

# TASTE EXPERIENCES

At Södra Teatern



**AT SÖDRA TEATERN, OUR FOOD IS** a natural and important part of the overall experience. In our kitchen, our chefs work with care and passion, selecting ingredients according to the season with a strong focus on sustainability. This means that the availability of certain products may vary, and we therefore reserve the right to make changes to the menus.

Your menu selection applies to the entire party. We are of course happy to accommodate pre-notified allergies and also offer vegetarian and vegan options.

A warm welcome to a flavorful experience with us.



# CONFERENCE PACKAGE

## FULL-DAY PACKAGE

Coffee and croissant/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/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-ONS

**JUICE**

**SMOOTHIE**

**LEMON & GINGER SHOT**

**SANDWICH**

**CROISSANT**

**SLICED FRUIT**

**FRUIT BOWL**

**YOGHURT/QUARK** with blueberries, honey and granola

**VANILLA RICE PUDDING** with berry compote

**PICK AND MIX CANDY**

# LUNCH PLATE

## BURRATINA

With herb-tossed rigatoni, roasted tomatoes, basil, toasted pumpkin seeds, and lemon cream cheese

## CAULIFLOWER

With pumpkin seed romesco, sugar snap peas, haricots verts, feta cheese, herb salad, and dressing

## POACHED SALMON

With potato salad, fennel crudité, dill mayonnaise, pickled onion, and lemon

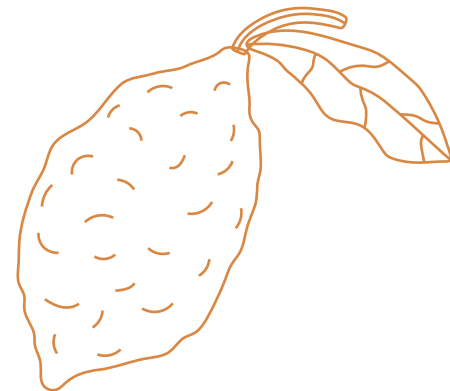
## CORN-FED CHICKEN

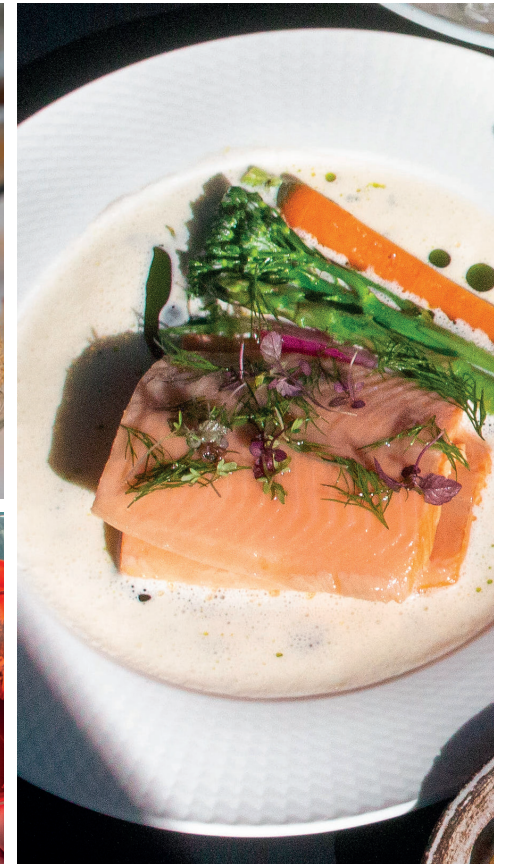
With roasted potatoes, grilled eggplant and zucchini, smoked paprika cream, raita, and almonds

## VEAL

With sweet potato, leek, bell pepper, parsnip, béarnaise sauce, and chimichurri

*Sourdough bread, sparkling water, and coffee included*





# CANAPÉS

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**SKAGEN SHRIMP SALAD** with vendace roe on butter-fried bread

