



COPENHAGEN CONCEPTS

WELCOME TO AN EXCEPTIONAL DINING EXPERIENCE

“OF COURSE, FUNDAMENTAL TO
ANY RESTAURANT IS THE FOOD,
DRINKS, SERVICE AND SETTING.

FOR COPENHAGEN CONCEPTS,
IT’S ALL THAT AND MORE.
IT’S ALSO THE UNIQUE ATMOSPHERE
AND EXPERIENCE OF EACH RESTAURANT
WHICH DEFINE THE BRAND IDENTITY.”



COPENHAGENCONCEPTS

Bredgade 20, 2nd Floor • DK-1260 Copenhagen K • www.cphconcepts.dk

COPENHAGEN CONCEPTS APS IS THE PARENT COMPANY BEHIND THE SUCCESSFUL
INTERNATIONAL RESTAURANTS MASH, LE SOMMELIER, UMAMI AND UMAMIGO.



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MASH[®]

THE FOOD



THE FOOD

At MASH we serve steaks of exquisite quality from some of the best cattle in the world. Whether you prefer dry-aged Danish steak, a succulent piece of Japanese wagyu, juicy, grain-fed American meat or a hand-selected piece of Uruguay ribeye, you will find a tantalising selection to awaken your taste buds at MASH.

Enjoy your steak with a delicious selection of side dishes and vegetables, and complete it with a sauce – perhaps Béarnaise or Tartar?

There's always room for dessert. For those with a sweet tooth, we offer an array of luscious desserts, such as hand-made ice cream from Jakob & Jakob Rossini Organic, based on vanilla from the tiny Pacific island Vava'u in Tonga.



CAFÉ DU SOMMELIER

Opening Autumn 2017
Andreas Quartier in Altstadt

Le Sommelier is an exclusive French bistro. Since opening its doors in Copenhagen in 1997, the award-winning restaurant with its authentic cuisine and extensive wine list has garnered attention from locals and tourists. This led to a subsequent launch at Copenhagen Airport in 2013 with an equally popular following. Such proven success has led to its first step towards international expansion starting with Düsseldorf. Germany's Andreas Quartier in Düsseldorf's Altstadt is the perfect location, with all-day dining potential attracting a variety of guests. Consequently, our vision for Le Sommelier in Düsseldorf is Café du Sommelier. Here we offer an enticing breakfast menu, coffee and cakes, as well as our signature French menu along with an extensive wine list.

Café du
SOMMELIER
EST. 1997

Andreas Quartier • Mühlenstrasse 34 • 40213 Düsseldorf
Tel +49 2112 4092 140 • duesseldorf@cafedusommelier.de
www.cafedusommelier.de

MASH DÜSSELDORF

Opening Autumn 2017

Andreas Quartier in Altstadt

The new Modern American Steakhouse will be located at Mühlenstrasse in the newly developed Andreas-Quartier in the heart of Düsseldorf, one of the most spectacular and historical places in the city. The Quartier, with its international lifestyle and relaxed atmosphere, fits perfectly with the ambience of the restaurant. MASH Düsseldorf is slated to be an exclusive steakhouse with an urban, modern interior. Capturing the essence of the MASH concept based on the original MASH in Bredgade, Copenhagen. On the menu you'll find the world's finest meat from the best Danish dry-age steaks, beef from Australia, Uruguay, Germany, and Nebraska as well as the finest Japanese Kobe and Wagyu steaks – presented in cooling behind glass. The wine selection from all over the world is also to be exhibited spectacularly, also behind glass.



Andreas Quartier • Mühlenstrasse 34 • 40213 Düsseldorf
Tel +49 2112 4092 139 • duesseldorf@mashsteak.de
www.mashsteak.de



MASH

MODERN AMERICAN

MASH

STEAK HOUSE

MASH

MASH®

ODENSE

MASH

MASH

MASH ODENSE - Right in the centre of Denmark

MASH has conquered the lovely island of Fyn with our ninth restaurant to date. Here we offer our acclaimed premium selection of steaks, an extensive wine list and an ambitious bar in the historical centre of Odense. In our newly renovated restaurant, we will spoil you every day of the week with a mouth-watering menu for lunch and dinner, for everyday dining and special occasions.

