

# TASTE EXPERIENCES

at Södra Teatern



# CONFERENCE PACKAGE

## FULL-DAY PACKAGE

Coffee and croissant or sandwich  
Lunch Plate\* including sparkling/still water or soft drink and coffee  
Coffee/Tea with a selection of pastries

## HALF-DAY PACKAGE – MORNING

Coffee and croissant or sandwich  
Lunch Plate\* including sparkling/still water or soft drink and coffee

## HALF-DAY PACKAGE – AFTERNOON

Lunch Plate\* including sparkling/still water or soft drink and coffee  
Coffee/Tea with a selection of pastries

*\*Choice of lunch plate on the next page*

## ADD TO THE MENU

Lemon & Ginger Shot

Juice

Smoothie

Sandwich

Fruit

Fruit plate

Yogurt with Honey and Granola

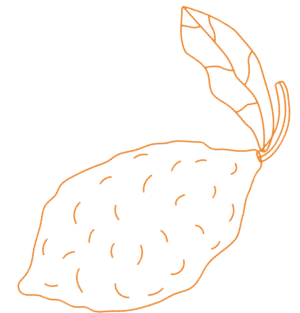
Overnight oat

Chia Pudding

Bag of candy

Minimum 50 guests.  
Your choice of menu applies to the entire party.

*Subject to change.*



# LUNCH PLATE

## BURRATINA

Herb-tossed rigatoni with roasted tomatoes, basil, toasted pumpkin seeds, and gremolata dressing

## BAKED SALMON

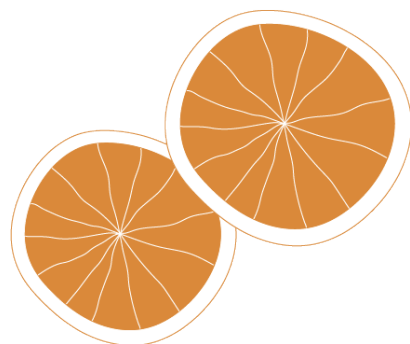
With cucumber salad, amandine potatoes, dill cream, thinly shaved fennel, and charred lemon

## GRILLED CORN-FED CHICKEN

With pearl couscous, smoked paprika cream, mint yogurt, almonds, croutons, and pickled chili

*Sourdough bread, sparkling water, and coffee included.*

*We accommodate pre-notified allergies and offer vegetarian/vegan options.*



*Subject to change*





# CANAPÉS

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**Skagen mix** with vendace roe and dill on sourdough crostini

**Taleggio** with fig jam, fresh figs, and cress

**Copa di Parma** with cream cheese, parmesan, arugula,  
and sun-dried tomatoes

**Smoked Salmon** with Västerbotten cheese and horseradish

**Flamed manchego** with espelette pepper and honey

**Feta and smoked paprika cream** with grilled sourdough bread  
and marcona almonds

**Smoked Seaweed Caviar** with Lemon Cream, Red Onion, and  
Crispy Potatoes *vegan*

**Chanterelle cream** on sourdough crostini *vegan*

**Artichoke** with grilled bell pepper *vegan*

*Subject to change*

## ADD TO THE MENU

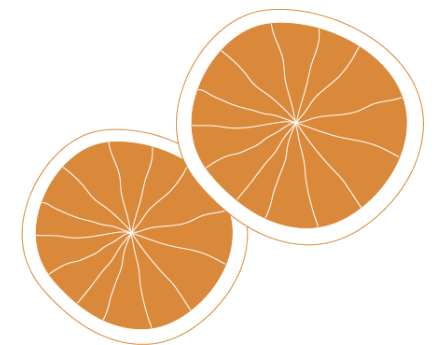
Large green olives

Marcona almonds

Chips

Pickled cucumber with smetana and honey

Pick-and-mix candy



# STREET FOOD MENU

## DISHES

### PULLED BEEF BURGER

48-Hour pulled beef with creamy cabbage salad, BBQ glaze, and crispy silver onions

### TUNA TARTAR

Tuna with avocado, jalapeño mayonnaise, fried spring onion, and tostadas

### STICKY TOFU

Soy and ginger glaze, spring onion, edamame, mango, coriander, and sesame seeds

### ARRANCHINI

Fried risotto ball with truffle, parsley cream, parmesan, and mushrooms

### SHRIMPROLL

Skagen mix with jalapeño, silver onion, dill, and crispy potatoes

### BURRATINA

Roasted tomatoes with basil, oil, crispy sourdough, and pumpkin seeds

## ADD TO THE MENU

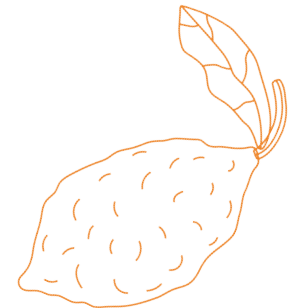
### DESSERT

Citrus tart with torched meringue, puff pastry, raspberries, white chocolate, and mint

Pick-and-mix candy

### CANAPÉS

Add canapés.  
See all options in our canapé menu.



