

# THE BAR MENU

MODERN AMERICAN

**MASH**<sup>®</sup>

STEAK HOUSE

**PENTHOUSE**

Arni Magnussons Gade 4 • 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!

Le Sour 10..... 135

Tanqueray 10, Suze, Crème de Cassis, lemon juice and egg white

*A fruity, sweet and sour cocktail with a hint of French bitterness. Delightful!*

Winter Daiquiri..... 130

Plantation 3 Star, Dry Curaçao Pierre Ferrand, lime juice, pear- and star anis syrup

*A revisited classic, with a winter twist, refreshing and delicious!*

Solera Monk..... 140

Zacapa 23, yellow Chartreuse and Chambord liqueur

*A boozy yet round and smooth cocktail, full on flavour and fantastic balance*

**MASH**<sup>®</sup>

# 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

	<b>Glass/Bottle</b>	
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

	<b>Glass/Bottle</b>	
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

	<b>Glass/Bottle</b>	
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!*

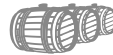
# Something *from the cellar*

## 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
<i>Natural Still Water from drill 7, Bornholm</i>	
MASH Sparkling 75 cl.....	62
<i>Natural Sparkling Water from drill 7, Bornholm</i>	

## 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*