



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 11.1

- Veal Tri Tip (Roast beef), Café de Paris, red wine gravy, haricots verts, French fries
- Blackened salmon, sriracha mayonnaise, herb- & fennel salad, boiled potatoes
- Mix your own salad
- Fried herring with melted butter, lingonberries and mashed potatoes
- 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

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

Red wine

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

Rosé wine

- House 25:-
- Gobelsburg Zwiegelt 45:-

Daily price

- 250:-
- 625:-

Champagne & Sparkling

- Taittinger Brut 175:-
- Cava 175:-

Draught beer Lager 40 cl.

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

Beer, Cider & Lemonade bottle

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

Aquavit & Spirits

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

Glass

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

Bottle

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

Glass

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

150:-

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

- 100:-
- 110:-

- 385:-
- 395:-

- 145:-
- 110:-

- 775:-
- 450:-

- 75:-
- 82:-

- 85:-
- 85:-
- 95:-
- 70:-
- 85:-
- 45:-
- 85:-
- 35:-
- 45:-

4 cl

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

6 cl

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