



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 Thursday 11.10

- Osso Bucco, gremolata, mashed potatoes
- Fried catfish, dill- & caper mayonnaise, lemon, boiled potatoes
- Fried brisket of beef, fried onion, horseradish sauce, mashed potatoes with mustard
- Fried herring with mashed potatoes, lingonberries and melted butter
- Salad with shrimps, salmon, fennel, lime yoghurt
- Fish soup with shrimps served with aioli

Seafood

- Oysters Fine de Claire
- Oysters Fine de Normandie
- Oysters Sentinelles
- 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
- Beagle 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
- Grüner Veltliner
- 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:-140:- House
- 140:- Valpolicella
- 140:- Barbera
- 160:- Côtes-du-Rhône Organic
- 160:- Shiraz
- 195:- Bourgogne Rouge Pinot Noir
- Zinfandel
- Barolo

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

- 375:-
- 450:-
- 385:-
- 385:-
- 440:-
- 495:-
- 150:-
- 450:-
- 695:-

Rosé wine

- 35:- House
- 25:-
- 45:-
- Daily price
- 250:-
- 625:-

- 100:-
- 110:-

- 385:-
- 395:-

Champagne & Sparkling

- Taittinger Brut
- Cava

- 145:-
- 110:-

- 775:-
- 450:-

Draught beer Lager 40 cl.

- 175:- Bryggmästaren premium gold
- 175:- Warsteiner

- 75:-
- 82:-

Beer, Cider & Lemonade bottle

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

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

Aquavit & Spirits

- 85:- Vodka
- 50:- Snaps75:-
- 30:- Whisky
- 25:- Gin
- Gammeldansk
- Jägermeister
- Fernet
- Konjak
- Calvados
- Cointreau
- Grappa
- Punsch

- 4 cl
- 6 cl
- 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:-