



soderberg

Meeting Space & Private Hire



36 Berwick St, Soho, W1F 8RR | [soho@soderberg.uk](mailto:soho@soderberg.uk) | 020 7287 2111

# About us

*Söderberg is a Swedish café business with a bakery and 7 branches in Edinburgh. Our first London café opened on Berwick Street in January 2019.*

*We serve authentically Swedish food made to classic recipes with high quality ingredients. We're open all day into the evening for brunch, lunch, coffee & cardamom buns, cakes, waffles, Swedish style open sandwiches and more.*

*Our evening menu includes platters, smörrebröd, savoury waffles and a Scandi twist on classic cocktails such as our signature Fika Martini (an Espresso Martini made with Lake Vättern vodka and homemade Johan & Nyström coffee liqueur), our Lingonberry Cosmo, Negröni & Söderberg Bellini.*



# The space

*Our downstairs Scandinavian mid-century style lounge complete with vinyl player and vintage 1960's Scandinavian furniture is the setting for our live music events [Lillördag] on Wednesday evenings.*

*The lounge is a perfect space for both day-time meetings and evening cocktails and can also be hired for private functions & business events.*



# Booking a table

*Our upstairs and downstairs seating areas are perfect meeting spaces for small and large groups as well as after work drinks.*

## Seating options

- Our cosy and private vault booths downstairs can accommodate up to 6 people.*
- The sofas, armchairs and tables in our downstairs lounge are ideal for groups of 4-5 people.*
- We can also accommodate larger groups. Just ask for seating options when you contact us to make your booking.*

## Food & Drink

- You can either pre-order food and drinks (recommended for larger groups) or just place your order when you arrive.*
- See our menus below for food and drinks options from coffee & cake to brunch, lunch, dinner, wine, beer & Scandi style cocktails!*

## Contact us

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*\* subject to change - please confirm terms of hire when you contact us.*

# Private Hire

*If you're looking for a bigger space to accommodate your event or meeting, the downstairs lounge can be hired for exclusive use.*

## *No hire fee*

*We don't charge for the use of the space! Instead, we ask for a £50 deposit to secure the booking and a minimum spend of*

## *Sun-Thu*

*- \*£200 minimum spend*

## *Fri-Sat*

*- \*£300 minimum spend*

## *Evening events*

*- The downstairs lounge is available for private hire from 18.00 Mon-Sun (earlier slots may be available on some dates)*

## *Music*

*- You can pop on your own playlist or even play your own records on our vinyl player!*

## *Live music*

*- We're be able to source a wide range of live music or vinyl gigs.  
- If you'd like to hire your own band then just let us know.  
We'll do everything we can to accommodate this.*

## *Private cocktail bar*

*- For a small additional fee, we'd be delighted to set up a cocktail bar in the event space staffed with your own private cocktail server!*

*\* subject to change - please confirm terms of hire when you contact us.*



*Breakfast* until 11:30

## *Toast*

3.50

*Choose your sourdough: Coarse Rye | Levain | Swedish Farmer*

*Two slices of our sourdough toast, served with Lescure butter and jam*

## *Frukostfrallor | Breakfast Rolls*

*Cheddar, sundried tomato & rocket*

4.00

*Serrano ham, cheddar & rocket*

4.50

*Belhaven smoked salmon, crème fraîche, dill & rocket*

5.00

# Frukostbricka | Breakfast Tray

Frukostbricka is Swedish for breakfast tray and includes a little bit of everything;

## SAVOURY

A small glass of freshly squeezed orange juice, yoghurt & granola, fruit salad, cheddar cheese, Lescure butter, sourdough bread, crispbread & Serrano ham

9.00

## SWEET

A small glass of freshly squeezed orange juice, yoghurt & granola, fruit salad, cheddar cheese, Lescure butter, sourdough bread, crispbread & jam

8.50

## VEGAN

A small glass of freshly squeezed orange juice, coconut yoghurt & granola, fruit salad, jam, mixed salad, olive oil & balsamic vinegar, sourdough bread

7.50

# Porridge

Banana & honey

5.00

Apple, honey & cinnamon - Add cashew nuts £1

5.50

# Granola

6.50

Our Söderberg homemade granola & yoghurt, served with fresh fruit & honey

# Ägg på rostat bröd | Eggs on toast \*

Choose your sourdough: Coarse Rye | Levain | Swedish Farmer

## Poached

8.50

Crispy sage with a fresh tomato & basil sauce and house pickled red onion

Chef recommends adding Serrano ham

Portobello mushrooms & Baby spinach with basil & rocket salsa verde

Avocado & crispy kale with a dill, lemon & crème fraîche sauce

Chef recommends adding Belhaven smoked salmon

## Scrambled

8.50

Portobello mushrooms & crispy kale

Chef recommends adding Avocado

Avocado & crispy kale

Chef recommends adding Belhaven smoked salmon

Belhaven smoked salmon £4 Avocado £3 Serrano ham £3 Portobello mushrooms £2.50

\* menu restrictions may apply to larger groups



*Lunch* from 11am to 6pm

## Smörgåsar | Open Sandwiches

Belhaven smoked salmon, rocket, crème fraîche & cucumber	Sit-in / To go
Atlantic prawns, boiled egg, lemon, cucumber & dill	8.50 / 7.50
Brie de Meaux, red onion marmalade & fresh figs	8.50 / 7.50
	6.00 / 5.00

