

freyja.

Bubbly by the glas

NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	140
NV Grand Brut, Perriet Jouët, Champagne	210

Drinks

Dry Martini  Stockholms Bränneri Navy-& Dry gin, Spriteriets "Dry" vermouth & pickled plum	195
Lili & Susie Swedish blackberries, Lillet Blanc, Suze & tonic	105
Fjollträsk Cloudberry, lingonberries, Beefeater gin, sour apples & soda water	175
Bugs Bunny Fresh carrots, tangarines, Bombay Sapphire gin & Swedish red chili	155
Legends of the fall Martell VS, Swedish punsch, sour autumn raspberries, cherry plums & Swedish fig leaves	155

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 restaurant in a large format.

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

Snacks & bread

Crisps & dip Crispy buckwheat crisps with sour cream, chives & lumpfish roe	105
Oyster Grilled oyster from Havstensund with tarragon & oregano	75
Swedish charcuterie Coppa, air-dried pork neck from Håkan's happy outdoor pigs	95
Croquettes Potato croquettes with pork, mustard seeds & lovage mayonnaise	110
Rye bread Freshly baked rye bread with butter from Löts Dairy Farm	65

Starters

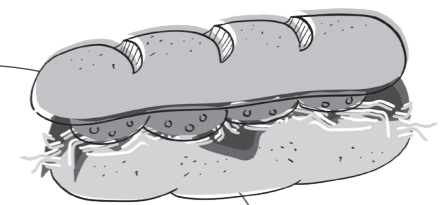
Halibut Thinly sliced raw halibut with a tangy apple, cucumber & spruce oil dressing	190
Mushroom Mushroom broth, rutabaga dumpling, semi-dried apple, butter-fried funnel chanterelles & blackcurrant oil	140
Brussels sprouts Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey	150
Dairy cow Beef tartare from dairy cow with fried sourdough bread, gem lettuce, anchovy mayonnaise & wild garlic capers	185
Bleak roe Skillet bread, almond potatoes, sour cream, Kalix bleak roe, pickled onion, dill & chives	200

Main courses

Emma's Kroppkakor Potato dumpling with caramelized onion & Västerbotten cheese, fried black cabbage, onion foam & hazelnuts	280
Spelt Creamy spelt from Lundens Farm with Efterglöd cheese, wild mushrooms, smoked egg yolk & puffed wild rice	270
Pike perch Butter-fried pike perch with jerusalem artichoke, gooseberries, leeks, trout roe, chicken broth & butter sauce	360
Hugo's cheese sausage Beef & pork sausage with Havgus 24 cheese, fermented cabbage, onions fried in butter, tarragon mayonnaise, Vreta yellow peas & green pepper sauce	250
Reindeer Fried reindeer sirloin from Sarv with celeriac cream, grilled oyster mushrooms & game jus	370
Lamb Slow-cooked lamb shank with roasted tomato, white beans, potatoes, bread bun & roasted garlic mayonnaise (for two people)	750

Cheese & dessert

Cheese Choux pastry filled Havgus 24 cheese cream & maple syrup	95
Blueberries Wild blueberries with sour cream sorbet, lavender & salted meringue	105
Chocolate Warm chocolate pudding with chocolate wafer, salted caramel & cream	110
Apple Deep fried apple pie with cinnamon sugar & custard	125
Carrot cake Classic carrot cake with cream cheese frosting	55
One scoop of sorbet Today's choice of sorbet	55



Beef Sandwich

Slow-cooked beef, mayonnaise with Swedish jalapeño,
caramelized onions, Almnäs cheese, pickled cucumber
on a baguette from Dåndimpens bakery

160kr

