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Bubbly by the glas		Snacks & starters	.10
NV Crémant de Bourgogne Blanc de Blanc Henri de Villamont, Bourgogne	, 130	Potato croquettes with smoked Arctic char, cream cheese & dill mayonnaise	10
NV Grand Brut, Perriet Jouët, Champagne	210	Crisps & dip 1 Lumpfish roe, buckwheat crisps, sour cream & chives	.05
White wine by the glas 2023 Riesling Trocken, Markus Lundén, Germany 2022 Côtes du Rhône Blanc, E. Guigal,	130	Swedish charcuterie Coppa, seasoned brined pork from Håkans happ out-door pigs	95 Oy
France 2022 Chablis, Domaine de Biéville, France	130 180	Brussel sprouts 1 Fried Brussels sprouts, goat yogurt, crispy chicken skin, dill, almonds & honey	.50
Red wine by the glas		11 T.	
2020 Côtes du Rhône, Santa Duc, France 2021 Pinot Noir, Gravelly Ford, USA 2021 Nebbiolo, Michele Chiarlo, Italy	130 170 180	Milk cow 2 Beef tartar on dairy cow, fried sourdough bread, gem lettuce, anchovy mayonnaise & wild garlic capers	.85
Beer on tap 20cl/	40cl		.80
• • • • • • • • • • • • • • • • • • • •	5/85 /110	Vegetarian potato dumplings with caramelized onions & Västerbotten cheese, fried black cabbage, onion foam & hazelnut	00
Bottle-& Canned beer Bira, Bira, Bira, Lager, 44cl, 5%vol	115	Hugo's cheese sausage Pork-& beef sausage with Havgus 24 cheese, onions fried in butter, tarragon mayonnaise, pickled cabbage & green pepper sauce	50
Spendrups Signatur, Lager, 33cl, 4,7% vol	95	pickied cabbage & green pepper sauce	
Omnipollo Pilsner, 33cl, 4,8 % vol	105	Herring & potatoes 1 Matjes herring, boiled potatoes, red onion,	.75
Saison d'etre, Ale, 33cl, 5% vol Sundbybergs IPA, 33cl, 5,9% vol Hökis IPA, 44cl, 7%vol	115 115 155	boiled egg, sour cream & browned butter	
Gullmars IPA, 33cl, 5%vol	135	Dessert	
Organic Lager, Gluten free, 33cl, 4,7% vol Wisby Stout, 33cl, 6,0% vol	105 105		
Cider	103	Blueberries 1 Wild blueberries with sour cream sorbet, lavender & salted meringue	.05
Apple Golden Cider 27,5cl bottle 4,2% vol	95	Ryttarkaka Chocolate brownie with a caramelized almond topping	55
		One sceen of carbot	_ _

One scoop of sorbet

Today's selection of sorbet

This	Weeks	1 unch
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11:30am to 3pm Sourdough bread & browned whipped butter

Veal 16	55
Wallenbergare (veal pattys), mashed potatoes,	
peas & lingonberries	

Soup 165 Carrot soup with ginger and chili, roasted sunflower seeds & gratinated cheese sandwich

Vegetarian 165 Gray pea falafel with pickled cabbage, bulgur, yogurt, harissa & roasted pumpkin seeds

3 course menu

Brussels sprouts Fried Brussels sprouts, goat yogurt, crispy chicken skin, dill, almonds & honey

Choose a dish from this weeks lunch

Ryttarkaka Chocolate brownie with a caramelized almond topping

345

Did you know we have Happy Hour on Freyja's terrace every day btw 4-6 FM?

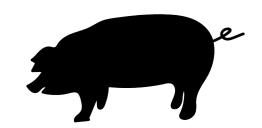
Kick off your evening or wind down your workday with half-priced selcted cocktails and draft beers, all while enjoying the best view in Stockholm.

I aw alcohol beer

Mariestad Lager, 33cl, 0,5% vol Zodiak Non-Alcoholic, IPA, 0,3% vol Fatamorgana, Folk Session Imperial IPA,	
3,5% vol	65
Alcohol free & Sodas	
Cherry Sour	75
Ginger Sour	75
Julmust, 33cl	35
Julmust Sugarfree, 33cl	35
Raspberry Soda, 33cl	35
Pear Soda, 33cl	35
Champis, 33cl	35
Cuba Cola, 33cl	35
Cuba Cola Zero, 33cl	35
Apple juice, Golden Cider, 27,5cl	55
Red Bull, 25cl	55

At Freyja, we have chosen to base our meny 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.