## Dubbla Mackor | Sandwiches & Baguettes

Serrano ham, mozzarella, salsa verde & rocket on sourdough baguette	7.00 / 6.00
Avocado, mixed leaves, crispy kale & salsa verde on sourdough baguette (v)	6.00 / 5.00
Laxröra with Belhaven smoked salmon, homemade mayo, dill, lemon & red onion on Swedish farmer sourdough	7.00 / 6.00

## Ägg på rostat bröd | Eggs on toast

Choose your sourdough: Coarse Rye | Levain | Swedish Farmer

### Poached 8.50

Crispy sage with a fresh tomato & basil sauce and house pickled red onion  
Portobello mushrooms & Baby spinach with basil & rocket salsa verde  
Avocado & crispy kale with a dill, lemon & crème fraîche sauce

### Scrambled 8.50

Portobello mushrooms & crispy kale  
Avocado & crispy kale

Belhaven smoked salmon £4   Avocado £3   Serrano ham £3   Portobello mushrooms £2.50

## Våfflor | Waffles

Jam & cream	5.00
Maple syrup & hazelnuts	6.00
Belhaven smoked salmon & crème fraîche	7.50

## Soppa | Soup 6.50

See board for today's homemade soup – served with sourdough bread & Lescure butter

## Sallad | Salad 6.50

See board for our salad of the day



*Evening* from 6pm to 10pm

## Smått & Gott | Nibbles

Nötter   Roasted spiced mixed nuts	2.00 / 3.50
Oliver   Olives	2.00 / 3.50
Bröd & knäckebröd   Bread & crispbread	3.50
Served with Lescure butter & salsa verde or a fresh tomato dip	
Ostbricka   Brie & blue cheese with red onion marmalade, sourdough bread & crispbread	6.00

## Småbrickor | Small Plates

- Belhaven smoked salmon, lemon & dill crème fraîche, Swedish pickled cucumber & mixed leaves served with sourdough bread & crispbread	8.00
- Roasted mushrooms, kale chips, mixed leaves, homemade salsa verde, cherry tomato & basil dip, sourdough bread & crispbread - add halloumi for £2	7.00
- Fresh figs & Highland blue cheese, spiced caramelised nuts & crispbread	7.00
- Serrano ham & Suffolk rosemary salami, Brie de Meaux & Highland blue cheese, mixed leaves, red onion marmalade, sourdough bread & crispbread	8.00
- Laxröra with Belhaven smoked salmon, homemade mayo, dill, red onion & crispbread	8.00
- Dessert platter - ask for today's selection	8.50

## Sallader | Salads

12.00

Ask staff for the specials

## Smörrebröd | Small Open Sandwiches

1 - 4.00 3 - 10.00 9 - 27.00

Nygotatis   New potato & caramelised red onion with crème fraîche & chives on Danish rye
Ost   Brie de Meaux, red onion marmalade, fresh fig & dill
Skinka   Serrano ham, mozzarella, sundried tomato & salsa verde
Rökt lax   Belhaven smoked salmon with horseradish crème fraîche & dill
Laxröra   Belhaven smoked salmon, homemade mayo, dill, lemon & red onion on Swedish farmer
Räkor   Atlantic prawns, boiled egg, mayo, lumpfish caviar, lemon & cucumber on toasted levain

## Våfflor | Waffles\*

7.50

Belhaven smoked salmon, dill, lemon & crème fraîche
Lumpfish caviar, red onion, dill, lemon & crème fraîche

\* menu restrictions may apply to larger groups



# Drinks

Söderberg Pick-Me-Up <i>Linie Aquavit with tonic water, grapefruit bitters &amp; fresh pink grapefruit juice</i>	8.00
Söderberg Bellini <i>Prosecco with spiced berry hibiscus syrup &amp; a sprinkle of cardamom</i>	8.00
Fika Martini <i>Lake Vättern vodka with a double shot of Johan &amp; Nyström espresso and homemade Johan and Nyström coffee liqueur Served with a chocolate &amp; coffee mini bite</i>	11.00
Lingonberry Cosmopolitan <i>Linie Aquavit with lingonberry juice, Cointreau &amp; fresh lime juice</i>	9.00
Söderberg Berry Mule <i>Whisky, spiced berry hibiscus syrup, fresh lemon &amp; organic ginger ale</i>	10.00
Negröni <i>Linie Aquavit, Antica Formula red vermouth &amp; Cynar artichoke liqueur</i>	12.00
Cardamom Gin Sour <i>Cardamom infused gin with fresh lemon juice, egg white &amp; sugar syrup</i>	10.00
Not So Bloody Mary <i>Vegetable infused Lake Vättern vodka with homemade tomato water, cardamom, black pepper &amp; cucumber</i>	11.00

