



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 14.2

- Whole roasted pork chop, roasted vegetables, herb- & chili aioli, roasted potatoes
- Fried cod, mushrooms, lemon boiled potatoes
- Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes
- Salad with prosciutto, mozzarella, melon, olives, basil- & lemon dressing
- Mix your own salad
- 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

White wine

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

Red wine

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

Rosé wine

Daily price		
210:- House	95:-	330:-
395:- Gobelsburg Zwiégelt	110:-	375:-

Champagne & Sparkling

170:- Taittinger Brut	135:-	750:-
	100:-	450:-

Draught beer Lager 40 cl.

170:- Bryggmästaren premium gold		73:-
110:- Warsteiner		78:-

Beer Bottle

150:- Åbro Export, 50 cl		85:-
190:- Bryggmästaren Dark lager, 50 cl		85:-
195:- Weissbier, 50 cl		95:-
225:- Peroni, 33 cl		70:-
245:- IPA 33 cl.		85:-
245:- Cider 50 cl.		85:-
265:- Warsteiner 0,0		40:-

Aquavit & Spirits

	4 cl	6 cl
85:- Vodka	88:-	132:-
85:- Snaps	88:-	132:-
85:- Whisky	88:-	132:-
85:- Gin	88:-	132:-
85:- Gammeldansk	88:-	132:-
50:- Jägermeister	88:-	132:-
30:- Fernet	88:-	132:-
25:- Konjak	88:-	132:-
	88:-	132:-
	88:-	132:-
	88:-	132:-
	100:-	150:-
	88:-	132:-