

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

BLINI WITH SALMON

Buck wheat Blini served with fresh smoked Salmon, Horseradish cream and fresh Asparagus

110 SEK

HERRING PLATER

Four presentations of Herring, boiled egg with mayonnaise and Prawns, gravid Lax, smoked Eel together with cheese and home baked bread

110 SEK

CARPACCIO

Meat dish of thinly sliced ox fillet served with Basilica dressing, roasted Pine nuts, sliced Parmesan and home baked bread

125 SEK

SOUP

Cheese gratin French Onion soup served with Egg

85 SEK



MAIN COURSES

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

220 SEK

Cod fillet baked with shell fish and served on a bed of root vegetables, butter sauce with Morels (mushroom), and boiled potatoes

255 SEK

“SKÅNEPANNA”

Two Pork fillets served with Bacon, Scania Potatoes, pickled Gherkin and vegetables in season

215 SEK

FILLET OF LAMB

Marinated fillet of Lamb served with Garlic flavoured Potato gratin, Lamb gravy and vegetables in season

255 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



DESSERTS

Home made Vanilla ice cream served with hot
Caramel sauce and almond biscuit

89 SEK

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

95 SEK

TUNNEBERGA'S DESSERT VARIATIONS

Crème Brulèe flavoured with Liquorice
Pannacotta flavoured with Strawberry

Blue berry parfait

95 SEK

“TRIFLE BLACK AND WHITE”

Two home made Truffles with fresh berries
and Raspberry sauce

32 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 - 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

Folk beer - 33 cl/50 cl	34 SEK/47 SEK
Czech beer - 50 cl bottle.....	47 SEK
Medium 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/dark - 50 cl bottle	60 SEK
<small>Czech strong beer, brewed in the traditional unpasturised manner</small>	
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, demi sac (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

