

freyja•

Group menus

Gröna, 550 kr person

Paired wine, 500 kr person (3 glasses)

Starter

Fried wax & snap beans, cheese foam,
chili oil & rye bread crumbs

Main course

Swedish Kroppkaka with herb filling, poched egg,
pak choy, peas & butter sauce with whey

Dessert

Rhubarb tart with puff pastry &
cardamom anglaise

Sköna, 680 kr person

Paired wine, 500 kr person (3 glasses)

Starter

Vendace roe, new potato, smoked butter sauce,
crispy potato & chives

Main course

Baked char, grilled romaine salad, ramson,
new potato, & sandefjordsås

Dessert

Marängsviss, strawberries, milk sorbet, vanilla
custard & salty meringue



Banger, 750 kr person

Paired wine, 500 kr person (3 glasses)

Banger wine, 900 kr person (3 glasses)

Wines chosen by head sommelier Ellen Franzén

Starters (sharing family style by the table)

- Buckwheat crisps with sour cream, lumpfish roe & chives
- Tonight´s selection of Swedish charcuterie
- Warm homemade dark rye bread & butter
- Potatoe croquettes, pork, mustard seeds & lovage mayonnaise

Main course (sharing family style by the table)

Grilled flank steak, pointed cabbage, radish,
baked onions & swedish jalapeno dressing

Dessert

Chocolate, chocolate flakes, salty fudge custard &
cream



We reserve our rights for eventually changes in the menu
We at Freyja work with produce in season .

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Hi!

Thank you for your dinner request for a bigger group at Freyja!

For lunch:

Groups up to 10 people will be seated at one table, are you more than 10 people you will be seated on multiple tables next to each other.

Arrival times for bigger groups are at 11.30, 11.45 and 13.30, Please note at what time you want to make your reservation.

You have to make a pre-order of the food from the lunchmenu provided when booking.

For dinner:

Groups up to 10 people will be seated at one table, are you more than 10 people you will be seated on multiple tables next to each other.

Arrival times for bigger groups are at 17.00 and 21.00. Please note at what time you want to make your reservation.

You have to make a pre-order of the set menus provided when booking. Same menu for everyone. We need your pre order at least 7 days prior to your reservation.

We also want you to pre order your beverages for your dinner.

Banger wine pairing and pre order of whole wine bottles we need 3 days prior.

In case of allergies or other dietary, please inform us prior to your visit so we can do an alternative menu for those.

Bokning conditions

Cancellations must be sent by email 5 working days prior your visit. In order to avoid any cancellation fees we need you to update the number of guests 1 day before your event.

After that we reserve our right to fully charge the number of guests reserved.

If you require an invoice we need you to have a minimum spend of 20 000 sek.

A request to pay by invoice must be made with a full address, ref and org-number 30 days prior your visit.

We dont send invoices outside of sweden or to private persons.

We request a name and phone number to the person in charge of the group, and contact information if there ´s another person in charge for the group on site.

Please note that Freyja is a cash free restaurant
Please contact us if you want to make a reservation!

