

GROUP DINING

For parties of 6 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.

STARTERS

Seared Carpaccio | MASH Tatare | Salad with Beetroot and nuts | Tuna Tatare | Batallé Serrano Ham
Dry-Aged Croquettes | Rigatoni with Homemade Pesto | Starters to share – Head Chef’s choice

STEAKS

The price of a 3-course menu consisting of a starter, main course and dessert is noted at the steak.

USA GREATER OMAHA	
N. Y. Strip, approx. 300 g	645
Ribeye, approx. 400 g	745
DENMARK	
<i>Dry-Aged 90 days</i>	
Ribeye, approx. 300 g	685

URUGUAY	
Ribeye, approx. 300 g	585
Tenderloin, approx. 200 g	625
NEW ZEALAND	
<i>Grass-fed, intense and flavourful!</i>	
Striploin, approx. 250 g	595

Taste “around the world” together with MASH
by enjoying a mouth-watering



- MASH WORLD TOUR**
- Japanese Kobe A4/A5 Prime Cut
 - Danish Dry-Aged Ribeye
 - American N. Y. Strip

975
per person

All main courses are served with béarnaise sauce and red wine sauce, thick French fries, mixed tomato salad and creamy spinach placed in the middle of the table.

SNACKS
 Per person **35**

DESSERTS & CHEESE

**CHOCOLATE
 PETIT FOURS**
 Per person **59**

MASH Cheesecake with berry compote and raspberry sorbet | **Our kind of Tiramisu** Cake crumble, mascarpone, espresso and mocha ice cream
Apple Mazarine with cinnamon syrup, baked white chocolate and vanilla ice cream
Crème Brûlée with blackcurrant sorbet | **Comté with Nuts** - 32 months

WINE MENUS

WINE MENU 1

MASH aperitif - choose between MASH Margarita or Sparkling Wine

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

450



WINE MENU 2

MASH aperitif - choose between MASH Margarita or Champagne

3 medium level wines paired with the menu

(The wines are served ad libitum during dinner)

Mineral Water during the dinner

Coffee or Tea

650



WINE MENU 3

MASH aperitif - choose between MASH Margarita or Champagne

"I'll have what the Sommelier is having"

Wine pairing with 3 great wines chosen by our Sommelier

(The wines are served ad libitum during dinner)

Mineral Water during the dinner

Coffee or Tea

775