

THE BAR MENU

MODERN AMERICAN

MASH[®]

STEAK HOUSE

SKOVRIDERKROEN

Strandvejen 235 • Charlottenlund

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

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> *.....	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