

# freyja.

## Bubbly by the glas

NV Crémant de Bourgogne Blanc de Blanc,  
Henri de Villamont, Bourgogne 130

NV Grand Brut, Perriet Jouët, Champagne 210

## White wine by the glas

2023 Riesling Trocken, Markus Lundén,  
Germany 130

2022 Côtes du Rhône Blanc, E. Guigal,  
France 130

2022 Chablis, Domaine de Biéville, France 180

## Red wine by the glas

2020 Côtes du Rhône, Santa Duc, France 130

2021 Pinot Noir, Gravelly Ford, USA 170

2021 Nebbiolo, Michele Chiarlo, Italy 180

## Beer on tap

20cl/40cl

Norrlands Ljus, Lager, 4,7% vol 45/85

Ofarlig OMAKA, IPA, 5,6% vol 55/110

## Bottle- & Canned beer

Bira, Bira, Bira, Lager, 44cl, 5%vol 115

Spendrups Signatur, Lager, 33cl, 4,7% vol 95

Omnipollo Pilsner, 33cl, 4,8 % vol 105

Saison d'etre, Ale, 33cl, 5% vol 115

Sundbybergs IPA, 33cl, 5,9% vol 115

Hökis IPA, 44cl, 7%vol 155

Gullmars IPA, 33cl, 5%vol 135

Organic Lager, Gluten free, 33cl, 4,7% vol 105

Wisby Stout, 33cl, 6,0% vol 105

## Cider

Apple Golden Cider 27,5cl bottle 4,2% vol 95

## Snacks & starters

**Croquette** 110

Potato croquettes with smoked Arctic char,  
cream cheese & dill mayonnaise

**Crisps & dip** 105

Lumpfish roe, buckwheat crisps, sour cream &  
chives

**Swedish charcuterie** 95

Coppa, seasoned brined pork from Håkans happy  
out-door pigs

**Brussel sprouts** 150

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

## Always on Freyja

**Milk cow** 285

Beef tartar on dairy cow, fried sourdough bread,  
gem lettuce, anchovy mayonnaise & wild garlic  
capers

**Emma's Kroppkaka** 280

Vegetarian potato dumplings with caramelized  
onions & Västerbotten cheese, fried black  
cabbage, onion foam & hazelnut

**Hugo's cheese sausage** 250

Pork- & beef sausage with Havgus 24 cheese,  
onions fried in butter, tarragon mayonnaise,  
pickled cabbage & green pepper sauce

**Herring & potatoes** 175

Matjes herring, boiled potatoes, red onion,  
boiled egg, sour cream & browned butter

## Dessert

**Blueberries** 105

Wild blueberries with sour cream sorbet,  
lavender & salted meringue

**Ryttarkaka** 55

Chocolate brownie with a caramelized  
almond topping

**One scoop of sorbet** 55

Today's selection of sorbet

## This Weeks Lunch

11:30am to 3pm

*Sourdough bread & browned whipped butter*

**Veal** 165

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 PM?

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

## Low alcohol beer

Mariestad Lager, 33cl, 0,5% vol 35

Zodiak Non-Alcoholic, IPA, 0,3% vol 50

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 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.

