TASTE EXPERIENCES

At Södra Teatern

SÖDRA|TEATERN

MOSEBACKE



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

HALF-DAY PACKAGE – MORNING

Coffee and croissant/sandwich and smoothie
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 and fruit bowl

**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

*L*UNCH 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

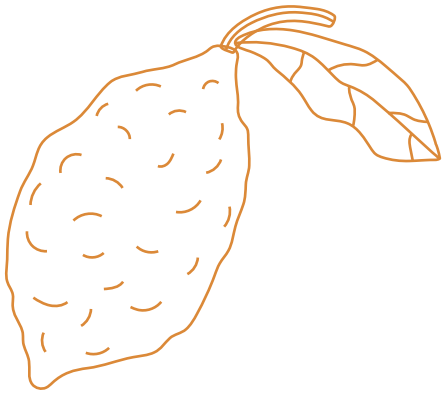
CORN-FED CHICKEN

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

CANAPÉS

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

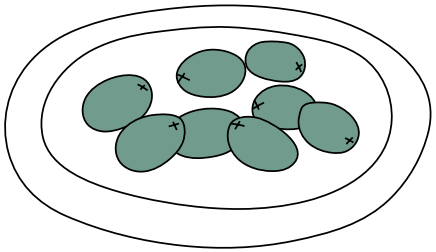
LARGE GREEN OLIVES

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

SHRIMPROLL

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

BURRATINA

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

ADD-ONS

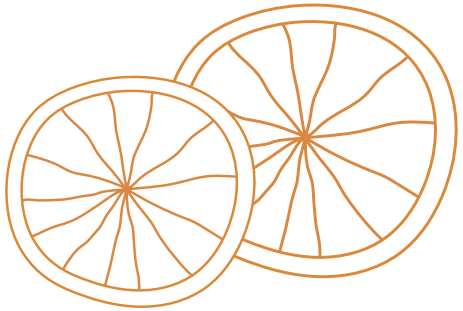
APPLE TART

With vanilla cream, crumble, blueberries and salted caramel sauce

PICK AND MIX CANDY

CANAPÉS

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















SÖDRA TEATERN MENU

STARTER

BURRATA
With roasted pumpkin, crispy sage, Marcona almonds, honey and pumpkin seeds

2023 Chavin Rosè Organic, Côtes de Provence, France

ASIAN TUNA TARTARE
With avocado, spring onion, coriander, sesame seeds, jalapeño mayonnaise and crispy glass noodles

2022 Riesling Quarzit Weingut Mehrlein Rheingau, Germany

STEAK TARTARE
With crispy capers, silver onion, cornichons, Jerusalem artichoke chips, chervil, and parmesan

2023 Artesis Côte du Rhone, Rhône, France

MAIN COURSE

ROASTED POINTED CABBAGE (Vegan)
With Jerusalem artichoke purée, wild mushrooms, crispy kale, red wine and herb jus, and potato cake

2022 Héritages Côtes du Rhône EKO Rhône, France

BAKED ARCTIC CHAR FILLET
With glazed golden beets, trout roe, dill, Sandefjord sauce and dill-tossed potatoes

2022 Secret de Lunès Chardonnay EKO Languedoc-Rousillon, France

WHOLE-ROASTED VEAL LOIN
With pumpkin purée, wild mushrooms, crispy kale, red wine sauce and potato cake

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

APPLE TART
With vanilla cream, crumble, blueberries and salted caramel sauce

Moscato d'Ásti, Italy



Add Bread service

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

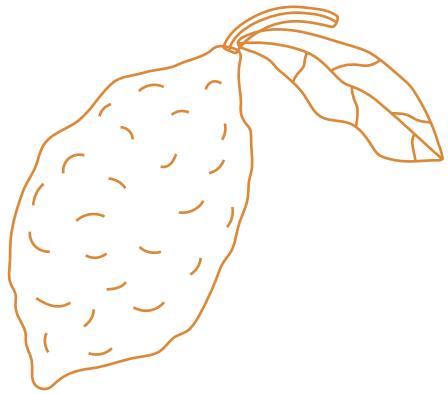
2020 Prati Louis M Martini Cabernet Sauvignon,
Sonoma USA

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

DRINK LIST

COCKTAILS

Mango Loco

Rum, mango syrup, lemon juice, Thomas Henry Mango

Eldergrape

Gin, Aperol, elderflower syrup, lemon juice, Thomas Henry Pink Grapefruit

Peachberry

Rum, peach liqueur, lemon juice, sugar syrup, cranberry juice

Coco Pineapple

Coconut rum, pineapple syrup, lemon juice, Thomas Henry Bitter Lemon/Tonic

SPRITZ

Aperol Spritz

Limoncello Spritz

Hugo Spritz

AFTER DINNER

Espresso Martini

Negroni

AVEC

Hennessy

Calvados

Limoncello

Baileys

Bulleit

LATE NIGHT SNACKS

HOT DOG

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

PULLED BEEF BURGER

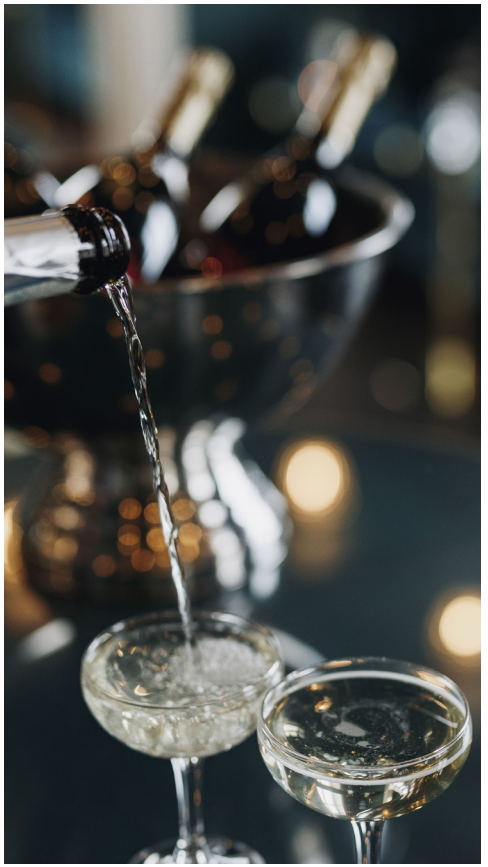
48-hour pulled beef with coleslaw, BBQ glaze, and crispy pearl onion.

PIZZA SLICE

Margherita








Södra Teatern
Kägelbanan



