

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

**FREYJA
X KORALLPIONEN**

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

Buckwheat crisps, sour cream & chives

95

Beetroots

Baked chewy beets, blueberry surup & lemon thyme

75

Char

Creamy mousse of char, crispy potatoes & horseradish

55

Charcuterie

Tonight's choice of Swedish charcuterie

95

Rye bread

Warm homemade dark rye bread & butter from Löts mejeri

65



Starters

Lamb

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

190

Potatoes

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

175

Alpine cow

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

175

Bleak roe

Cheese foam, cooked salsify, pickled onion & rye bread crumble

240

Brussels sprouts

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

165

Main courses

Kroppkaka

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

265

Ängamat

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

245

Saithe

Grilled saithe, baked leek, & creamy mussel sauce

275

Duck

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

405

Deer

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

360

Turbot

Whole grilled turbot on the bone, spinach, browned butter, potatoes & horseradish (For two persons)

900



Cheese & Dessert

Cheese

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

95

Cloudberry

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

115

Fudge

Caramel fudge pie & sour cream

130

Pear

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

105

Coffee candy

Salty fudge

45

