## Always on Tysta Mari
**Monday-Friday 11.00-16.00 Saturday 11.00-16.30**

| | |
|---|---|
| Salmon bake served with melted butter. | 150:- |
| Fish soup with shrimps served with aioli | 190:- |
| Shrimp salad served with Rhode Island dressing | 195:- |
| Marinated salmon served with mustard sauce and creamed potatoes | 225:- |
| Smoked salmon served with horseradish cream and toast | 245:- |
| Toast Skagen (shrimps with dill and mayonnaise) | 245:- |

## Today´s Lunch Thursday 7.12

| | |
|---|---|
| Deep fried herb marinated chicken, salad with cabbage, apple and ginger, boiled potatoes | 135:- |
| Baked cod, tomato sauce, mozzarella, artichoke, olives, mashed potatoes | 135:- |
| Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes | 150:- |
| Salad with smoked salmon, green beans, yellow beetroots, cauliflower, herb dressing | 150:- |
| Mix your own salad from our salad bar | 150:- |
| Fish soup with shrimps served with aioli | 190:- |

## Seafood

| | |
|---|---|
| Oysters Fine de Claire | 30:- |
| Fresh shrimps served with toast and Rhode Island | Daily price |
| ½ American lobster served with toast | 210:- |
| Bleak roe served with sour cream, onion and toast | 395:- |
| Seafood plate served with Rhode Island and toast | 550:- |

## Sandviches

| | |
|---|---|
| Open sandwich with smoked salmon and horseradish on Danish rye bread | 170:- |
| Open sandwich with marinated salmon and mustard sauce on Danish rye bread | 170:- |
| Open sandwich with shrimps, egg and mayonnaise on Danish rye bread | 170:- |
| Open sandwich with lever pâté and pickled cucumber on Danish rye bread | 110:- |
| Croissants with cheese or ham and cheese | 65:- |

## Afternoon Special
**Monday-Friday 16.00-18.30**

| | |
|---|---|
| Salmon bake served with melted butter | 150:- |
| Fish soup with shrimps served with aioli | 190:- |
| Shrimp salad served with Rhode Island | 195:- |
| Marinated salmon served with mustard sauce and creamed potatoes | 225:- |
| Smoked salmon served with horseradish cream and toast | 245:- |
| Toast Skagen, (shrimps with dill and mayonnaise) | 245:- |
| Avocado with skagen | 265:- |

## Dessert

| | |
|---|---|
| Lemon meringue pie | 85:- |
| Chocolate cake with whipped cream | 85:- |
| Chocolate bisque | 50:- |
| Petit Four | 30:- |
| Macarong | 25:- |

## White wine

| | Glass | Bottle |
|---|---|---|
| House | 95:- | 330:- |
| Sauvignon Blanc | 100:- | 365:- |
| Chardonnay | 110:- | 385:- |
| Chablis | 135:- | 450:- |
| Sancerre | 135:- | 450:- |
| Riesling | 115:- | 385:- |
| Grüner Veltliner | 100:- | 365:- |
| Pinot Grigio | 110:- | 385:- |

## Red wine

| | | |
|---|---|---|
| House | 95:- | 330:- |
| Ripasso Valpolicella | 120:- | 395:- |
| Valpolicella | 120:- | 395:- |
| Côtes-du-Rhône Organic | 100:- | 365:- |
| Shiraz | 100:- | 365:- |
| Bourgogne Rouge Pinot Noir | 135:- | 450:- |
| Zinfandel | 115:- | 385:- |
| Barolo 150:- 150:- | 150:- | 695:- |

## Rosé wine

| | | |
|---|---|---|
| House | 95:- | 330:- |
| Gobelsburg Zwiegelt | 110:- | 375:- |

## Champagne & Sparkling

| | | |
|---|---|---|
| Taittinger Brut | 135:- | 695:- |
| Cava | 100:- | 375:- |

## Draught beer Lager 40 cl.

| | |
|---|---|
| Bryggmästaren premium gold | 73:- |
| Warsteiner | 78:- |

## Beer Bottle

| | |
|---|---|
| Åbro Export, 50 cl | 85:- |
| Bryggmästaren Dark lager, 50 cl | 85:- |
| Weissbier, 50 cl | 95:- |
| Peroni, 33 cl | 70:- |
| IPA 33 cl. | 85:- |
| Cider 50 cl. | 85:- |
| Warsteiner 0,0 | 40:- |

| Aquavit & Spirits | 4 cl | 6 cl |
|---|---|---|
| Vodka | 88:- | 132:- |
| Snaps | 88:- | 132:. |
| Whisky | 88:- | 132:- |
| Gin 75:- | 88:- | 132:- |
| Gammeldansk | 88:- | 132:- |
| Jägermeister | 88:- | 132:- |
| Fernet | 88:- | 132:- |
| Konjak | 88:- | 132:- |
| Calvados | 88:- | 132:- |
| Cointreau | 88:- | 132:- |
| Grappa | 100:- | 150:- |
| Punsch | 88:- | 132:- |