

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.

SNACKS
Per person 45

STARTERS

Carpaccio | MASH tartare | Dry-age croquettes with relish | Batallé Serrano ham with grilled bread | Shrimp “hotdog”
Tuna tartare | MASH Caesar salad | Halibut ceviche | Starters to share – *Head Chef’s choice*

STEAKS

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

USA

GREATER OMAHA, NEBRASKA

New York Strip, approx. 300 g..... 785
Ribeye, approx. 400 g. 925
Bone-in Ribeye, approx. 600 g. 995

DENMARK Dry-Aged 90 days

Ribeye, dry-aged, approx. 300 g 985

CANADIAN

WILD ROSE BEEF, SOUTHERN ALBERTA

Tomahawk, approx. 1.300 g. 1950

URUGUAY

Ribeye, approx. 300 g. 750
Tenderloin, approx. 200 g. 795
Tenderloin, approx. 300 g. 925

FOR 2 PERSONS

Taste “around the world” by enjoying our mouth-watering



MASH WORLD TOUR

- Japanese Kobe A4/A5 Prime Cut
 - Danish Dry-Aged Ribeye
 - American Striploin
- 1445 per person

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.

**CHOCOLATE
PETIT FOURS**
Per person 59

DESSERTS & CHEESE

UNFORTUNATELY
WE CANNOT
GUARANTEE
HALAL

Crème fraîche panna cotta Seasonal berries flipped in own syrup and served with sorbet

Chocolate Snickers Chocolate Cremeux, roasted peanuts, chocolate croustillant, vanilla ice cream, salted caramel ice cream and caramel sauce

Comté with Nuts - aged for +30 months

WINE MENUS

WINE MENU 1

MASH aperitif - choose between MASH Margarita or Cremant de Bourgogne

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

625



WINE MENU 2

MASH aperitif - choose between MASH Margarita or Louis Roederer "Collection 243" Brût 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

750



WINE MENU 3

MASH aperitif - choose between MASH Margarita or Louis Roederer "Collection 243" Brût 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

875