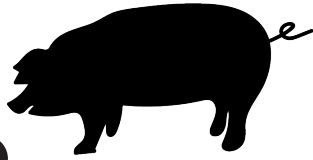


freyja.



# Group menus

## Sköna - 685kr per person

*Paired wine 500kr per person (3 gl)*

### Starter

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

### Main Course

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

### Dessert

Cream cheese sorbet, blueberries, lavender & salt meringue

## Gröna - 550kr per person

*Paired wine 500kr per person (3gl)*

### Starter

Deep fried brussels sprouts with goat yoghurt, dill, almonds & honey

### Main Course

Potato dumplings with caramelized onion & Västerbotten cheese, fried black cabbage, onion foam & hazelnuts

### Dessert

Pan fried sponge cake, apple compote & cinnamon bun ice cream

## Emma's choice- 750kr per person

*Paired wine 500kr per person (3 gl)*

### Starters

*(served family style)*

Buckwheat crisps with sour cream, lumpfish roe & chives  
Tonight's selection of Swedish charcuterie  
Kavring a Swedish dark, sweet rye bread & butter  
Potatoe croquettes, pork, mustard seeds & lovage mayonnaise

### Main Course

*(served family style)*

Slow-cooked lamb shank with roasted tomato, white beans, potatoes, bread bun & roasted garlic mayonnaise

### Dessert

Warm chocolate pudding with chocolate wafer, salted caramel & cream

*Ellen's premium choice- 900 kr per person (3 gl)*

*Wines picked specially by Head Sommelier Ellen Franzén*



We follow the seasons at Freyja and so do our produce, sometimes that means smaller changes on the menu.