

# 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** 195  
Stockholms Bränneri Navy-& Dry gin,  
Spriteriets "Dry" vermouth & pickled plum

**Lili & Susie** 105  
Swedish blackberries, Lillet Blanc, Suze & tonic

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

**Stoned on Söder** 185  
Tangy peach water, Maker's Mark Bourbon  
with browned butter & "Igloo" syrup

**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

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

**Croquettes** 110  
Potato croquettes with smoked Arctic char,  
cream cheese & dill 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  
Baked pike-perch, white wine sauce with grilled  
blue mussels, poached salsify, potatoes & dill

**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)

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, all while enjoying the best  
view in Stockholm.

## 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

**Ryttarkaka** 55  
Chocolate brownie with a caramelized  
almond topping

**One scoop of sorbet** 55  
Today's choice of sorbet

Weekend special!

Beef Sandwich

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

160kr

