

GROUP DINING

For parties of 11 guests and above, the menu must be the same.
Menu and wine must be ordered no later than 5 weekdays days before the event.
A 3 course menu is composed from from menu card below:

STARTERS

Seared Carpaccio | MASH Tatar | MASH Salad | Tuna Tartare | Batallé Serrano Ham
Dry-aged Croquettes | Cod Ceviche | 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		DENMARK DRY-AGED, 90 days		URUGUAY	
N. Y. Strip, approx. 300 g	645	Ribeye, approx. 300 g	685	Ribeye, approx. 300 g	585
Ribeye, approx. 400 g	745			Tenderloin, approx. 200 g	625

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
Served with the aperitif
per person 35

DESSERTS & CHEESE

PETIT FOURS
Served with the coffee
per person 55

MASH Cheesecake with Berry Compote and Raspberry Sorbet | **Chocolate mousse** with mint coulis and vanilla ice cream
Baked pineapple with coconut Dark rum, vanilla, warm spices, tuile, coconut ice cream and caramel sauce
Crème Brûlée with Rhubarb- and Strawberry Sorbet | **Comté with Nuts**

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