

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 | Batallé Serrano Ham | Tuna Tatare
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 Wild Rose Beef, Southern Alberta	
Ribeye, approx. 400 g	815
USA Greater Omaha	
Bone in Ribeye, approx. 600 g	885
DENMARK Dry-Aged 90 days	
Ribeye, approx. 300 g	795

URUGUAY	
Ribeye, approx. 300 g	655
Tenderloin, approx. 200 g	675
NEW ZEALAND	
<i>Grass-fed, intense and flavourful!</i>	
Striploin, approx. 250 g	625

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

- Japanese Kobe A4/A5 Prime Cut
 - Danish Dry-Aged Ribeye
 - Canadian Striploin
- 1075 per person



**UNFORTUNATELY
WE CANNOT
GUARANTEE
HALAL**

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 45

DESSERTS & CHEESE

**CHOCOLATE
PETIT FOURS**
Per person 59

MASH Cheesecake with berry compote and raspberry sorbet | **Chocolate fondant** with rhubarb and vanilla ice cream
Lemon mousse with black currant, yuzu and hibiscus meringue and lemon sorbet
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

545



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

695



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

845