

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 | Safran risotto
Tuna tartare | Sweet Potato Gnocchi | Linguine with tiger prawns | 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.

CANADIAN <i>Wild Rose Beef, Southern Alberta</i>	USA <i>Greater Omaha</i>
Striploin , approx. 300 g 795	Bone-in Ribeye , approx. 600 g..... 995
Ribeye , approx. 400 g 950	URUGUAY
Tenderloin , approx. 200 g..... 865	Ribeye , approx. 300 g..... 750
DENMARK <i>Dry-Aged 90 days</i>	Tenderloin , approx. 200 g 795
Ribeye, dry-aged , approx. 300 g 985	

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



MASH WORLD TOUR

- Japanese Kobe A4/A5 Prime Cut
- Danish Dry-Aged Ribeye
- Canadian 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 Brûlée with raspberry sorbet
Baba au citron! with stirred ricotta, lemon sorbet and Sassicaia olive oil
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