

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 Reserve Cuvée Brut, Veuve Clicquot, Champagne	210

White

2023 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, Scheid Family, 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	
Omnipollo Pilsner, Pilsner, 4,8 % vol	95
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
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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.

Snacks

Lumpfish roe	105
Buckwheat crisps, sour cream & chives	

Croquette	110
Potatoe croquettes, pork, mustard seeds & lovage mayonnaise	

Charcuterie	95
Swedish charcuterie	

Starters

Beans	150
Fried wax & snap beans, cheese foam, chili oil & rye bread crumbs	

Milk Cow	185/ 285
Beef tartar, fried sourdough bread, gem lettuce, anchovy mayonnaise & wild garlic capers	

Main courses

Kroppkaka	280
Herb filling, poched egg, pak choy, peas & butter sauce with whey	

Freyjas sausage	245
Creamed summer vegetables, pickled mustard seeds, roasted potatoes & vinegar jus	

Dessert

Chocolate	110
Chocolate pudding, chocolate crisps, salty fudge & cream	

Carrot cake	55
Traditional carrot cake & cream cheese topping	

One scoop of sorbet	55
Today's selection of sorbet	

Summer Specials Week 28-33

Pluma	185
Pan-fried pluma, potatoes, radishes, spinach & herb mayonnaise	

Chicken Salad	190
Chicken, Caesar dressing, croutons, bacon & aged cheese	

Matjes Herring	175
Boiled potatoes, red onion, boiled egg, sour cream & browned butter	

Pointed Cabbage	180
Roasted pointed cabbage, hazelnuts, butter sauce, onion vinaigrette & chervil	

Freyjas three course lunch 360

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

Your choice of Summer Special

Carrot cake
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

Two face Brew, Körsbärs Soda 33cl	75
Two face Brew, Citrus Soda 33cl	75
Äppelmust Golden Cider 27,5cl	55
Päron Golden Cider 27,5cl	55
Hallonsoda Nygård 33cl	35
Sockerdricka Nygård 33cl	35
Champis 33cl	35
Red Bull 25cl	55
Hammars Krusbär 20cl	55
Rabarbersuris	65
Myntasuris	65

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.