



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 Thursday 7.12

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

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

		Glass	Bottle
	White wine		
	House	95:-	330:-
150:-	Sauvignon Blanc	100:-	365:-
	Chardonnay	110:-	385:-
190:-	Chablis	135:-	450:-
	Sancerre	135:-	450:-
195:-	Riesling	115:-	385:-
225:-	Grüner Veltliner	100:-	365:-
245:-	Pinot Grigio	110:-	385:-
245:-			
	Red wine		
	House	95:-	330:-
135:-	Ripasso Valpolicella	120:-	395:-
	Valpolicella	120:-	395:-
135:-	Côtes-du-Rhône Organic	100:-	365:-
150:-	Shiraz	100:-	365:-
	Bourgogne Rouge Pinot Noir	135:-	450:-
150:-	Zinfandel	115:-	385:-
190:-	Barolo	150:-	695:-
	Rosé wine		
30:-	House	95:-	330:-
Daily price	Gobelsburg Zwiwagelt	110:-	375:-
210:-			
395:-			
550:-			
	Champagne & Sparkling		
	Taittinger Brut	135:-	695:-
	Cava	100:-	375:-
170:-			
170:-	Draught beer Lager 40 cl.		
170:-	Bryggmästaren premium gold		73:-
110:-	Warsteiner		78:-
65:-			
	Beer Bottle		
	Åbro Export, 50 cl		85:-
	Bryggmästaren Dark lager, 50 cl		85:-
	Weissbier, 50 cl		95:-
150:-	Peroni, 33 cl		70:-
190:-	IPA 33 cl.		85:-
195:-	Cider 50 cl.		85:-
225:-	Warsteiner 0,0		40:-
245:-			
245:-	Aquavit & Spirits	4 cl	6 cl
265:-	Vodka	88:-	132:-
	Snaps	88:-	132:-
	Whisky	88:-	132:-
	Gin 75:-	88:-	132:-
85:-	Gammeldansk	88:-	132:-
	Jägermeister	88:-	132:-
85:-	Fernet	88:-	132:-
50:-	Konjak	88:-	132:-
30:-	Calvados	88:-	132:-
25:-	Cointreau	88:-	132:-
	Grappa	100:-	150:-
	Punsch	88:-	132:-