

## 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.*

### STARTERS

**Seared Carpaccio | MASH Tatare | Broccolini with hummus | Batallé Serrano Ham**  
**Tuna Tatare | Spaghetti with tomato sauce and Burrata | 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.*

<b>CANADIAN</b> <i>Wild Rose Beef, Southern Alberta</i>		<b>USA</b> <i>Greater Omaha</i>	
<b>Striploin</b> , approx. 300 g .....	750	<b>Bone in Ribeye</b> , approx. 600 g .....	995
<b>Ribeye</b> , approx. 400 g .....	895	<b>URUGUAY</b>	
<b>Tenderloin</b> , approx. 200 g .....	825	<b>Ribeye</b> , approx. 300 g .....	695
<b>DENMARK</b> <i>Dry-Aged 90 days</i>		<b>Tenderloin</b> , approx. 250 g .....	765
<b>Ribeye, dry-aged</b> , approx. 300 g .....	865	<b>NEW ZEALAND</b>	
<b>T-Bone</b> , approx. 450 g .....	895	<i>Grass-fed, intense and flavourful!</i>	
		<b>Striploin</b> , approx. 250 g .....	650

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
- Canadian Striploin

1150 per person

**UNFORTUNATELY  
WE CANNOT  
GUARANTEE  
HALAL**

*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.*

**SNACKS**  
Per person 45

### DESSERTS & CHEESE

**CHOCOLATE  
PETIT FOURS**  
Per person 59

**MASH Cheesecake** with raw marinated berries and raspberry sorbet | **Vanilla panna cotta** with raspberries, strawberries and strawberry sorbet  
**White chocolate mousse with mango cream** with lemon sorbet and coconut | **Comté with Nuts** - aged in 32 month

## 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

585



### WINE MENU 2

MASH aperitif - choose between MASH Margarita or Louis Roederer "Collection 242" 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

725



### WINE MENU 3

MASH aperitif - choose between MASH Margarita or Louis Roederer "Collection 242" 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

845