## MENU FOR GROUP DINING

The menu must be the same for everyone in groups of 16 guests and above.
Menu and wine must be ordered no later than 5 weekdays before the event.


Carpaccio | MASH Tartare \| Dry-age Croquettes with relish \| Batallé Serrano ham with grilled bread Tuna Tartare | Linguine with tiger prawns \| Starters to share - Head Chef's choice


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 ............... 78 CANADIAN | Dry-age Ribeye, appro. 300 g ........ 22 GERMANY | Ribeye, approx. 300 g.................... 68 200 days premium grainfed Taurus Gold Selection |
| SpRING CREEK BEEF, WESTERN ALBERTA <br> Ribeye, approx. 400 g ...................... 89 | Tenderloin, approx. 300 g................ 79 | Tenderloin, approx. 200 g .............. 72 |

## DESSERTS \& CHEESE

## Crème Brûlée

with raspberry sorbet

## MASH Cheesecake

with compot of berries and strawberry sorbet

## Chocolate Snickers

Chocolate Cremeux, roasted peanuts, chocolate croustillant, vanilla ice cream, salted caramel
ice cream and caramel sauce

PETIT FOURS
Pastries and chocolates Per Person 6

## Baba au citron!

Whipped ricotta, lemon sorbet and Sassicaia olive oil

## WINE MENUS



