MODERN AMERICAN

STEAK HOUSE

GROUP DINING

For parties of 9 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.

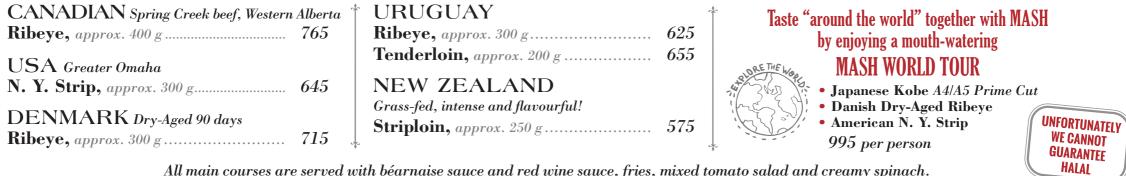


 Seared Carpaccio
 MASH Tatare
 Green salad with avocado and pomegranate seeds
 Tuna Tatare
 Batallé Serrano Ham

 Dry-Aged Croquettes
 Spaghetti with tomato sauce and Burrata
 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.



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 berry compote and raspberry sorbet
 Chocolate fondant with pickled rhubarb and vanilla ice cream

 MASH chocolate pie with blackcurrant puree, sorbet and almond and white chocolate croquette
 Crème Brûlée with blackcurrant sorbet

 Comté with Nuts - aged in 32 month

