

THE BAR MENU

MODERN AMERICAN

MASH[®]

STEAK HOUSE

FREDERIKSBERG

Gl. Kongevej 116

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!

Mezcalita..... 135
Tequila, Mezcal, lime, jalapenos syrup, agave and yellow Chartreuse
A smokey version of a classic Margarita with a spiciness

Bramble..... 125
Tanqueray, Creme de Mure and lemon
Fruity and fresh starter cocktail - maybe you want more than one?

Apple Core..... 140
Billeit Bourbon, Licor 43, cinnamon, apple syrup and meringue
A sweet, cozy and "hyggelig" dessert-ish cocktail!

Our Gin & Tonic

recommendations



Geranium Gin 130

Served with Cinchona tonic and pink grapefruit zest
Floral, crisp and elegant gin from the Danish producer Hammer & Son

Kongsgaard Dark 155

Served with Cinchona tonic and a slice of apple and lemon
A complex gin with a very 'Nordic' expression, surrounding the flavors of fresh apples

Tanqueray No. 10 130

Served with Cinchona tonic and freshly cut pink grapefruit
A classic gin with forward notes of zesty citrus and subtle juniper

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 |

If you are looking for something else or want to be inspired, please see our extensive cellar list!

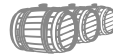
Something *from the cellar*

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> *..... | 1/2 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