

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.

STARTERS

Batallé Serrano Ham with Potato Croquettes | Cod Ceviche | Grilled Carpaccio
MASH Tatare | MASH Salad | Tuna Tartare | Dry-age Croquettes

STEAKS

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	68	Dry-age Ribeye, approx. 300 g.....	72	Ribeye, approx. 300 g.....	55
Ribeye, approx. 400 g.....	74	GERMANY		Tenderloin, approx. 200 g	61
		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.

SNACKS
Served with the aperitif
per person **10**

DESSERTS & CHEESE

PETIT FOURS
Served with the coffee
per person **6**

Baked pineapple with coconut *Dark rum, warm spices, tuile, vanilla, coconut ice cream and caramel sauce*
Crème Brûlée *with Rhubarb- and Strawberry Sorbet* | **Chocolate mousse** *with min coulis and vanilla ice cream*
MASH Cheesecake *with Berry Compote and Raspberry Sorbet*

WINE MENUS

WINE MENU 1

MASH aperitif - choose between MASH cocktail or Sparkling Wine

2 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

450

WINE MENU 2

MASH aperitif - choose between MASH cocktail or Champagne

2 medium level wines paired with the menu

(The wines are served ad libitum during dinner)

Mineral water during the dinner

Coffee or Tea

650

WINE MENU 3

MASH aperitif - choose between MASH cocktail or Champagne

"I'll have what the Sommelier is having"

Wine pairing with 2 great wines chosen by our Sommelier

(The wines are served ad libitum during dinner)

Mineral water during the dinner

Coffee or Tea

775

