

freyja•

Group menus

Gröna, 595 kr person

Paired wine, 500 kr person (3 glasses)

Starter

Fried brussels sprouts with goat yogurt,
chili oil & creamy egg

Main course

Swedish Kroppkaka with fried mushrooms,
Havgun 24 cheese, kale & roasted cabbage broth

Dessert

Blackcurrant sorbet with lavender cream &
salty maringue

Sköna, 585 kr person

Paired wine, 500 kr person (3 glasses)

Starter

Baked fennel with butter sauce, dill umbel
& rainbow trout roe

Main course

Grilled saithe with grilled swedish grapes, leek &
creamy sauce of mussels

Dessert

Blackcurrant sorbet with lavender cream &
salty maringue



Banger, 750 kr person

Paired wine, 500 kr person (3 glasses)

Banger wine, 900 kr person (3 glasses)

Wines chosen by head sommelier Ellen Franzén

Starters (sharing family style by the table)

- Buckwheat crisps with sour cream, lumpfish roe
& chives

- Swedish charcuterie

- Beef tartar with tarragon mayonnaise,
green tomatoes & grated cured egg yolk

Main course

Grilled swedish pluma with pointed cabbage, radish
& hollandaise

Dessert

Fudge pie with milk sorbet



We reserve our rights for eventually changes in the menu
We at Freyja work with produce in season .

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Hi!

Thank you for your dinner request for a bigger group at Freyja!

For lunch:

Groups up to 10 people will be seated at one table, are you more than 10 people you will be seated on multiple tables next to each other.

Arrival times for bigger groups are at 11.30, 11.45 and 13.30, Please note at what time you want to make your reservation.

You have to make a pre-order of the food from the lunchmenu provided when booking.

For dinner:

Groups up to 10 people will be seated at one table, are you more than 10 people you will be seated on multiple tables next to each other.

Arrival times for bigger groups are at 17.00 and 21.00. Please note at what time you want to make your reservation.

You have to make a pre-order of the set menus provided when booking. Same menu for everyone. We need your pre order at least 7 days prior to your reservation.

We also want you to pre order your beverages for your dinner.

Banger wine pairing and pre order of whole wine bottles we need 3 days prior.

In case of allergies or other dietary, please inform us prior to your visit so we can do an alternative menu for those.

Bokning conditions

Cancellations must be sent by email 5 days prior your visit. Any adjustments to number of guests must be made 6 hours prior your visit, after that we reserve our right to fully charge the number of guests reserved. Are you less than 10 guests we will charge 1200 kr per no show guset.

We only send invoices to groups over 20 people. A request to pay by invoice must be made with a full address, ref and org-number 30 days prior your visit.

We dont send invoices outside of sweden or to private persons.

We request a name and phone number to the person in charge of the group, and contact information if there's another person in charge for the group on site.

Please note that Freyja is a cash free restaurant
Please contact us if you want to make a reservation!

