

## 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  
Hiramasa Kingfish | Tuna tartare | Rigatoni with rustic pesto | 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>DENMARK</b> <i>Dry-Aged 90 days</i>		<b>CANADISK</b> <i>Heritage Angus Beef, Alberta</i>	
<b>Ribeye, dry-aged, approx. 300 g</b> .....	<b>985</b>	<b>Striploin, approx. 300 g</b> .....	<b>785</b>
<b>URUGUAY</b> <i>Specially selected grain-fed Beef</i>		<b>Ribeye, approx. 400 g</b> .....	<b>925</b>
<b>Ribeye, approx. 300 g</b> .....	<b>750</b>	<b>USA</b> <i>Greater Omaha, Nebraska</i>	
<b>Tenderloin, approx. 200 g</b> .....	<b>795</b>	<b>Bone-in Ribeye, approx. 600 g</b> .....	<b>995</b>
<b>Tenderloin, approx. 300 g</b> .....	<b>925</b>		

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



### MASH WORLD TOUR

- Japanese Kobe Prime Cut
  - Danish Dry-aged Ribeye
  - Canadisk 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

**Gateau Marcel** With blood orange fillets and orange sorbet  
**Eton Mess** Crème Chantilly, meringue, strained yogurt, raspberries and raspberry sorbet  
**Crème brûlée** with passionfruit 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

685



### 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

785



### 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