MASH[®]

Vestergade 11 • 5000 Odense
(+45) 33 13 93 00 • odense@mashsteak.dk
www.mashsteak.dk





MASH®

COPENHAGEN
BREDGADE

MASH BREDGADE

- Setting the stage for success

In the pulsating city centre of Copenhagen, you will find MASH Bredgade. The first location where we launched our MASH concept back in 2009. Satisfy your craving for a steak for lunch or dinner in these cosy surroundings. The central location and intimate atmosphere at the bar add to MASH Bredgade's appeal as the go-to place for meeting friends and colleagues for a beer or cocktails or before an evening out on the town. Along with MASH Skovriderkroen, MASH Bredgade offers the very popular weekend brunch on Saturdays and Sundays.



Bredgade 20 • 1260 Copenhagen K
(+45) 33 13 93 00 • mail@mashsteak.dk
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MASH[®]

PENTHOUSE

MASH PENTHOUSE - A panoramic experience

The Tivoli Hotel was the ideal location for opening MASH Penthouse in 2015. Situated on the 12th floor in the new tower, MASH Penthouse offers a truly unique, exclusive experience with an amazing view of the rooftops over Copenhagen. Serving the utmost in prime steaks and an upscale wine list, echoed in our other MASH restaurants.



Arni Magnussons Gade 4, 12th Floor • 1577 Copenhagen K
(+45) 33 13 93 00 • penthouse@mashsteak.dk
www.mashsteak.dk





MASH[®]
SKOVRIDERKROEN

MASH SKOVRIDERKROEN - The old inn by the forest

What makes MASH Skovriderkroen special are the lush green surroundings, the view of the sea and the cosy atmosphere in the beautiful, old inn at Charlottenlund. Along with MASH Bredgade, MASH Skovriderkroen offers the very popular weekend brunch on Saturdays and Sundays. An indulgent experience where you can relax on our signature red sofas inside or in our lounge area on the patio outside - which opens when the first rays of summer shine on the inn.



Strandvejen 235 • 2920 Charlottenlund
(+45) 33 13 93 00 • nord@mashsteak.dk
www.mashsteak.dk





MASH

RUNGSTED HARBOUR

MASH®

RUNGSTED
HARBOUR

MASH RUNGSTED HARBOUR

- In between white sails and the blue sea

MASH Rungsted Harbour is an idyllic location where you can enjoy the lovely view by the harbour. The premises are newly restored and expanded with private dining rooms allowing for up to 60 guests. Here we offer an exclusive lunch menu not available at any other MASH restaurant, along with our signature menu of the finest steaks and extensive wine list featuring exquisite wines from all over the world.



Rungsted Havn 42-44 • 2960 Rungsted Kyst
33 13 93 00 • rungsted@mashsteak.dk
www.mashsteak.dk





MASH®

AARHUS

MASH AARHUS - Puttin' on the Ritz

MASH Aarhus is at home in the famous Hotel Ritz, a beautiful boutique hotel in a modern, Parisian art deco style at the heart of Aarhus city. An elegant location to enjoy a premium steak cooked to perfection, cocktails with soul or a sumptuous glass of fine wine from our curated list at MASH Aarhus.



Banegaardspladsen 12 • 8000 Aarhus
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www.mashsteak.dk





MASH[®]

COPENHAGEN
AIRPORT

MASH COPENHAGEN AIRPORT - Fuel up before take-off

MASH Copenhagen Airport, start your journey. MASH Airport in Copenhagen has changed the assumption that you can't expect a great dining experience at an airport. At MASH Airport, start your journey with a glass of champagne or prepare for a long flight with a succulent steak cooked to perfection, accompanied by Béarnaise sauce and our fabulously famous chilli fries. Relax before your departure with no stress in case you're pressed for time. Let us know your boarding schedule, and we'll do our best to accommodate you in time. We look forward to wishing you a great journey at MASH Copenhagen Airport.



