

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

**Carpaccio | MASH Tartare | Dry-age Croquettes with relish | Batallé Serrano ham with grilled bread and chive mayo
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 *Wild Rose Beef, Southern Alberta*
Striploin, approx. 300 g 795
Ribeye, approx. 400 g 950
Tenderloin, approx. 200 g..... 865
DENMARK *Dry-Aged 90 days*
Ribeye, dry-aged, approx. 300 g 895

USA *Greater Omaha*
Bone-in Ribeye, approx. 600 g..... 995
URUGUAY
Ribeye, approx. 300 g..... 750
Tenderloin, approx. 225 g 795

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

Tipsy pineapple with caramelized pineapple, crumble and apple sorbet

MASH Cheesecake with raw marinated berries and raspberry sorbet | **Crème Brûlée** with passion fruit sorbet
Caramel pie with salted caramel, baked white chocolate and espresso/honey 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

625



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