



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 Tuesday 13.3

- Fried pork, creamed cabbage, roasted carrot, boiled potatoes
- Fried cod, dill, egg- & caper mayonnaise, boiled potatoes
- Meatloaf, mozzarella, bacon, pickled cucumber, mashed potatoes
- Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes
- Mix your own salad
- Salad with salmon, cauliflower, avocado, pickled yellow beetroots, lime yoghurt
- 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:-
	Grüner Veltliner	100:-	365:-
	Pinot Grigio	110:-	385:-

	Red wine		
135:-	House	95:-	330:-
135:-	Ripasso Valpolicella	120:-	395:-
135:-	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:-
	Barolo		695:-

	Rosé wine		
30:-	House	95:-	330:-
Daily price	Gobelsburg Zwiegelt	110:-	375:-

	Champagne & Sparkling		
170:-	Taittinger Brut	135:-	750:-
170:-	Cava	100:-	450:-

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

	Beer Bottle		
	Åbro Export, 50 cl		85:-
	Bryggmästaren Dark lager, 50 cl		85:-
150:-	Weissbier, 50 cl		95:-
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
	Vodka	88:-	132:-
	Snaps	88:-	132:-
	Whisky 5:-	88:-	132:-
85:-	Gin	88:-	132:-
85:-	Gammeldansk	88:-	132:-
50:-	Jägermeister	88:-	132:-
30:-	Fernet	88:-	132:-
25:-	Konjak	88:-	132:-
	Calvados	88:-	132:-
	Cointreau	88:-	132:-
	Grappa	100:-	150:-
	Punsch	88:-	132:-