# Wines

Sparkling	125ml   bottle
Prosecco, Treviso, Brut Spumante, Masottina	6.50 / 32.00
<i>Refreshing, Pear drops, white flowers</i>	
Champagne Gaston Chiquet, Tradition, 1er Crut Brut	12.00 / 80.00
<i>Burnt butter, almond, toasty</i>	

WHITE	125ml   175ml   bottle
Château Fontarèche, Blanc, Pays d'Oc, France	5.50 / 7.00 / 28.00
<i>Clean, zingy, green apples, cantaloupe</i>	
Grüber Veltliner, Von de Terrassen, Josef Ehmoser, Wagram, Austria	7.50 / 9.50 / 39.00
<i>Zesty, white pepper, green apple</i>	
Mullineux, Kloof Street, Chenin Blanc, Swartland, South Africa	36.00
<i>Crisp, rounded mouthfeel, light citrus notes</i>	
Pale Clouds Sauvignon Blanc, Marlborough, New Zealand	38.00
<i>Dry, grapefruit, light minerals, distinctive clarity of flavour</i>	

RED	
De Martino, Estate Merlot, Maipo Valley, Chile	5.50 / 7.00 / 28.00
<i>Currants, juicy, smooth all rounder</i>	
Bardolino, Monte del Frá, Veneto	7.00 / 8.50 / 36.00
<i>Light, easy, cranberries and raspberries</i>	
Gaba Do Xil Mencia, Telmo Rodríguez, Valdeorras	44.00
<i>Soft, balanced, currants, spice aromas on the nose</i>	
Pulenta Estate, La Flor Malbec, Mendoza, Argentina	43.00
<i>Rounded and full mouthfeel, ripe red fruits, floral notes</i>	

# Spirits

AnCnoc 12, Knockdhu Highlands, Scotland	4.50 / 25ml
Linie Akvavit Sweden	4.50 / 25ml
Cynar, Artichoke liqueur	3.00 / 50ml
Söderberg coffee liqueur (made with Johan & Nyström beans)	6.50 / 50ml

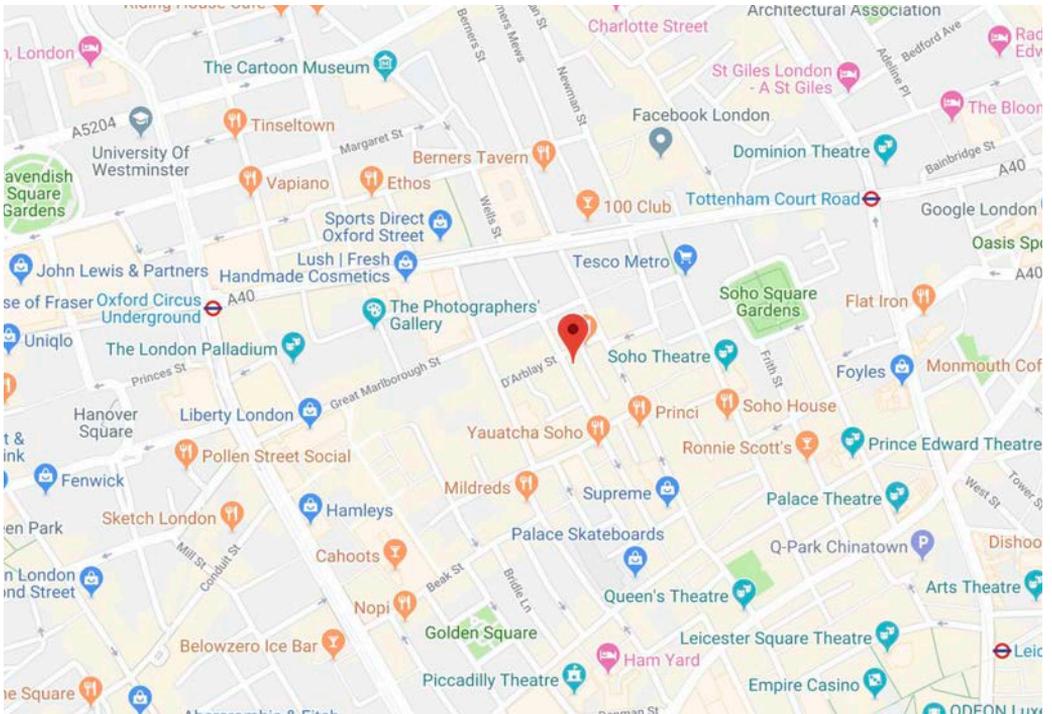
# Beer & Cider

Nils Oscar God Lager 5.3% 330ml	5.50
Nils Oscar India Ale 5.3% 330ml	5.50
Einstök Icelandic Pale Ale 5.2% 330ml	5.00

# Booking Policy

- *Private Hire Starts from 18.00\**
  - *Our Licence stipulates that food must accompany alcohol orders, therefore we require all customers consuming alcohol to also consume food. We offer a wide range of options from small nibbles to full meals & platters.*
  - *The £50 deposit is non-refundable if you cancel with less than 48 hours' notice.*
- \* earlier time slots may be available, please ask at the time of booking.*

## Find us







*soderberg*