

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

# freyja•

Bubbly	
NV Crémant de Bourgogne Blanc de Blanc Brut, Henri de Villamont, Bourgogne	130
NV Grand Brut, Perrier Jouët, Champagne	210
White	
2022 Riesling Trocken, Markus Lundén, Germany	130
2022 Côtes du Rhône Blanc, E. Guigal, France	130
2022 Chablis, Domaine de Biéville, France	180
Red	
2020 Côtes du Rhône, Santa Duc, France	130
2021 Pinot Noir, De Loach, California, USA	170
2021 Lange Nebbiolo, J. Saffirio, Piedmont, Italy	180
Hop juice	
Tap 20cl/40cl	
Norrlands 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
Sundbybergs IPA, IPA, 5,9% vol	115
Fatamorgana, IPA, 8% vol	120
Wisby Stout, Stout, 6,0% vol	105
Cider	
Apple Golden Cider 27,5cl bottle 4,2% vol	95

Snacks	
<b>Lumpfish roe</b> Buckwheat crisps, sour cream & chives	105
<b>Duck</b> Honey glazed deep fried duck wings	110
<b>Charcuterie</b> Todays choice of Swedish charcuterie	95
Starters	
<b>Brussels sprouts</b> Fried brussels sprouts, goat yogurt, creamy egg & chili oil	165
<b>Cow</b> Beef tartar, smoked juniper mayonnaise, pickled jerusalem artichoke & garden cress (Large tartar comes with a side sallad)	175/ 275
Main courses	
<b>Kroppkaka</b> Herb filling, poched egg, pak choy, peas & whey	280
<b>Freyjas sausage</b> Freyjas pork sausage, creamy savoy cabbage, pickled mustard seeds & jue	245
Weekly lunch	
<b>Char</b> Char, white wine sauce, blue mussels, dill turned potato & fennel	185
<b>Potato cake</b> Potato cake, cheese cream, pickled silver onions & almonds	185
<b>Salad</b> Pan fried chicken, broccoli, mint, feta cheese, lentils from Gotland, radishes & yoghurt	185

Dessert	
<b>Chocolate</b> Chocolate flakes, salty fudge custard & cream	110
<b>Carrot cake</b> Traditional carrot cake & cream cheese topping	55



Freyjas three course lunch 360
<b>Brussels sprouts</b> Fried brussels sprouts, goat yogurt, creamy egg & chili oil
<b>Your choice of weekly lunch dishes</b>
<b>Carrot cake</b> Traditional carrot cake & cream cheese topping

Hop juice with low alcohol	
Mariestad Lager 33cl 0,5% vol	35
Zodiak Non-Alcoholic IPA 0,3% vol	50
Fatamorgana Folk Session Imperial IPA 3,5% vol	65
Soda and water	
Applemust Golden Cider 27,5cl	55
Strawberry Golden Cider 27,5cl	55
Raspberry soda Nygård 33cl	35
Pear soda Nygård 33cl	35
Sugar soda Nygård 33cl	35
Champis 33cl	35
Sparkling water (per person)	30
Two face Brew, Körsbärs Soda 33cl	75
Two face Brew, Citrus Soda 33cl	75



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.