



### 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)

### Saturday 13.1 Lunch 11.00-16.30

- Fish au gratin, shellfish sauce, duchesse potatoes
- Meatballs served with cream sauce, lingon berries and mashed potatoes
- Fries salmon, cream cheese with herbs, roasted potatoes
- Salsiccia, tomato sauce, parmesan cheese, spaghetti
- Mustard marinated fried herring, lingon berries melted butter
- Salad with salmon, shrimps, fennel, yellow beetroots, dill- and caper 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

### 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
- Goulash soup wit sauerkraut and sour cream
- 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
- Caesar salad with chicken

### Dessert

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

### White wine

	Glass	Bottle
House	95:-	330:-
150:- Sauvignon Blanc	100:-	365:-
190:- Chardonnay	110:-	385:-
195:- Chablis	145:-	495:-
225:- Sancerre	155:-	550:-
245:- Riesling	115:-	395:-
245:- Grüner Veltliner	100:-	365:-
245:- Pinot Grigio	110:-	385:-

### Red wine

House	90:-	295:-
195:- Ripasso Valpolicella	115:-	395:-
165:- Valpolicella	115:-	395:-
165:- Côtes-du-Rhône Organic	100:-	365:-
165:- Shiraz	100:-	365:-
165:- Bourgogne Rouge Pinot Noir	110:-	375:-
195:- Zinfandel	115:-	395:-
Barolo 2011 Massolino		695:-

### Rosé wine

30:- House	95:-	330:-
Daily price		
210:- Gobelburg Zwiegelt	110:-	375:-

### Champagne & Sparkling

170:- Champagne	135:-	695:-
170:- Cava	100:-	395:-

### Beer

170:- Draught beer Lager 40 cl.		
110:- Bryggmästaren premium gold		73:-
65:- Warsteiner		78:-

### Bottle

150:- Bryggmästaren Dark lager, 50 cl		85:-
150:- Fullers London Pride, 50 cl		90:-
190:- Peroni, 33 cl		70:-
195:- IPA 33 cl.		85:-
225:- Cider 50 cl.		85:-
245:- Warsteiner 0,0		40:-

### Aquavit & Spirits

	4 cl	6 cl
85:- Vodka	92:-	138:-
85:- Snaps	92:-	138:-
50:- Whisky	92:-	138:-
30:- Gin	92:-	138:-
25:- Gammeldansk	92:-	138:-
25:- Jägermeister	92:-	138:-
25:- Fernet75:-	92:-	138:-
85:- Konjak	100:-	150:-
85:- Calvados	100:-	150:-
50:- Cointreau	100:-	150:-
30:- Grappa	100:-	150:-
25:- Punsch	88:-	132:-