



### 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 Friday 10.8

- Knuckle of lamb, baked sheep cheese salsa with tomatoes.- and olives, fried potatoes
- Heb fried salmon, Dijon hollandaise, roasted broccoli, boiled potatoes
- Shellfish gratinated Saithe with mashed potatoes with dill
- Whole roasted prime rib, red wine gravy, butter with herbs, tomato salad, fried potatoes
- Mustard marinated herring, melted butter, lingon berries, mashed potatoes
- Shrimp salad, egg, avocado, Rhode island
- 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
- 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

- Chocolate cake with whipped cream
- Chocolate bisque
- Petit Four
- Macarong

	White wine	Glass	Bottle
160:-	House	98:-	375:-
195:-	Sauvignon Blanc	100:-	385:-
210:-	Chardonnay Bourgogne	120:-	450:-
235:-	Bourgogne Aligote	120:-	450:-
255:-	Chablis	145:-	550:-
255:-	Sancerre	155:-	575:-
255:-	Riesling	115:-	440:-
	Grüner Veltliner	100:-	385:-
	Pinot Grigio	115:-	440:-

	Red wine		
140:-	House	98:-	375:-
140:-	Valpolicella	120:-	450:-
140:-	Barbera	100:-	385:-
140:-	Côtes-du-Rhône Organic	100:-	385:-
160:-	Shiraz	115:-	440:-
210:-	Bourgogne Rouge Pinot Noir	135:-	495:-
195:-	Zinfandel	115:-	450:-
	Barolo	150:-	695:-

	Rosé wine		
35:-	House	100:-	385:-
Daily price	Gobelsburg Zwiegelt	110:-	395:-

	Champagne & Sparkling		
625:-	Taittinger Brut	145:-	775:-
	Cava	110:-	450:-

	Draught beer Lager 40 cl.		
175:-	Bryggmästaren premium gold		75:-
175:-	Warsteiner		82:-

	Beer, Cider & Lemonade bottle		
	Åbro Export, 50 cl		85:-
	Bryggmästaren Dark lager, 50 cl		85:-
160:-	Weissbier, 50 cl		95:-
195:-	Peroni, 33 cl		70:-
210:-	IPA 33 cl.		85:-
235:-	Warsteiner 0,0		40:-
255:-	Cider 50 cl.		85:-
255:-	Coke, Fanta, Sprite		35:-
255:-	Cider 0,0		40:-
275:-			

	Aquavit & Spirits	4 cl	6 cl
	Vodka <sup>75:-</sup>	88:-	112:-
85:-	Snaps	88:-	112:-
50:-	Whisky	88:-	112:-
30:-	Gin	88:-	112:-
25:-	Gammeldansk	88:-	112:-
	Jägermeister	88:-	112:-
	Fernet	88:-	112:-
	Konjak	112:-	168:-
	Calvados	112:-	168:-
	Cointreau	112:-	168:-
	Grappa	112:-	168:-
	Punsch	100:-	132:-