



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 Monday 11.2

- Meatloaf, tarragon, mushrooms, cream sauce, mashed potatoes
- Steamed cod, mussels, white wine, cream, dill, shrimps, boiled potatoes
- Smoked pork and barley sausage, pickled beetroots, creamed potatoes with parsley
- Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes
- Salad with gratinated chèvre, prosciutto, walnuts, artichoke, haricots verts
- 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	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:-
160:-	Côtes-du-Rhône Organic	100:-	385:-
160:-	Shiraz	115:-	440:-
160:-	Bourgogne Rouge Pinot Noir	135:-	495:-
195:-	Zinfandel	115:-	450:-
	Barolo	150:-	695:-
	Rosé wine		
35:-	House	100:-	385:-
25:-	Gobelsburg Zwiegelt	110:-	395:-
45:-			
Daily price			
250:-	Champagne & Sparkling		
625:-	Taittinger Brut	145:-	775:-
	Cava	110:-	450:-
	Draught beer Lager 40 cl.		
175:-	Bryggmästaren premium gold		75:-
175:-	Warsteiner		82:-
175:-			
115:-			
65:-	Beer, Cider & Lemonade bottle		
	Åbro Export, 50 cl		85:-
	Bryggmästaren Dark lager, 50 cl		85:-
	Weissbier, 50 cl		95:-
160:-	Peroni, 33 cl		70:-
195:-	IPA 33 cl.		85:-
210:-	Warsteiner 0,0		45:-
235:-	Cider 50 cl.		85:-
255:-	Coke, Fanta, Sprite		35:-
255:-	Cider 0,0		45:-
255:-			
275:-			
	Aquavit & Spirits	4 cl	6 cl
	Vodka	88:-	112:-
	Snaps 75:-	88:-	112:-
85:-	Whisky	88:-	112:-
	Gin	88:-	112:-
50:-	Gammeldansk	88:-	112:-
30:-	Jägermeister	88:-	112:-
25:-	Fernet	88:-	112:-
	Konjak	112:-	168:-
	Calvados	112:-	168:-
	Cointreau	112:-	168:-
	Grappa	112:-	168:-
	Punsch	100:-	132:-