**PARMESAN AND TRUFFLE CREAM** with portobello on butter-fried bread

**TALEGGIO CHEESE** with fig marmalade, fresh fig, and cress

**COPA DI PARMA** with Jerusalem artichoke cream on crostini

**POACHED ARCTIC CHAR** with dill mayonnaise on dark rye bread

**GOAT CHEESE** with beetroot cream, honey, and walnut on crostini

## CHANTERELLE CROQUETTE

**VÄSTERBOTTEN CHEESE CREAM** with seaweed caviar on crispy potato

**JERUSALEM ARTICHOKE CREAM** with portobello and truffle on sourdough bread

**CRISPY POTATO** with seaweed caviar, lemon cream, and dill

**VEGAN FETA CHEESE** with beetroot, walnuts, and honey

## ADD-ONS

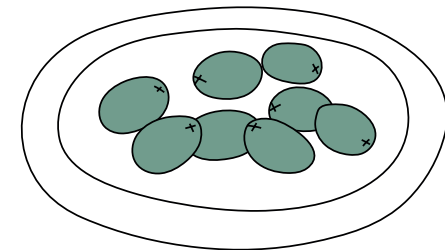
**LARGE GREEN OLIVES**

**MARCONA ALMONDS**

**CHIPS**

**PICKLED CUCUMBER** with smetana and honey

**PICK AND MIX CANDY**



# STREET FOOD MENU

## **PULLED BEEF BURGER**

48-hour pulled beef with creamy coleslaw, BBQ glaze, and pickled silver onion

## **TUNA TARTARE**

Tuna, avocado, jalapeño aioli, fried spring onion, and tostadas

## **ARANCINI**

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

## **CHEESE STEAK SANDWICH**

Thinly sliced beef in brioche with parmesan and egg yolk cream, salad, and pickled silver onion

## **STICKY TOFU**

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

## **SHRIMP ROLL**

Skagen shrimp salad with jalapeño, silver onion, dill, and crispy potatoes

## **BURRATINA**

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

## **ADD-ONS**

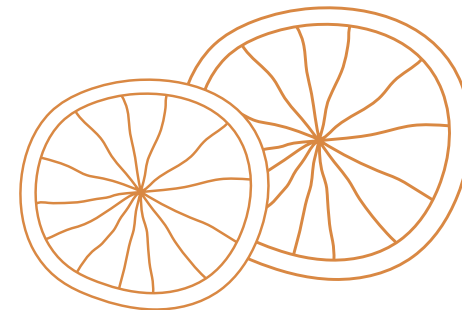
### **CITRUS TART**

With torched meringue, puff pastry, raspberries, white chocolate, and mint

### **PICK AND MIX CANDY**

### **CANAPÉS**

Feel free to add canapés  
See all options in our canapé menu





# SÖDRA TEATERN MENU

## STARTER

### BURRATA

With roasted tomatoes, fried capers,  
Marcona almonds, basil and herb oil

*2023 Chavin Rosè Organic, Côtes de Provence,  
France*

### ASIAN TUNA TARTARE

With avocado, spring onion, coriander,  
sesame seeds, jalapeño aioli, and fried glass  
noodles

*2022 Riesling Quarzit Weingut Mehrlein  
Rheingau, Germany*

### STEAK TARTARE

With fried capers, silver onion, cornichons,  
Jerusalem artichoke chips, chervil, and  
parmesan

*2023 Artesis Côte du Rhone, Rhône, France*

Add-on: Bread service

## MAIN COURSE

### SEASONAL SPRING VEGETABLES

With roasted celeriac, charred spring onion  
cream, herb jus, and potato cake with Präst  
cheese and herbs

*2022 Héritages Côtes du Rhône EKO Rhône, France*

### BAKED ARCTIC CHAR FILLET

With spring vegetables, dill, trout roe,  
Sandefjord sauce, and new potatoes

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

### WHOLE-ROASTED VEAL LOIN

With charred spring onion cream, spring  
carrots, herb jus, and potato cake with Präst  
cheese and herbs

