



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

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

*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.*

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

Langoustine 175
Raw langoustine, blood orange,
last year's pickled tomatoes & chili

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

Duck 200
Duck leg, gem lettuce, Caesar dressing, roasted
potatoes & vinegar jus

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

Three course menu

Mushroom

Mushroom broth, buttered cabbage, semi-dried
apple, fried funnel chanterelle & spruce oil

Duck

Duck leg, gem lettuce, Caesar dressing, roasted
potatoes & vinegar jus

Cloudberry

Lightly sugared cloudberry, cinnamon bun ice
cream & whipped cream

Cheese & dessert

Cheese 95
Cheese crackers, cream of Havgus 24,
soaked cherries & apple balsamic

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

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

Cloudberry 100
Lightly sugared cloudberry, cinnamon bun
ice-cream & whipped cream

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 Dändimpens bakery

160kr

