



### 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

- 160:- House
- 195:- Sauvignon Blanc
- 210:- Chardonnay Bourgogne
- 235:- Bourgogne Aligote
- 255:- Chablis
- 255:- Sancerre
- 255:- Riesling
- 255:- Grüner Veltliner
- 255:- Pinot Grigio

### Glass

- 98:-
- 100:-
- 120:-
- 120:-
- 145:-
- 155:-
- 115:-
- 100:-
- 115:-

### Bottle

- 375:-
- 385:-
- 450:-
- 450:-
- 550:-
- 575:-
- 440:-
- 385:-
- 440:-

### Red wine

- 140:- House
- 140:- Valpolicella
- 140:- Barbera
- 140:- Côtes-du-Rhône Organic
- 160:- Shiraz
- 210:- Bourgogne Rouge Pinot Noir
- 210:- Zinfandel
- 195:- Barolo

### Glass

- 98:-
- 120:-
- 100:-
- 100:-
- 115:-
- 135:-
- 115:-
- 150:-

### Bottle

- 375:-
- 450:-
- 385:-
- 385:-
- 440:-
- 495:-
- 450:-
- 695:-

### Rosé wine

- 35:- House
- Daily price
- 250:- Gobelsburg Zwiégelt
- 625:-

### Glass

- 100:-
- 110:-

### Bottle

- 385:-
- 395:-

### Champagne & Sparkling

- 175:- Taittinger Brut
- 175:- Cava

### Glass

- 145:-
- 110:-

### Bottle

- 775:-
- 450:-

### Draught beer Lager 40 cl.

- 175:- Bryggmästaren premium gold
- 115:- Warsteiner
- 65:-

### Glass

- 75:-
- 82:-

### Bottle

- 75:-
- 82:-

### Beer, Cider & Lemonade bottle

- 160:- Åbro Export, 50 cl
- 195:- Bryggmästaren Dark lager, 50 cl
- 210:- Weissbier, 50 cl
- 235:- Peroni, 33 cl
- 255:- IPA 33 cl.
- 255:- Warsteiner 0,0
- 255:- Cider 50 cl.
- 255:- Coke, Fanta, Sprite
- 255:- Cider 0,0
- 275:-

### Bottle

- 85:-
- 85:-
- 95:-
- 70:-
- 85:-
- 40:-
- 85:-
- 35:-
- 40:-

### Aquavit & Spirits

- 85:- Vodka<sup>75:-</sup>
- 50:- Snaps
- 30:- Whisky
- 25:- Gin
- 25:- Gammeldansk
- 25:- Jägermeister
- 25:- Fernet
- 25:- Konjak
- 25:- Calvados
- 25:- Cointreau
- 25:- Grappa
- 25:- Punsch

### 4 cl

- 88:-
- 88:-
- 88:-
- 88:-
- 88:-
- 88:-
- 88:-
- 112:-
- 112:-
- 112:-
- 112:-
- 100:-

### 6 cl

- 112:-
- 112:-
- 112:-
- 112:-
- 112:-
- 112:-
- 112:-
- 168:-
- 168:-
- 168:-
- 168:-
- 132:-