

## 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-aged croquettes with relish | Batallé Serrano ham with grilled bread**  
**Lightly smoked salmon with lemon pepper | Tuna tartare | Curliflower soup | 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.*

<b>USA GREATER OMAHA, NEBRASKA</b>	
<b>New York Strip, approx. 300 g.....</b>	<b>785</b>
<b>Ribeye, approx. 400 g. ....</b>	<b>925</b>
<b>Bone-in Ribeye, approx. 600 g. ....</b>	<b>995</b>
<b>DENMARK Dry-Aged 90 days</b>	
<b>Ribeye, dry-aged, approx. 300 g.....</b>	<b>985</b>

<b>URUGUAY</b>	
<b>Ribeye, approx. 300 g. ....</b>	<b>750</b>
<b>Tenderloin, approx. 200 g. ....</b>	<b>795</b>
<b>Tenderloin, approx. 300 g. ....</b>	<b>925</b>

**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**

- Apple and blackberry crumble** Crispy crumble, vanilla, Zari apples, blackberry and Tonka bean ice cream
- MASH S'mores Brownie** Chocolate brownie, marshmallow, camalized popcorn and vanilla ice cream
- Crème brûlée** With pineapple sorbet
- 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 244" 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 244" 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