



### Always on Tysta Mari

Monday-Friday 11.00-16.00 Saturday 11.00-16.30

- Salmon bake served with melted butter.
- Fish soup with shrimps served with aioli
- Shrimp salad served with Rhode Island dressing
- Marinated salmon served with mustard sauce and creamed potatoes
- Smoked salmon served with horseradish cream and toast
- Toast Skagen (shrimps with dill and mayonnaise)

### Today's Lunch Wednesday 13.9

- Lamb sausage, tomato sauce, potato au gratin with cream, herbs, parmesan
- Rapeseed pig, roasted carrot, yoghurt, harissa, mashed potatoes
- Fish casserole, white wine, cream, beetroots, toast, boiled potatoes
- Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes
- Salad with salmon, tataki, , cucumber- and see grass noodles, lime- ginger dressing

### Seafood

- Oysters Fine de Claire
- Fresh shrimps served with toast and Rhode Island
- ½ American lobster served with toast
- Bleak roe served with sour cream, onion and toast
- Seafood plate served with Rhode Island and toast

### Sandwiches

- Open sandwich with smoked salmon and horseradish on Danish rye bread
- Open sandwich with marinated salmon and mustard sauce on Danish rye bread
- Open sandwich with shrimps, egg and mayonnaise on Danish rye bread
- Open sandwich with lever pâté and pickled cucumber on Danish rye bread
- Croissants with cheese or ham and cheese

### Afternoon Special

Monday-Friday 16.00-18.30

- Salmon bake served with melted butter
- Fish soup with shrimps served with aioli
- Shrimp salad served with Rhode Island
- Marinated salmon served with mustard sauce and creamed potatoes
- Smoked salmon served with horseradish cream and toast
- Toast Skagen, (shrimps with dill and mayonnaise)
- Avocado with skagen

### Dessert

- Lemon meringue pie
- Chocolate cake with whipped cream
- Chocolate bisque
- Petit Four
- Macarong

	White wine	Glass	Bottle
150:-	House	95:-	330:-
190:-	Sauvignon Blanc	100:-	365:-
195:-	Chardonnay	110:-	385:-
225:-	Chablis	135:-	450:-
245:-	Sancerre	135:-	450:-
245:-	Riesling	115:-	385:-
	Grüner Veltliner	100:-	365:-
	Pinot Grigio	110:-	385:-
	<b>Red wine</b>		
135:-	House	95:-	330:-
135:-	Ripasso Valpolicella	120:-	395:-
135:-	Valpolicella	120:-	395:-
150:-	Côtes-du-Rhône Organic	100:-	365:-
150:-	Shiraz	100:-	365:-
	Bourgogne Rouge Pinot Noir	135:-	450:-
	Zinfandel	115:-	385:-
	Barolo		695:-
	<b>Rosé wine</b>		
30:-	House	95:-	330:-
250:-	Gobelsburg Zwiegelt	110:-	375:-
395:-	<b>Champagne &amp; Sparkling</b>		
550:-	Taittinger Brut	135:-	695:-
	Cava	100:-	375:-
170:-	<b>Draught beer Lager 40 cl.</b>		
170:-	Bryggmästaren premium gold		73:-
170:-	Warsteiner		78:-
110:-	<b>Beer Bottle</b>		
65:-	Åbro Export, 50 cl		85:-
	Bryggmästaren Dark lager, 50 cl		85:-
	Fullers London Pride, 50 cl		95:-
150:-	Peroni, 33 cl		70:-
190:-	IPA 33 cl.		85:-
195:-	Cider 50 cl.		85:-
225:-	Warsteiner 0,0		40:-
245:-	<b>Aquavit &amp; Spirits</b>	<b>4 cl</b>	<b>6 cl</b>
245:-	Vodka	88:-	132:-
265:-	Snaps	88:-	132:-
	Whisky	88:-	132:-
	Gin 75:-	88:-	132:-
85:-	Gammeldansk	88:-	132:-
85:-	Jägermeister	88:-	132:-
50:-	Fernet	88:-	132:-
30:-	Konjak	88:-	132:-
25:-	Calvados	88:-	132:-
	Cointreau	88:-	132:-
	Grappa	100:-	150:-
	Punsch	88:-	132:-