

## GROUP DINING

*For parties of 8 guests and above the menu must be the same. Menu and wine must be ordered no later than 5 weekdays before the event.  
A 3-course menu is composed from menu card below.*

### STARTERS

**Seared Carpaccio | MASH Tatare | Green salad with avocado and pomegranate seeds | Tuna Tatare | Batallé Serrano Ham  
Dry-Aged Croquettes | Spaghetti with tomato sauce and Burrata | Starters to share – Head Chef’s choice**

### STEAKS

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

**CANADIAN** *Spring Creek beef, Western Alberta*  
**Ribeye, approx. 400 g** ..... 765

**USA** *Greater Omaha*  
**N. Y. Strip, approx. 300 g**..... 645

**DENMARK** *Dry-Aged 90 days*  
**Ribeye, approx. 300 g** ..... 715

**URUGUAY**  
**Ribeye, approx. 300 g**..... 625  
**Tenderloin, approx. 200 g** ..... 655

**NEW ZEALAND**  
*Grass-fed, intense and flavourful!*  
**Striploin, approx. 250 g** ..... 595

**Taste “around the world” together with MASH  
by enjoying a mouth-watering**

#### MASH WORLD TOUR

- Japanese Kobe A4/A5 Prime Cut 995
- Danish Dry-Aged Ribeye *per person*
- American N. Y. Strip



*All main courses are served with béarnaise sauce and red wine sauce, fries, mixed tomato salad and creamy spinach.  
Sauces and sides are placed in the middle of the table for sharing.*

**SNACKS**  
Per person 35

### DESSERTS & CHEESE

**CHOCOLATE  
PETIT FOURS**  
Per person 59

**MASH Cheesecake** with berry compote and raspberry sorbet | **Chocolate fondant** with pickled rhubarb and vanilla ice cream  
**MASH chocolate pie** with blackcurrant puree, sorbet and almond and white chocolate croquette  
**Crème Brûlée** with blackcurrant sorbet | **Comté with Nuts** - aged in 32 month

## 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

485



### WINE MENU 2

MASH aperitif - choose between MASH Margarita or Grand Cru Le Mesnil Champagne

3 wines paired with the menu at medium level

*(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 Grand Cru Le Mesnil Champagne

3 great top wines chosen by our Sommelier that compliment the menu

*(The wines are served ad libitum during dinner)*

Mineral Water during the dinner

Coffee or Tea

775