Copenhagen Airport • Terminal 2, 1st Floor, Airside
(+45) 32 48 32 23 • mash.cph@ssp.dk
www.mashsteak.dk



The image shows the interior of a MASH London bar. The central feature is a long, curved bar with a dark, reflective top and a base of vertical, shimmering metallic rods. Several red bar stools are lined up along the bar. The bar is well-stocked with various bottles and glasses. In the background, there are two large display cases filled with bottles, and the walls are dark wood. The ceiling is white with several large, circular, recessed light fixtures. The floor is dark wood. The overall atmosphere is warm and sophisticated.

MASH[®]
LONDON

MASH LONDON

- The biggest and boldest!
A must-see near Piccadilly Circus

MASH London is our first foreign bastion beyond our successful MASH locations in our native Denmark. In 2012 we opened the doors of MASH London on Regent Street in Soho. Since then, we have a growing following of MASH aficionados, not to mention a list of industry awards, such as the Best Steak Restaurant and Best Wine List. Aside from our renowned premium quality steaks and coveted cocktails and wine, MASH London is known for its amazing interior and design. Located in one of the most iconic art deco buildings in Soho, the utterly enthralling atmosphere adds to its popularity and unique appeal.



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MASH[®]

HAMBURG

MASH
PROCECO BRASCOCCI STEAK HOUSE

MASH
PROCECO BRASCOCCI STEAK HOUSE

MASH HAMBURG

- By the river at the fisherman's wharf

Hamburg has been chosen as the first location for the MASH restaurant chain's entry into the German dining scene. Selected meats from all around the world will be on offer in an iconic atmosphere designed to be casual, cosy and relaxed. MASH Hamburg is situated in a new waterfront development near the famous Hamburg Fishmarket, featuring a stunning stand-alone bar inspired by the cocktail tradition from America. The ambitious wine programme captures the most intriguing wines from around the globe with a focus on North America's world-renowned wines. MASH London has already won numerous awards for its wine list, and MASH Hamburg strives for nothing less than the best.



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MASH®

GROUP DINING

GROUP DINING

- At our portfolio of restaurants

With Copenhagen Concepts, our restaurants cater to groups of up to 150 persons or more in exclusive dining rooms. We can tailor-make your arrangement so you have the best combination of food and wine available within your budget. We offer the finest food and wine in some of the most impressive private dining rooms in the industry. An overview of the group dining capacity in our restaurants:

Restaurant	Private Dining	The whole restaurant*	Restaurant	Private Dining	The whole restaurant*
MASH Aarhus	Up to 30	90	MASH London	Up to 30	300
MASH Bredgade	Up to 32	135	MASH Hamburg	Up to 20	150
MASH Odense	Up to 36	90	MASH Düsseldorf	Up to 12	90
MASH Rungsted	Up to 55	120	UMAMI	Up to 24	70
MASH Penthouse	Up to 30 **	90	Le Sommelier	Up to 50	100
MASH Skovriderkroen	Up to 14	260	Café du Sommelier Dusseldorf	Up to 12	130

* (Ex. Private Dining Room) ** (Not closed room)

MASH DK: (+45) 33 13 93 00 UMAMI: (+45) 33 38 75 00
MASH London: (+44) 0207 734 2608 Le Sommelier: (+45) 33 11 45 11
MASH Hamburg (+49) 40 80900-8111 Café du Sommelier. (+49) 2112 4092 140
MASH Düsseldorf..... (+49) 2112 4092 139





MASH[®]
BRUNCH



MASH BRUNCH SKOVRIDERKROEN & BREDGADE - Transforming your weekend into an experience

When it comes to brunch, you can look forward to the absolute best, with inspiration from European and American breakfast cuisine. We offer an international brunch made from the freshest ingredients of the highest quality. Enjoy an elegant view of the sea at MASH Skovriderkroen or the energy of Denmark's capital at MASH Bredgade in the heart of Copenhagen City.



