

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

freyja.

Drinks

Medicin	175
Juniper twig smoked honey from Gotland, sour apple, Spriteriets orange vermouth, Absolut Vodka & ginger	
Stockholmssyndromet	175
Cloudberry from the great forests of the north, singy apples, Stockholms Bränneri Navy Strength gin 57%, Martini Ambrato & Campari	
Storfräsarn'	175
Fireweed, apple cordial made with sour apples, Laird's Apple Brandy 50% alc vol & Champis	
Betongdjungeln	175
Cucumber, basil, apricot, citrus, Absolut vodka, Plymouth gin & Lillet blanc	
Röda Linjen	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

Lumpfish roe	105
Buckwheat crisps, sour cream & chives	
Oyster	95
Poached oyster from Havstenssund & elderflower vinaigrette	
Duck	110
Honey glazed deep fried duck wings	
Charcuterie	95
Swedish charcuterie	
Rye bread	65
Warm homemade dark rye bread & butter from Löts mejeri	

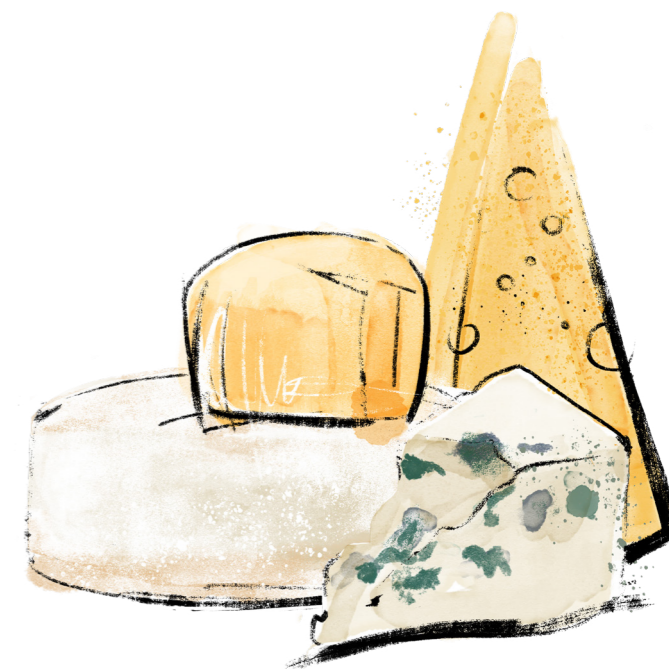


Starters

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

Main courses

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



Cheese & Dessert

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