

This is a cash free restaurant.

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

# freyja.

## Drinks

<b>Södra Sidan</b>	175
Mint, sour apples & Stockholms Bränneri Gin	
<b>FarstaGlitter</b>	175
Red & black currants, currant leaves & Bacardi Carta Blanca	
<b>Tigerjakten</b>	175
Mandarins, Patron Blanco, Suze, Lillet Blanc & saffron	
<b>Vita Bergen</b>	175
Raspberries, rhubarb, Absolut vodka & mint foam	
<b>Rabalder</b>	175
Rhubarb, söders höjder-ice tea, Bombay Sapphire gin & soda	
<b>¿Qué bolá?</b>	175
Elderflower, sorrel, Bacardi Carta Blanca & strawberry fluff	

## Snacks & Bread

<b>Lumpfish roe</b>	105
Buckwheat crisps, sour cream & chives	
<b>Sugar Snap Peas</b>	75
Freshly boiled sugar snap peas & herb butter	
<b>Croquette</b>	110
Potatoe croquettes, pork, mustard seeds & lovage mayonnaise	
<b>Charcuterie</b>	95
Swedish charcuterie	
<b>Rye bread</b>	65
Warm homemade dark rye bread & butter from Löts mejeri	

## Starters

<b>Halibut</b>	190
Sterling white halibut, tangy apple dressing, cucumber & spruce oil	
<b>Bell pepper</b>	170
Fried flatbread, garlic butter, roasted bell peppers, Swedish eggplant & mint	
<b>Milk Cow</b>	185
Beef tartar, fried sourdough bread, gem lettuce, anchovy mayonnaise & wild garlic capers	
<b>Vendace roe</b>	225
New potatoes, smoked butter sauce, crispy potatoes & chives	
<b>Corn</b>	150
Cheese foam, fried corn, grilled Västerås cucumber, shellfish oil & crown dill	

## Main courses

<b>Kroppkaka</b>	280
Herb filling, poched egg, pak choy, peas & butter sauce with whey	
<b>Spelt</b>	270
Creamy spelt, Gammel Pär cheese, chanterelles, smoked egg yolk & puffed wild rice	
<b>Char</b>	350
Baked char, grilled romaine salad, ramson, new potato, & sandefjordsås	
<b>Hugo's Game sausage</b>	265
Baked tomatoes, spinach & creamy beans	
<b>Flank steak</b>	360
Grilled flank steak, pointed cabbage, radish, baked onions & swedish jalapeno dressing	
<b>Turbot</b>	785
Grilled whole turbot, new potatoes, summer vegetables, horseradish & buttered turbot broth (For two people)	

## Cheese & Dessert

<b>Cheese</b>	95
Choux pastry filled with Havgus 24 cheese cream & maple syrup	
<b>Blueberry</b>	105
Cream cheese sorbet, bluverries, lavender & salt meringue	
<b>Chocolate</b>	110
Chocolate pudding, chocolate crisps, salty fudge & cream	
<b>Rhubarb</b>	120
Rhubarb tart with puff pastry & cardamom anglaise	
<b>Carrot cake</b>	55
Traditional carrot cake & cream cheese topping	
<b>One scoop of sorbet</b>	55
Today's selection of sorbet	

*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.*