



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 Torsdag 14.3

- Smoked pork and barley sausage, pickled beetroots, mashed potatoes with mustard
- Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes
- Salad with prosciutto ham, mozzarella, roasted vegetables, balsamvinagrette
- 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
	House	98:-	375:-
	Sauvignon Blanc	100:-	385:-
	Chardonnay Bourgogne	120:-	450:-
160:-	Bourgogne Aligote	120:-	450:-
195:-	Chablis	145:-	550:-
210:-	Sancerre	155:-	575:-
235:-	Riesling	115:-	440:-
255:-	Grüner Veltliner	100:-	385:-
255:-	Pinot Grigio	115:-	440:-
	Red wine		
	House	98:-	375:-
	Valpolicella	120:-	450:-
140:-	Barbera	100:-	385:-
140:-	Côtes-du-Rhône Organic	100:-	385:-
160:-	Shiraz	115:-	440:-
195:-	Bourgogne Rouge Pinot Noir	135:-	495:-
	Zinfandel	115:- 150:-	450:-
	Barolo		695:-
	Rosé wine		
	House	100:-	385:-
	Gobelsburg Zwiegelt	110:-	395:-
Daily price			
250:-	Champagne & Sparkling		
625:-	Taittinger Brut	145:-	775:-
	Cava	110:-	450:-
175:-	Draught beer Lager 40 cl.		
175:-	Bryggmästaren premium gold		75:-
175:-	Warsteiner		82:-
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:-
275:-			
	Aquavit & Spirits	4 cl	6 cl
	Vodka	88:-	112:-
	Snaps75:-	88:-	112:-
85:-	Whisky	88:-	112:-
50:-	Gin	88:-	112:-
30:-	Gammeldansk	88:-	112:-
25:-	Jägermeister	88:-	112:-
	Fernet	88:-	112:-
	Konjak	112:-	168:-
	Calvados	112:-	168:-
	Cointreau	112:-	168:-
	Grappa	112:-	168:-
	Punsch	100:-	132:-