie", Brigaldara, <i>Veneto, Italy</i>	95	395
2016 Malbec "Paraje Altamira", Catena, <i>Mendoza, Argentina</i>	110	465
2019 Acediano Naluar, <i>Ribera del Duero, Spain</i>	125	550
2017 Barolo, Le Radici, Fratelli Revello, <i>Piemonte, Italy</i>	140	625
2019 Pinot Noir, Failla, <i>Sonoma Coast, California, USA</i>	150	675
2016 Ramey "Claret", Cabernet Sauvignon, <i>Napa Valley, California, USA</i>	160	725



CELLAR SELECTION



* Vintages may vary

	Bottle
2016 Vega Sicilia, "Valbuena 5º", <i>Ribera del Duero, Spain</i> *.....	1400
2017 "Sassicaia", Tenuta San Guido, <i>Tuscany, Italy</i> *.....	½ bottle 1200

Something *with bubbles*

SOFT DRINKS & MINERAL WATER

Cinchona Tonic	35
Cinchona Ginger Ale.....	35
Cinchona Ginger Beer	35
Cola	40
Cola Zero.....	40
Orange	40
Adelhardt juice.....	40
- Ask for the seasonal varieties	
MASH Still 75 cl.....	62
Natural Still Water from drill 7, Bornholm	
MASH Sparkling 75 cl.....	62
Natural Sparkling Water from drill 7, Bornholm	

BEERS

MASH Pilsner	65
<i>Light, crisp and refreshing, the coldest beer in town! - 4.8% Vol.</i>	
MASH Classic	65
<i>Dark and smooth with a medium body and a light caramelized finish! - 4.8% Vol.</i>	
MASH IPA.....	65
<i>Fresh, yet complex in style with the characteristic hoppy finish! - 6.2% Vol.</i>	
Free Bird (<i>alcohol-free</i>)	45
<i>Mild and delicate with fresh notes of the aroma hops' floral fragrance.</i>	

All Gin & Tonics are made on Cinchona Tonic Water