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. The price of a 3-course menu consisting of a starter, main course and dessert is noted at the steak.

STARTERS

Batallé Serrano Ham with Croquettes of potato
Salmon Ceviche | Grilled Carpaccio | MASH Tatare
MASH Salad | Tuna Tartare | Dry-age Croquettes

STEAKS

AMERICA - OMAHA
N.Y. Strip, approx. 300 g ... 68
Rib-Eye, approx. 400 g ...... 74

DENMARK
Dry-aged 90 days
Rib-Eye, approx. 300 g ....... 72

URUGUAY
Rib-Eye, approx. 300 g ...... 55
Tenderloin, approx. 200 g 61

GERMANY
Tenderloin, approx. 300 g . 69

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.

DESSERTS

MASH Cheesecake
with Berry Compote and Raspberry Sorbet
Crème Brûlée
with Rhubarb- and Strawberry Sorbet
Deconstructed Lemon Tart
with Vanilla Ice Cream
Banana Split
Baked Banana, Vanilla Ice Cream and Chocolate Cream

SNACKS

Served with the aperitif per person 10

PETIT FOURS

Served with the coffee per person 6
WINE MENUS

WINE MENU 1

MASH Cocktail or Winzersekt
2 wines paired with the menu on “House Wine” level
(Wines are served during the dinner)
Mineral water
Coffee or tea

46

WINE MENU 2

MASH Cocktail or Champagne
2 wines paired with the menu on middle level
(wines are served during the dinner)
Mineral water
Coffee or tea

62

WINE MENU 3

MASH Cocktail or Champagne
2 top wines in harmony with the chosen menu
(wines are served during the dinner)
Mineral water
Coffee or tea

99