

This is a cash free restaurant.  
Do you have any allergies? - Don't hesitate to ask for help!

# freyja•

## Drinks

<b>Medicin</b>	175
Juniper twig smoked honey from Gotland, sour apple, Spriteriets orange vermouth, Absolut Vodka & ginger	
<b>Stockholmssyndromet</b>	175
Cloudberry from the great forests of the north, singy apples, Stockholms Bränneri Navy Strength gin 57%, Martini Ambrato & Campari	
<b>Fjollträsk</b>	175
Vattlingon, dandelion, lingonberry acid, Absolut vodka & en touch of roses	
<b>Betongdjungeln</b>	175
Cucumber, basil, apricot, citrus, Absolut vodka, Plymouth gin & Lillet blanc	
<b>Röda Linjen</b>	175
Stockholms Bränneri Navy Strength gin (57%) with sweet awesome Swedish strawberries & a scent of wormwood	



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

<b>Lumpfish roe</b>	105
Buckwheat crisps, sour cream & chives	
<b>Oyster</b>	95
Poached oyster from Havstenssund & elderflower vinaigrette	
<b>Croquette</b>	110
Crispy potatoes croquette, duck, levisticum & mustard seeds	
<b>Charcuterie</b>	95
Swedish charcuterie	
<b>Rye bread</b>	65
Warm homemade dark rye bread & butter from Löts mejeri	

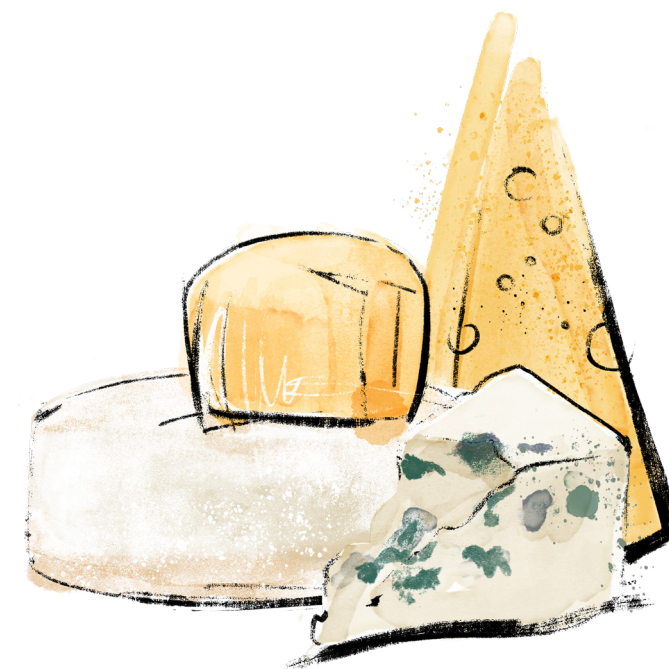


## Starters

<b>Halibut</b>	190
Sterling white halibut, apple vineger dressing, micro cucumber & spruce oil	
<b>Potatoes</b>	175
Potato tarte, caramelized onion, pan fried cavolo nero & almonds	
<b>Cow</b>	185
Beef tartar, smoked juniper mayonnaise, pickled jerusalem artichoke & garden cress	
<b>Vendace roe</b>	240
Cheese foam, cooked salsify, pickled onion & rye bread crumble	
<b>Brussels sprouts</b>	165
Fried brussels sprouts, goat yogurt, creamy egg & chili oil	

## Main courses

<b>Kroppkaka</b>	280
Herb filling, poched egg, pak choy, peas & whey	
<b>Spelt</b>	270
Creamy spelt, Gammel pär cheese, morel, smoked egg yolk & puff wild rice	
<b>Skrei Cod</b>	370
Baked cod, yellow beets, grilled mussels, butter sauce, chicken stock & ramson	
<b>Chicken</b>	380
Grilled whole chicken from Munka Ljungby, estragon mayonnaise, pickled egg yolk, salad & vinegar jue	
<b>Flank steak</b>	360
Grilled flank steak, canola shoots, radish, baked onions & swedish jalapeno dressing	
<b>Pork</b>	650
Braised pork cheek, butter beans, spinach, bread & herb mayonnaise (For two persons)	



## Cheese & Dessert

<b>Cheese</b>	95
Cheeseball with cheese cream & maple syrup	
<b>Rose hip</b>	105
Rose hip cream, milk sorbet & almond biscuits	
<b>Chocolate</b>	110
Chocolate pudding, chocolate flakes, salty fudge custard & cream	
<b>Forced rhubarb</b>	115
Cardamum parfait, bread pudding, green rhubarb & buckwheat	
<b>Carrot cake</b>	55
Traditional carrot cake & cream cheese topping	