

This is a cash free restaurant.

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

freyja.

Drinks

Södra Sidan	175
Mint, sour apples & Stockholms Bränneri Gin	
FarstaGlitter	175
Red & black currants, currant leaves & Bacardi Carta Blanca	
Tigerjakten	175
Mandarins, Patron Blanco, Suze, Lillet Blanc & saffron	
Vita Bergen	175
Raspberries, rhubarb, Absolut vodka & mint foam	
Långholmen "Ice Tea"	175
Applejack from USA, pears, sparkling ice tea, a hint of ginger & caramel	
¿Qué bolá?	175
Elderflower, sorrel, Bacardi Carta Blanca & strawberry fluff	

Snacks & Bread

Lumpfish roe	105
Buckwheat crisps, sour cream & chives	
Boquerones	85
Herring, parsley, chili, garlic & crispy sourdough bread	
Croquette	110
Potatoe croquettes, pork, mustard seeds & lovage mayonnaise	
Charcuterie	95
Swedish charcuterie	
Rye bread	65
Warm homemade dark rye bread & butter from Löts mejeri	

Main courses

Kroppkaka	280
Herb filling, poched egg, pak choy, peas & butter sauce with whey	
Spelt	270
Creamy spelt, Gammel Pär cheese, chanterelles, smoked egg yolk & puffed wild rice	
Char	350
Baked char, grilled romaine salad, ramson, new potato, & sandefjordsås	
Hugo's Game sausage	295
Baked tomatoes, spinach & creamy lentils	
Flank steak	360
Grilled flank steak, pointed cabbage, radish, baked onions & swedish jalapeno dressing	
Pork	650
Braised pork cheek, butter beans, spinach, bread & herb mayonnaise (For two persons)	

Cheese & Dessert

Cheese	95
Choux pastry filled with Havgus 24 cheese cream & maple syrup	
Marängsviss	105
Strawberries, milk sorbet, vanilla cream & salty meringue	
Chocolate	110
Chocolate pudding, chocolate crisps, salty fudge & cream	
Rhubarb	115
Cardamum parfait, bread pudding & buckwheat	
Carrot cake	55
Traditional carrot cake & cream cheese topping	
One scoop of sorbet	55
Today's selection of sorbet	

Starters

Halibut	190
Sterling white halibut, tangy apple dressing, cucumber & spruce oil	
Bell pepper	170
Fried flatbread, garlic butter, roasted bell peppers, Swedish eggplant & mint	
Milk Cow	185
Beef tartar, fried sourdough bread, gem lettuce, anchovy mayonnaise & wild garlic capers	
Vendace roe	225
New potatoes, smoked butter sauce, crispy potatoes & chives	
Beans	150
Fried wax & snap beans, cheese foam, chili oil & rye bread crumbs	

At Freyja, we have chosen to base our menu on seasonal Swedish ingredients. We want you to experience really good produce from our favorite farmers and suppliers. You will find them in various parts of the menu, where we are also not shy about borrowing inspiration and impressions from around the world. This, combined with good drinks and hospitality, reflects our idea of a great dining experience.

We simply want to see ourselves as a small tavern in a large format.

Vuxenspelet aka Carli Halvars, a graffiti and textile artist from Stockholm, has created unique works at Freyja's rooftop bar and restaurant this summer.

Carli previously studied at Konstfack, earning a bachelor's degree in textiles. This fall, he will continue his master's studies at Konstfack. In between, he has worked as an artist and held solo exhibitions where he showcased woven tapestries. His works encompass humor, seriousness, politics, and idiocy. They include craftsmanship, a sense of materials, and meticulousness. They embody time, pain, art, and a lot of himself.