

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

Seared Carpaccio | MASH Tartare | Octopus carpaccio | Batallé Serrano ham with lettuce
Tuna Tartare | Spaghetti with tomato sauce and Stracciatella | 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.

CANADIAN <i>Wild Rose Beef, Southern Alberta</i>		USA <i>Greater Omaha</i>	
Striploin , approx. 300 g	750	Bone-in Ribeye , approx. 600 g.....	995
Ribeye , approx. 400 g	895	URUGUAY	
Tenderloin , approx. 200 g.....	825	Ribeye , approx. 300 g.....	695
DENMARK <i>Dry-Aged 90 days</i>		Tenderloin , approx. 250 g	765
Ribeye, dry-aged , approx. 300 g	865		

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.*

DESSERTS & CHEESE

**CHOCOLATE
PETIT FOURS**
Per person 59

MASH Cheesecake with raw marinated berries and raspberry sorbet | **Crème Brûlée** with passion fruit sorbet
Apple and Blackberry Crumble with tonka ice cream | **Comté with Nuts** - aged in +30 months

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

585



WINE MENU 2

MASH aperitif - choose between MASH Margarita or Louis Roederer "Collection 243" 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 243" 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