

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 focaccia
Hiramasa Kingfish | Tuna tartare | Spaghetti with Stracciatella and Marzano tomatoes | 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.

DENMARK <i>Dry-Aged 90 days</i>		CANADA <i>Heritage Angus Beef, Alberta</i>	
Ribeye, dry-aged, approx. 300 g	985	Striploin, approx. 300 g	785
URUGUAY <i>Specially selected grain-fed Beef</i>		Tenderloin, approx. 200 g	945
Ribeye, approx. 300 g	750	USA <i>Greater Omaha, Nebraska</i>	
Tenderloin, approx. 200 g	795	Ribeye, approx. 400 g	925
Tenderloin, approx. 300 g	925	Bone-in Ribeye, approx. 600 g	995

Taste "around the world" by enjoying our mouth-watering



MASH WORLD TOUR

- Japanese Akune Gold, Wagyu A5
- Danish Dry-aged Ribeye
- Canadian Striploin

1445 per person



AKUNE GOLD

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 with Jonagold apples, blackberries, crisp crumble and tonka bean ice cream
Chocolate fondant with a soft center, rum-marinated pineapple and vanilla ice cream
Crème brûlée with blackcurrant sorbet
Selection of **Arla Unika** cheeses

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 245" 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 245" 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