



OOSTERSCHELDE OYSTERS

Served with red wine vinaigrette and lemon

1 pcs. 3€



STARTERS

Seared Carpaccio 16

Olive oil, parmesan and pepper

Batallé Serrano Ham 13

Croquettes of potato with chipotle and garlic mayo

MASH Tartare 17

Piquillos, onions, chives, chili oil and chips

Miso marinated Salmon 19 with Dashi

Miso, pak choi, nori seaweed, bacon dashi and soy mirin

Grilled Head-on Shrimp 26

Herb butter and grilled lemon

Lightly Cured 18 Scallops

Scallops, daikon root, mushroom mayo and frisée

Fried Avocado 13

Avocado, nori seaweed, pickled plum, plum puree, shiso and sesame oil

Tuna Tartare 19

Avocado, cucumber, chili and Japanese dressing

Chili-Cheese-Balls 12

Cheeseballs, bacon, Jalapeños and salad

Caesar Salad 14

Classic with Parmesan and Croutons - with 3 pieces of grilled giant prawns +12.50



MAIN COURSES



MASH WORLD TOUR

- Kobe A4/A5 Prime Cut 75 g.
- Danish dry-aged ribeye 200 g.
- American N. Y. Strip 300 g.

Price for 2 persons

160

Carved at your table

URUGUAY Specially selected grain-fed beef

Striploin, approx. 250 g 26

Ribeye, approx. 300 g 29

Tenderloin, approx. 200 g 34

AMERICAN Greater Omaha, Nebraska.

This certified and hormone free, corn-fed beef is as tender and full of flavour as you can imagine.

N.Y. Strip, approx. 300 g 42

Ribeye, approx. 400 g 48

GERMAN Specially chosen from Husum in Germany.

Tenderloin, approx. 300 g 42

Tomahawk, min. 1000 g per 100g 13,5



DANISH Prime Danish selection

Ribeye, Dry-aged, approx. 300 g 47

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.

NEW ZEALAND Grass-fed, intense and flavorful!

Striploin, approx. 350 g 36

Tenderloin, approx. 200 g 37

JAPANESE WAGYU

Kobe A4/A5 is the breed Black Tajima. This is the highest quality available with the best marbling and tenderness.



Kobe Wagyu, A4/A5 prime cut, per 100g 138

VEGETARIAN & FISH

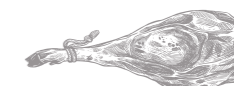


Grilled Halibut on the bone with lemon, rosemary, thyme and parsley (min. 300 g) 36

Veggie Burger with chili fries 21

Tuna Nicoise Grilled Tuna with salad, potatoes, capers, tomatoes, anchovy and soft boiled egg 36

OTHER MAIN COURSES



MASH Burger with bacon, cheese and chili fries 200 g ... 24

Whole Coquelet Poussin with herb butter and grilled lemon
Small French corn-fed chicken 32

Pork Tomahawk with chimichurri
Duroc from Germany approx. 500 g. 29

VEGETABLES

Ratatouille with eggplant, squash, onion, tomato and basil 6,5

Green Salad with Vinaigrette 6

Tomato Salad with Feta and Olives 7

Creamy Spinach 6,5

Sautéed Broccoli with Parmesan 6,5

Sautéed Jalapeños *Spicy* 5



SIDES

French Fries 5

Chili Fries 5

Macaroni and Cheese 6,5

MASH Potatoes with Onions and Bacon 6,5

★ Truffle Fries with Truffle Mayo ★ 7,5



SAUCES 3

Béarnaise

Pepper

Red Wine

Garlic and Thyme Jus

MASH Signature Herb Butter

Truffle Mayo

Chili Mayo

★ **Monty's Old Fashioned 14** ★
 Bulleit Rye, Montenegro Amaro stirred and served on the rocks.
Strong & slightly herbal

COCKTAILS

Deep Ocean 13,5
 Tito's Vodka, Crème de Violette & a dash of Elderflower
Floral, aromatic & super boozy

One Punch 13,5
 Santa Theresa Solera & Plantation 3 Star Rum, Orange Liqueur
 Pomegranate Syrup with Lime & Pineapple Juices
Tropical & Fresh!

Tom Collins 12
 Tanqueray Gin, Soda, Lime & Lemon Juice.
This classic highball is light and refreshing.

French 75 12
 Prosecco, Tanqueray Gin, Lemon & Sugar
Served in a Champagne glass with lemon twist

Gentle Fizz 12
 Gentleman Jack Whiskey, Crème de Peche, Lemon & Soda
Fruity & balanced. The perfect Summer lemonade!

The Last Word 12
 Taqueray Gin, Chartreuse, Maraschino & Lime
A prohibition era classic sour served up!

Berry Smash 14
 Don Julio Blanco Tequila, Lemon, Sugar, Berries & Fresh Mint
Fresh crushed berries & mint give this sour a sunny twist!

Vieux Carré 13
 Bulleit Rye, Brandy, Antica Formula, D.O.M Benedictine and bitters
A New Orleans martini with a sweet herbal finish

Second Hand Swizzle 14
 Zacapa 23 Rum, Fino Sherry, Lime, Coconut syrup & Angostura bitters
Served in a silver Julep cup with crushed ice for sipping.

WINE BY THE GLASS

SPARKLING WINE

Champagne Blanc de Blancs, Brut, Pascal Doquet, *Champagne, France*..... **Glass 0,10l / Bottle** 15 89

WHITE WINE

2018 Chardonnay, "MASH Edition", Koehler-Ruprecht, *Pfalz, Germany*..... **Glass 0,15l / Bottle** 6 29
 2018 Albariño de Fefiñanes, *Rias Baixas, Spain* 9 39
 2019 Grauburgunder, Dönnhoff, *Nahe, Germany* 10 48
 2015 Riesling Kabinett "Graacher Himmelreich", J.J. Prüm, *Mosel, Germany* 11 50
 2017 Sauvignon Blanc, "Life from Stone", Springfield Estate, *Robertson, South Africa* . 12 55
 2016 Chardonnay "Santa Barbara", Sandhi, *Santa Barbara, California, USA*..... 17 72

BEERS

MASH Pilsner
Fresh, crisp and light. Coldest beer in town! 5.1% Vol. 6.5
 Kürzer Alt "Big Bottle"
Brewed around the corner in the traditional Düsseldorf style 4,8 % Vol. 7.5
 Stauder - alcohol free Beer
From an old-fashioned family brewery from the Ruhr area (0% - 0.33 l) 4.0

RED WINE

2015 Merlot, Hacienda, *California, USA* **Glass 0,15l / Bottle** 7 29
 2014 Cabernet Sauvignon, "Chakito", Nahuel, *Colchagua, Chile* 9 32
 2017 Chianti "Berardenga" Felsina, *Tuscany, Italy* 10 48
 2015 Rioja "Sela", Bodega Roda, *Rioja, Spain* 15 62
 2017 Syrah "PS", Piedrasassi, *Santa Barbara, California, USA* 16 65
 2014 Cabernet Sauvignon, Domaine Eden, *Santa Cruz Mts., California, USA* 17 79

SOFT DRINKS

Coca Cola 0,2l ^{1,2,11} 4
 Coca Cola Zero 0,2l ^{1,2,4,11} 4
 Sprite 0,2l 4
 Juice: Apple, Orange, Rhubarb 0,25l 4

Fever Tree Bitter Lemon 0,2l 4
 Fever Tree Ginger Ale 0,2l 4
 Stiftsquelle Sparkling 0,75l 8
 Stiftsquelle Still 0,75l 8