Minimum 50 guests

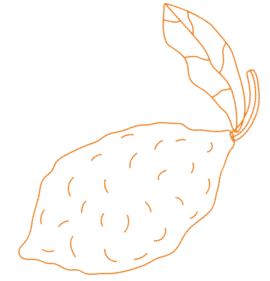
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# MENU SÖDRA TEATERN



## FIRST COURSE

**1**

Burratina with baked tomatoes, fried capers, marcona almonds, basil, and herb oil

*2023 Chavin Rosè Organic  
Côtes de Provence France*

**2**

Asian tuna tartare with avocado, spring onion, coriander, sesame seeds, jalapeño mayonnaise, and fried glass noodles

*2022 Riesling Quarzit Weingut Mehrlein  
Rheingau Germany*

**3**

Steak Tartar with deep-fried capers, pearl onions, cornichons, Jerusalem artichoke chips, chervil, and parmesan

*2023 Artesis Côte du Rhone  
Rhône France*

## MAIN COURSE

**1**

Butter-tossed spring vegetables with almond potato cream, fennel crudité, parmesan foam, and roasted pumpkin seeds

*2022 Héritages Côtes du Rhône EKO  
Rhône France*

**2**

Baked arctic char fillet with trout roe, dill, crispy potato, and sandefjord sauce

*2022 Secret de Lunès Chardonnay EKO  
Languedoc-Rousillon France*

**3**

Roasted veal sirloin with broccolini, herb butter, pumpkin purée, and red wine sauce

*2021 Hahn Pinot Noir  
Monterey USA*

## DESSERT

**1**

Crème Brûlée

*Rivesaltes Ambré EKO  
France*

**2**

Baked chocolate cake with vanilla-poached cherries and hazelnut mousse.

*Banyuls Rimage Les Clos de Paulilles  
France*

**3**

Citrus tart with torched meringue, puff pastry, raspberries, white chocolate, and mint.

*Moscato d'Asti  
Italy*

Minimum 50 people.  
Your choice of menu applies to the entire party.

Subject to change.



# CLASSIC MENU

## STARTER

Bleak roe with Västerbotten cheese tartlet,  
smetana, red onion, chives, and lemon

*2022 Charly Nicolle Chablis Per Aspera  
Chablis Frankrike*

## MAIN COURSE

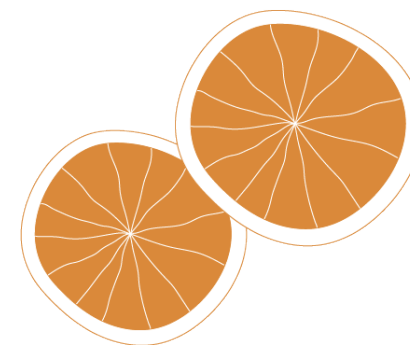
Beef tenderloin with green pepper sauce,  
haricots verts, and potato gratin

*2020 Prati Louis M Martini Cabernet Sauvignon  
Sonoma USA*

## DESSERT

Crème Brûlée

*Rivesaltes Ambré EKO  
Frankrike*



Minimum 50 people.  
Your choice of menu applies to the entire party.

*The beverage package includes a glass of Cava on arrival, the recommended wines, and coffee/tea.*

Subject to change.

# LATE NIGHT SNACKS

## HOT DOG

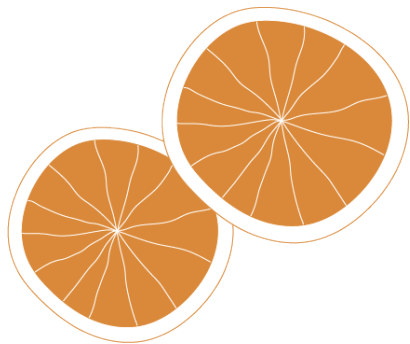
Vienna sausage with classic accompaniments. Served with ice-cold Pucko (Chocolate milk).

## PULLED BEEF BURGER

48-hour pulled beef with coleslaw, BBQ glaze, and crispy pearl onion.

