

This is a cash free restaurant.

Do you have any allergies? - Don't hesitate to ask

Drinks 175

Medicin

Juniper twig smoked honey from Gotland, clarified sour apple, Spriteriets white vermouth, Absolut Vodka & ginger

Stockholm Syndromet

Cloudberry from the Northlands (Norrländ), Sour apples, Stockholms Bränneri Navy Streng gin 57%, Martini Ambrato & Campari

Fjollträsk

Vattlingon (conserved lingonberries), dandelion, lingonberry acid, Absolut vodka & a touch of roses

Betongdjungel

Cucumber, basil, apricot, citrus, Absolut Vodka, Plymouth Gin & Lillet Blanc

Irish Goodbye

Autumn raspberries, coconut, woodruff, raspberry acid, Jameson Irish Whiskey & Co2



Malin Sparrvardt (Korallpionen) has worked as a mural artist for 5 years, where in her art dives deep into what flowers and plants has to offer us. In a playful way, vegetation is mixed where flowers can test new colors, or where two plants can become one.

In September, Freyja+Söder was transformed by Korallpionen into a harmonious autumn garden with inspiration from the restaurant's menu and elements of flowers such as Rudbeckia and Cathedral Bell. The beautiful plants are allowed to grow freely on Söder's walls, our clothes and on Freyja's menus until the beginning of summer.

Snacks & Bread

Lumpfish roe 95
Buckwheat crisps, sour cream & chives

Beetroots 75
Baked chewy beets, blueberry surup & lemon thyme

Char 55
Creamy mousse of char, crispy potatoes & horseradish

Charcuterie 95
Today's choice of Swedish charcuterie

Rye bread 65
Warm homemade dark rye bread & butter from Löts mejeri



Starters

Lamb 190
Charcoal grilled lamb skewer, fermented rapeseeds & cream of Vreta yellow peas

Potatoes 175
Potato tarte, caramelized onion, pan fried cavolo nero & almonds

Alpine cow 175
Beef tartar, tarragon mayonnaise, green tomatoes & grated cured egg yolk

Bleak roe 220
Cheese foam, cooked salsify, pickled onion & rye bread crumble

Brussels sprouts 165
Fried brussels sprouts, goat yogurt, creamy egg & chili oil

Main courses

Kroppkaka 265
Swedish potato dumpling, variation of mushrooms, kale, Havgus 24 cheese & roasted cabbage broth

Ängamat 245
Vegetables of the season, butter sauce, smoked egg yolk & sourdough croutons

Saithe 275
Grilled saithe, baked leek, & creamy mussel sauce

Duck 405
Crispy duck breast, confit of duck leg, crispy onion, duck gravy & herb mayonnaise

Deer 360
Pan fried deer, cream of apple, celeriac confit, hazelnuts & cream sauce



Cheese & Dessert

Cheese 95
Gullspira guld cheese of goat milk, plum compote & candied fennel seeds

Cloudberry 115
Sweet cloudberry, heavy cream, milk sorbet & rosemary caramel sauce

Fudge 130
Caramel fudge pie & sour cream

Pear 105
Cognac cooked pears, vanilla custard, caramelized pumpkin seeds & sorrel granita

Coffee candy 45
Salty fudge

Weekend sandwich

Grilled mountain cow 220
Pan fried sourdough bread, mayonnaise with swedish jalapeno, pickled silver onions & crispy onions

Hop juice

Tap 40 cl/20cl

Norrländs Ljus Eco Spendrups 4,7% vol 40/80

Hazy Bulldog, APA, 5,7% vol 49/98

Bottle & Can

Pilsner, Pilsner, 4,8 % vol 95

Grapefruit Ranchwater, Suröl, 5,0% vol 115

Besserweisser, Veteöl, 44cl, 5,0% vol 135

A.K.A.I.P.A, IPA, 6,2% vol 115

LUZ, Mexican Lager, 4,4% vol 95

Sundbybergs IPA, IPA, 5,9% vol 115

Fatamorgana, IPA, 8% vol 120

Wisby Stout, Stout, 6,0% vol 105

Disco Balls Dank NEIPA, 44cl 7% vol 145

Cider

Apple Golden Cider 27,5cl bottle 4,2% vol 95

