



MENU FOR GROUP DINING

The menu must be the same for everyone in groups of 11 guests and above.

Menu and wine must be ordered no later than 5 weekdays before the event.

The price of a 3-course menu consisting of a starter, main course and dessert is noted at the steak.

The menu is based on the following card:

STARTERS

Searced Carpaccio | MASH Tatar | MASH Salat | Tuna Tartare
Batallé Serrano Ham | Dry-aged Croquettes | Salmon Ceviche

Starters to share – Head Chef's choice

STEAKS



USA GREATER OMAHA

N. Y. Strip, approx. 300 g.645

Ribeye, approx. 400 g.745

DENMARK DRY-AGED, 90 days

Ribeye, approx. 300 g.685

URUGUAY

Ribeye, approx. 300 g.585

Tenderloin, approx. 200 g. ...595



All main courses are served with béarnaise sauce and red wine sauce, thick French fries, mixed tomato salad and creamy spinach placed in the middle of the table.

DESSERTS & CHEESE

MASH Cheesecake with Berry Compote and Raspberry Sorbet | Crème Brûlée with Rhubarb- and Strawberry Sorbet
Deconstructed Lemon Tart with Vanilla Ice Cream | Banana Split with Baked Banana, Vanilla Ice Cream and Chocolate Cream

Comté with Nuts

SNACKS

Served with the aperitif
per person 35

PETIT FOURS

Served with the coffee
per person 55

WINE MENUS

WINE MENU 1

MASH aperitif - choose between MASH Margarita or Sparkling Wine

3 wines paired with the menu at house wine level
(The wines are served ad libitum during dinner)

Ice water during the dinner

Coffee or Tea

450



WINE MENU 2

MASH aperitif - choose between MASH Margarita or Champagne

3 medium level wines paired with the menu
(The wines are served ad libitum during dinner)

Mineral water during the dinner

Coffee or Tea

650



WINE MENU 3

MASH aperitif - choose between MASH Margarita or Champagne

“I’ll have what the Sommelier is having”

Wine pairing with 3 great wines chosen by our Sommelier
(The wines are served ad libitum during dinner)

Mineral water during the dinner

Coffee or Tea

775