

## GROUP DINING

### STARTERS

### SNACKS

Per person 45

Carpaccio of beef with Unika Gammel Knas cheese | MASH tartare | Dry-aged croquettes with relish | Tuna tartare  
 Batallé Serrano ham with grilled focaccia | Carpaccio of Madagascar shrimps | Spaghetti with Stracciatella and Marzano tomatoes  
 Starters to share – *Head Chef's choice*

### STEAKS

<b>DENMARK</b> <i>Dry-Aged 90 days</i>	
<b>Ribeye, dry-aged, approx. 300 g</b> .....	985
<b>URUGUAY</b> <i>Specially selected cuts</i>	
<b>GRASS-FED BLACK ANGUS</b>	
<b>Ribeye, approx. 250 g</b> .....	695
<b>GRAIN-FED BLACK ANGUS</b>	
<b>Ribeye, approx. 300 g</b> .....	845
<b>Tenderloin, approx. 200 g</b> .....	795
<b>Tenderloin, approx. 300 g</b> .....	925

<b>CANADA</b> <i>Heritage Angus Beef, Alberta</i>	
<b>Striploin, approx. 300 g</b> .....	835
<b>Ribeye, approx. 400 g</b> .....	975
<b>Tenderloin, approx. 200 g</b> .....	945
<b>USA</b> <i>Greater Omaha, Nebraska</i>	
<b>Bone-in Ribeye, approx. 600 g</b> .....	1125



Taste “around the world” by enjoying our mouth-watering  
**MASH WORLD TOUR**

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



1445 per person

AKUNE GOLD

*Main courses are served with béarnaise and red wine sauce, fries, tomato salad and creamy spinach, served in the middle of the table for sharing.*

### DESSERTS & CHEESE

**CHOCOLATE  
 PETIT FOURS**  
 Per person 59

**Key Lime Pie** with crème Chantilly, lemon zest and lemon sorbet  
**Chocolate fondant** with a soft center, rum-marinated pineapple and vanilla ice cream  
**Crème brûlée** with raspberry sorbet  
 Selection of **3 pieces of Unika cheeses**

**UNFORTUNATELY  
 WE CANNOT  
 GUARANTEE  
 HALAL**

*The price of the menu, including sides and sauces as well as dessert, is listed next to the steak. The three-course menu is composed from the following menu cards listed above.*

## 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