*2021 Hahn Pinot Noir, Monterey, USA*

## DESSERT

### CRÈME BRÛLÉE

*Rivesaltes Ambré EKO, France*

### CHOCOLATE FONDANT

With raspberries and vanilla whipped cream

*Banyuls Rimage Les Clos de Paulilles, France*

### CITRUS TART

With torched meringue, puff pastry,  
raspberries, white chocolate, and mint

*Moscato d'Ásti, Italy*

*Beverage pairing suggestions are not included in the menu price*



# CLASSIC MENU

## STARTER

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

*2022 Charly Nicolle Chablis Per Aspera  
Chablis, France*

## MAIN COURSE

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

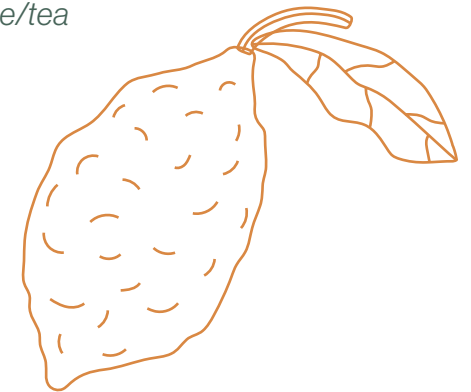
*2020 Prati Louis M Martini Cabernet Sauvignon,  
Sonoma USA*

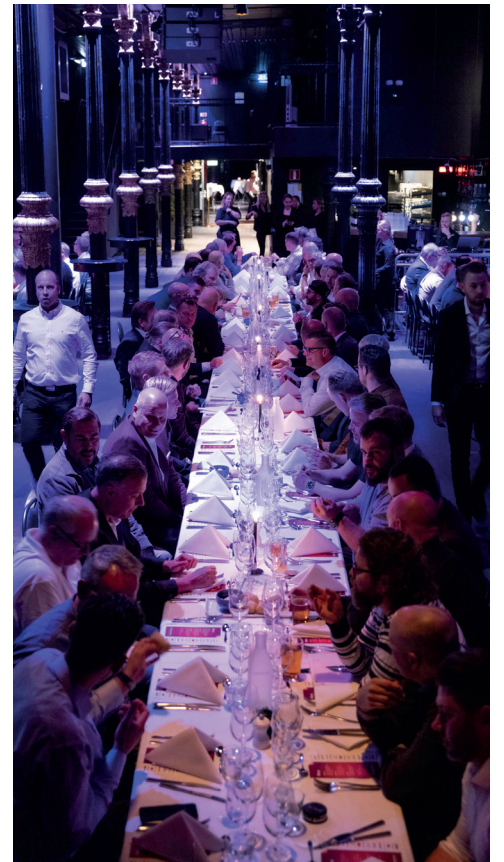
## DESSERT

Crème Brûlée

*Rivesaltes Ambré EKO  
France*

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





# BEVERAGE PACKAGES

## STARTER SELECTION

*A flavorful introduction*

One glass of Cava Brut  
One glass of house wine with the starter  
Two glasses of house wine with  
the main course  
Coffee/Tea

## NON-ALCOHOLIC OPTION

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*

One glass of Cava Brut  
One glass of recommended wine with the starter  
Two glasses of recommended wine with the main  
course  
One glass of dessert wine with the dessert  
Coffee/Tea



## BUILD YOUR OWN PREMIUM

*Personal, flexible, and exclusive*

### SWAP

Cava for a cocktail

Cava for Champagne

House wine for Riesling & Côte du Rhône

### ADD-ONS

Avec platter

Shot platter

# DRINK MENU

## CHAMPAGNE & SPARKLING

Moët & Chandon Brut Imperial

Ruinart Blanc de Blancs

Bach Cava Brut

## WHITE WINE

Södran ´s white, ITA

Chavin Sauvignon Blanc, FRA

Mehrlein Riesling Quarzit, TYS

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 draft

Ship full of IPA, 40cl draft

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

Briska Pear 0,5%, 33cl bottle

Soft drinks / Loka, 33cl

# 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

