



### 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 15.4

- Smoked pork and barley sausage, creamed potatoes with parsley, pickled beetroots
- Steamed haddock, melted butter, egg, shrimps, dill, boiled potatoes
- Mustard marinated fried herring, lingon berries, melted butter, mashed potatoes
- Fish soup with shrimps served with aioli
- Mix your own salad

### 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

		<b>Glass</b>	<b>Bottle</b>
	<b>White wine</b>		
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:-
	Riesling	115:-	440:-
	Grüner Veltliner	100:-	385:-
	Pinot Grigio	115:-	440:-
	<b>Red wine</b>		
140:-	House	98:-	375:-
140:-	Valpolicella	120:-	450:-
160:-	Barbera	100:-	385:-
195:-	Côtes-du-Rhône Organic	100:-	385:-
160:-	Shiraz	115:-	440:-
	Bourgogne Rouge Pinot Noir	135:-	495:-
	Zinfandel	115:-	450:-
	Barolo		695:-
35:-			
25:-			
45:-			
	<b>Rosé wine</b>		
Daily price	House	100:-	385:-
250:-	Provence rosé	110:-	425:-
625:-			
	<b>Champagne &amp; Sparkling</b>		
	Taittinger Brut	145:-	775:-
	Cava	110:-	450:-
175:-			
175:-			
175:-			
115:-			
65:-			
	<b>Draught beer Lager 40 cl.</b>		
	Bryggmästaren premium gold		75:-
	Warsteiner		82:-
	<b>Beer, Cider &amp; Lemonade bottle</b>		
	Åbro Export, 50 cl		85:-
	Bryggmästaren Dark lager, 50 cl		85:-
160:-	Weissbier, 50 cl		95:-
195:-	Peroni, 33 cl		70:-
210:-	IPA 33 cl.		85:-
235:-	Warsteiner 0,0		45:-
255:-	Cider 50 cl.		85:-
255:-	Coke, Fanta, Sprite		35:-
255:-	Cider 0,0		45:-
275:-			
	<b>Aquavit &amp; Spirits</b>	<b>4 cl</b>	<b>6 cl</b>
	Vodka <sup>75:-</sup>	88:-	112:-
85:-	Snaps	88:-	112:-
50:-	Whisky	88:-	112:-
30:-	Gin	88:-	112:-
25:-	Gammeldansk	88:-	112:-
	Jägermeister	88:-	112:-
	Fernet	88:-	112:-
	Konjak	112:-	168:-
	Calvados	112:-	168:-
	Cointreau	112:-	168:-
	Grappa	112:-	168:-
	Punsch	100:-	132:-