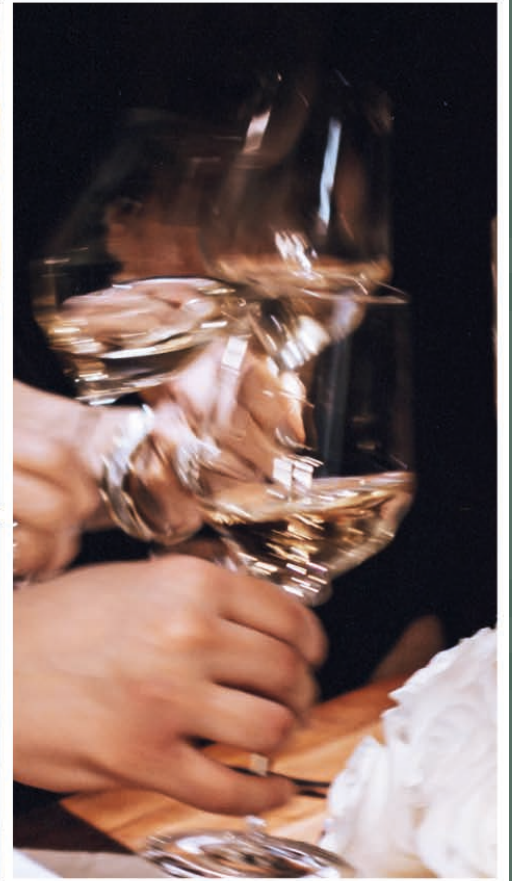
## PIZZA SLICE

Margherita / Pepperoni.



Minimum 50 people.  
Your choice of menu applies to the entire party.

Subject to change.



# DRINK PACKAGE

## STARTER SELECTION

*A flavorful introduction*

Signat Cava Brut

One glass of house wine with the starter

Two glasses of house wine with  
the main course

Coffee/Tea

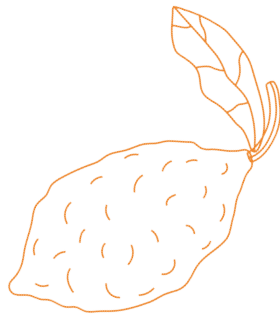
### **Non-alcoholic**

Richard Juhlin BdB

One glass of Chavin Zéro with the starter

Two glasses of Chavin Zéro with the  
main course

Coffee/Tea



## HANDPICKED COLLECTION

*Our recommended selection*

Signat Cava Brut

One glass of house wine with the starter

Two glasses of house wine with the main course

One glass of dessert wine with the dessert

Coffee/Tea

## BUILD YOUR OWN PREMIUM

*Personal, flexible, and exclusive*

### **Replace**

Swap Cava for Cocktail

Swap Cava for Champagne

House wine to Riesling & Côte du Rhône

### **Add-on**

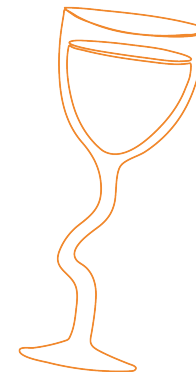
Avec platter

Shot platter

*Subject to change*



# DRINK MENU



## CHAMPAGNE & SPARKLING WINE

Moët & Chandon Brut Imperial  
Ruinart Blanc de Blancs  
Signat Cava Brut

## WHITE WINE

Södran's White, ITA  
Chavin Sauvignon Blanc, FRA  
Mehrlein Riesling Quarzit, GER  
Charly Nicolle Chablis Per Asperia, FRA  
Sancerre Domaine La Croix St-Laurent, FRA

## RED WINE

Södran's Red, ITA  
Chavin Cabernet Sauvignon, FRA  
Artesis Côtes du Rhône, FRA  
Torre Del Falasco Valpolicella Ripasso Superiore DOC, ITA  
Hahn Pinot Noir, USA  
El Sueco Ribera Del Duero, ESP

## BEER

Heineken, 40cl tap  
Third Mate Missing IPA, 40cl tap  
Heineken, 33cl bottle  
Daura Damm Glutenfri, 33cl bottle  
Tail Of A Whale, 33cl can

## CIDER

Briska, 33cl bottle

## NON-ALCOHOLIC

Richard Juhlin Non-alcoholic BdB  
Heineken 0,0%, 33cl bottle  
Easy Rider IPA 0,4%, 33cl bottle  
Briska Pear 0,5%, 33cl bottle  
Soft Drink / Sparkling Water, 33cl

*All prices excl. VAT.*

*Subject to change.*