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le Sommelier
EST. 1997
COPENHAGEN

LE SOMMELIER COPENHAGEN

- A French bistro known
for its class and clientele

Meet members of the Royal Family. Businessmen and women. Connoisseurs and the cultural elite. They are the Le Sommelier clientele who often comes for lunch or dinner to indulge in our iconic French dishes, such as foie gras piglet and crêpes suzette. Le Sommelier boasts an impressive wine cellar with over 1,600 varieties specially selected by our accredited Sommelier experts.

Le Sommelier is the epitome of a French Brasserie, with all that the term implies when it comes to energy and atmosphere. The rooms are elegant, spacious and full of light. The service is smooth, attentive and considered the best in town. But of course it's the food and wine that make Le Sommelier one of the best French bistros in Denmark. Known for our talent for choosing just the right wine to compliment an uncompromising array of classic French cuisine. Everything at Le Sommelier echoes our passion for our profession.

le Sommelier
EST. 1997

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www.lesommelier.dk





LE SOMMELIER
BAR & BISTRO
CPH AIRPORT

LE SOMMELIER
BAR & BISTRO
COPENHAGEN AIRPORT
- A delicious interlude
before your departure

An informal take on the original Le Sommelier, our Copenhagen Airport location features a bistro version with the same focus on incomparable high quality, served from early breakfast, to late night - amidst the buzz of this modern, international airport.

LE SOMMELIER
BAR & BISTRO

Copenhagen Airport • Terminal 2, Ground Floor, Airside • 2770 Kastrup
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A modern living room at night. In the background, a staircase is illuminated by warm, glowing lights. In the foreground, two dark armchairs are visible. A small round table holds several decorative lanterns with intricate patterns. The overall atmosphere is cozy and sophisticated.

UMAMI
THE FUSION

UMAMI

- A Japanese restaurant with a French accent

Umami is a fusion of Japanese-French cuisine situated in Copenhagen central. The dining experience is based on the Japanese culinary philosophy of natural, seasonal ingredients, intensified and enhanced by highlights from French cuisine. The result? The best of both worlds. The intriguing interior is riveting and inviting, housing a restaurant and bar known for quality and creativity. Simply put, Umami is modern and informal, down to earth but at the same time elegant - and ambitious.

With a simple concept, Umami aims to introduce new tastes experiences at a price that allows more people to participate in this delicious merging of gastronomic sensations. Without compromising on the entire experience as a whole, given Umami's décor, service, food, drinks and expertise. We invite you to share our passion for contemporary cuisine that's on the cutting edge of creative.

UMAMI

Store Kongensgade 59 • 1264 Copenhagen K
+45 33 38 75 00 • mail@restaurantumami.dk
www.restaurantumami.dk



KABUKU

THE KABUKU BAR AT UMAMI An experience that's anything but ordinary

Kabuku is an intimate lounge located at the ground floor of Restaurant Umami. The term is believed to originate from ancient times in the secret societies in the darkest corners of Japan. It's all about experiences that are out of the ordinary – open for you to experience for yourself. This is the essence of Kabuku. Simple, sophisticated and elusive. We cordially invite you to discover our world-renown wines, outrageous cocktails and specially selected dishes.

Store Kongensgade 59 • 1264 Copenhagen K
(+45) 33 38 75 00 • www.restaurantumami.dk



UMAMI GO

ENJOY UMAMI AT HOME

UmamiGo was established in response to people's desire for upscale take-away cuisine. Especially professionals who want to reward themselves with high quality dining at home. A welcome alternative for people whose private time is precious

At UmamiGo, customers can order from either Umami or Le Sommelier, as the chefs are the same. An opportunity that ensures the same exquisite presentation and dining experience at the restaurant – at home.

Store Kongensgade 59 • 1264 Copenhagen K
(+45) 33 38 75 00 • mail@umamigo.dk
www.umamigo.dk

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CAFÉ DU SOMMELIER

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THE OWNERS



JESPER BOELSKIFTE
CEO & FOUNDER



MIKKEL EGEDE GLAHN
MARKETING DIRECTOR



ERIK GEMAL WITTING
DIRECTOR & FOUNDER



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WE LOOK FORWARD TO SEEING YOU!

le **Sommelier**
EST. 1997

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