

STARTERS

”TUNNEBERGA’S TOAST”

Toast served with Prawn and Crayfish salad
in a creamy Dill mayonnaise, topped with
fresh smoked salmon, Lemon and Dill

110 SEK

Norrbotten fish roe (50g) served with
Crème Fraiche, Red Onion, Lemon and Dill

165 SEK

Deep fried Anchovies on toast served with a
home made Béarnaise sauce and fried Parsley

89 SEK

Summer Melon served with Scania cured Ham,
Butter and home baked bread

89 SEK

Thinly sliced beef (Carpaccio) with sliced Parmesan,
roasted pine nuts, Balsamic vinegar,
Butter and home baked bread

125 SEK

SOUP

Tomato Gazpacho (ice cold) made with Viken
Tomatoes, Onion and Garlic.
Served with Garlic flavoured croutons

89 SEK



MAIN COURSES

Whole Plaice (ca 650g) fried in Butter and served
with chopped Mushrooms, sliced Butter,
vegetables and boiled Potatoes

220 SEK

Oven baked Fillet of Cod served with a butter
sauce, fresh Beetroot, season`s vegetables
and new potatoes

245 SEK

Fillet of Veal served with a mild pepper sauce,
potatoes with Västerbotten Cheese and in
season vegetables

255 SEK

Marinated fillet of Lamb served with herb and
garlic butter and potato tower

245 SEK



DESSERTS

DESSERT VARIATIONS

Raspberrypannacotta

Crème Brulée flavoured with liquorice

Lime Sorbet

95 SEK

Homemade vanilla ice cream served with this
summer`s Strawberries, lightly whipped
cream and ginger flan

95 SEK

Fried Camembert served with Cloudberry preserve,
fried Parsley and cheese biscuit

95 SEK

“Trifle black and white”

Two home made Truffles with fresh berries
and Raspberry sauce

32 SEK



POPULAR DISHES

Home made marinated Salmon served with potatoes
with a dill garnish and “Head waiter’s sauce”
(mustard and dill)

140 SEK

Tunneberga’s famous Meat balls served with boiled
potatoes, cream sauce and Lingon preserve

115 SEK

Scanias famous Eggcake with fried bacon
and Lingon preserve

135 SEK

“PYTT I PANNA”/“SMALL PIECES IN PAN”
Potatoes, onion and meat in pan
served with egg and beetroot

115 SEK



TUNNEBERGA'S SPECIALITIES

TUNNEBERGA'S SCANIA BUFFET (SMÖRGÅSBORD)

Home made delicacies and Scania specialities
Herring in an assortment of sauces. Choice of Salmon in different presentations, Eel, pate, pies, Turkey, Roast Beef, Ham, Sausage, Cheeses, Choice of hot dishes, Desserts and including coffee.

325 SEK/person

*Smörgåsbord is served on Saturdays, Sundays and Bank Holiday
days between 12.00 o'clock and 17.00 o'clock.
Children between 4 and 12 years of age, half price.*

TUNNEBERGA'S HERRING TABLE

On the days that the Smörgåsbord is not served, (Monday–Friday inc.) we can offer our herring table with ten of our famous varieties of herring in an assortment of sauces. In addition the cold buffet offers surprises and delicacies.

195 SEK/person

*Should you choose to eat from the Herring table
as a starter the price will be 135 SEK/person*

TUNNEBERGA'S SCANIA MENU

S.O.S – Sill, ost & smör
Herring, Cheese & Butter

Scania Eggcake with fried bacon and Lingon preserve

225 SEK/person

Eggcake on it's own 135 SEK



DRINKS

ALCOHOL FREE DRINKS

Mineral water, soft drinks, light beer, non-alcoholic beer – 33 cl..	25 SEK
“Kullamust” - apple, apple/cinnamon, apple/pear – 33 cl	28 SEK
Juice.....	28 SEK
Milk	23 SEK
Ice water	10 SEK

BEERS & CIDER

Popular light beer – 50 cl.....	47 SEK
Popular Czech beer – 50 cl bottle.....	47 SEK
Medium strength beer – 33 cl/50 cl.....	42 SEK/52 SEK
Strong beer – 33 cl/50 cl.....	47 SEK/58 SEK
“Visby pils” (5,0 %) – 33 cl	47 SEK
Mariestads strong beer – 50 cl	58 SEK
Bernard - light/medium/dark – 50 cl bottle.....	60 SEK
<i>Czech strong beer, brewed in the traditional unpasturised manner</i>	
Cider – 33 cl/50 cl.....	45 SEK/55 SEK

COFFEE/COFFEE DRINKS

Coffee, tea	25 SEK
Espresso, double espresso	28 SEK/35 SEK
Irish coffee, Café Dom - 4 cl, 6 cl	85 SEK/105 SEK

LIQUERS

Baileys, Cointreau, Drambuie, Grand Marnier, Xanté	
4 cl, 6 cl	60 SEK/90 SEK

PORT, MADEIRA

Red Port, Oporto Ruby – 4 cl, 6 cl.....	40 SEK/60 SEK
Cachucha – 4 cl, 6 cl	40 SEK/60 SEK
Fine, medium sweet (Madeira) – 4 cl, 6 cl	40 SEK/60 SEK



DRINKS

SNAPS

Skåne, Vodka, Hallands fläder, OP Andersson, Svart vinbär,
Aalborg Jubileum, Linie Akvavit, Gammeldansk, Jägermeister
4 cl, 6 cl 60 SEK/90 SEK

COGNAC

Grönstedts Monopol - 4 cl 72 SEK
Martell - 4 cl 72 SEK
Rémy Martin - 4 cl 98 SEK

WHISKEY

Jim Beam, Black Ribbon, Famous Grouse, Jameson Cutty Sark,
Ballantines, Aberlour
4 cl, 6 cl 70 SEK/100 SEK

CALVADOS

Boulard - 4 cl 72 SEK

SHERRY

Amontillado, Pale Dry - 4 cl, 6 cl 40 SEK/60 SEK
Royal Cream, Sweet - 4 cl, 6 cl 40 SEK/60 SEK
Osborne Dry, Olorosso - 4 cl, 6 cl 40 SEK/60 SEK

PUNSCH

Carlshamn - 4 cl, 6 cl 42 SEK/64 SEK

DESSERT WINE

Baumes-de-Venise bottle 37,5 cl: 275 SEK
glass 6 cl: 45 SEK

