



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 105
Swedish blackberries, Lillet Blanc, Suze & tonic

Fjollträsk 175
Cloudberry, lingonberries, Beefeater gin,
sour apples & soda water

Bugs Bunny 155
Fresh carrots, tangarines,
Bombay Sapphire gin & Swedish red chili

Legends of the fall 155
Martell VS, Swedish punsch, sour autumn
raspberries, cherry plums & Swedish fig leaves

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 105
Crispy buckwheat crisps with sour cream,
chives & lumpfish roe

Oyster 75
Grilled oyster from Orust with
tarragon & oregano

Swedish charcuterie 95
Coppa, air-dried pork neck from Håkan's happy
outdoor pigs

Croquettes 110
Potato croquettes with pork, mustard seeds
& lovage mayonnaise

Rye bread 65
Freshly baked rye bread with
butter from Löts Dairy Farm

Starters

Halibut 190
Thinly sliced raw halibut with a tangy apple,
cucumber & spruce oil dressing

Mushroom 140
Mushroom broth, rutabaga dumpling,
semi-dried apple, butter-fried funnel chanterelles
& blackcurrant oil

Brussels sprouts 150
Deep fried brussels sprouts with goat yoghurt,
crispy chicken skin, dill, almonds & honey

Dairy cow 185
Beef tartare from dairy cow with fried sourdough
bread, gem lettuce, anchovy mayonnaise
& wild garlic capers

Bleak roe 200
Skillet bread, almond potatoes, sour cream,
Kalix bleak roe, pickled onion, dill & chives

Main courses

Emma's Kroppkakor 280
Potato dumpling with caramelized onion
& Västerbotten cheese, fried black cabbage,
onion foam & hazelnuts

Spelt 270
Creamy spelt from Lundens Farm with
Efterglöd cheese, wild mushrooms, smoked egg
yolk & puffed wild rice

Pike perch 360
Butter-fried pike perch with jerusalem artichoke,
gooseberries, leeks, trout roe, chicken broth
& butter sauce

Hugo's cheese sausage 250
Beef & pork sausage with Havgus 24 cheese,
fermented cabbage, onions fried in butter,
tarragon mayonnaise, Vreta yellow peas
& green pepper sauce

Reindeer 390
Pan fried saddle of reindeer with
celeriac cream, grilled oyster mushrooms
& game jus

Lamb 750
Slow-cooked lamb shank with roasted tomato,
white beans, potatoes, bread bun & roasted garlic
mayonnaise (for two people)



Cheese & dessert

Cheese 95
Choux pastry filled Havgus 24 cheese
cream & maple syrup

Blueberries 105
Wild blueberries with sour cream sorbet,
lavender & salted meringue

Chocolate 110
Warm chocolate pudding with chocolate
wafer, salted caramel & cream

Apple 125
Deep fried apple pie with cinnamon sugar
& custard

Carrot cake 55
Classic carrot cake with cream
cheese frosting

One scoop of sorbet 55
Today's choice of sorbet

Vuxenspelet aka Carli Halvars, a graffiti and textile artist from Stockholm, has created unique works of art at Freyja's rooftop bar and for the restaurant menus.

Carli has a Bachelors' degree in textiles and is now pursuing his Master's at Konstfack

In between, he works as an artist and has held solo exhibitions where he showcases woven tapestries. His works encompass humor, seriousness, politics and idiosyncrasy.

They include craftsmanship, a sense of materials and meticulousness. They embody time, pain, art and a lot of himself.