

# 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

<b>Dry Martini</b>   Stockholms Bränneri Navy-& Dry gin, Spriteriets "Dry" vermouth & pickled plum	195
<b>Lili &amp; Susie</b> Swedish blackberries, Lillet Blanc, Suze & tonic	105
<b>Fjollträsk</b> Cloudberry, lingonberries, Beefeater gin, sour apples & soda water	175
<b>Stoned on Söder</b> Tangy peach water, Maker's Mark Bourbon with browned butter & "Igloo" syrup	185
<b>Legends of the fall</b> Martell VS, Swedish punsch, sour autumn raspberries, cherry plums & Swedish fig leaves	155

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.

## Snacks & bread

<b>Crisps &amp; dip</b> Crispy buckwheat crisps with sour cream, chives & lumpfish roe	105
<b>Swedish charcuterie</b> Coppa, air-dried pork neck from Håkan's happy outdoor pigs	95
<b>Croquettes</b> Potato croquettes with smoked Arctic char, cream cheese & dill mayonnaise	110
<b>Rye bread</b> Freshly baked rye bread with butter from Löts Dairy Farm	65

## Starters

<b>Halibut</b> Thinly sliced raw halibut with a tangy apple, cucumber & spruce oil dressing	190
<b>Mushroom</b> Mushroom broth, rutabaga dumpling, semi-dried apple, butter-fried funnel chanterelles & blackcurrant oil	140
<b>Brussels sprouts</b> Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey	150
<b>Dairy cow</b> Beef tartare from dairy cow with fried sourdough bread, gem lettuce, anchovy mayonnaise & wild garlic capers	185
<b>Bleak roe</b> Skillet bread, almond potatoes, sour cream, Kalix bleak roe, pickled onion, dill & chives	200

## Main courses

<b>Emma's Kroppkakor</b> Potato dumpling with caramelized onion & Västerbotten cheese, fried black cabbage, onion foam & hazelnuts	280
<b>Spelt</b> Creamy spelt from Lundens Farm with Efterglöd cheese, variation of mushrooms, smoked egg yolk & puffed wild rice	270
<b>Pike perch</b> Baked pike-perch, white wine sauce with grilled blue mussels, poached salsify, potatoes & dill	360
<b>Hugo's cheese sausage</b> Beef & pork sausage with Havgus 24 cheese, fermented cabbage, onions fried in butter, tarragon mayonnaise, Vreta yellow peas & green pepper sauce	250
<b>Reindeer</b> Pan fried saddle of reindeer with celeriac cream, grilled oyster mushrooms & game jus	390
<b>Lamb</b> Slow-cooked lamb shank with roasted tomato, white beans, potatoes, bread bun & roasted garlic mayonnaise (for two people)	750



## Cheese & dessert

<b>Cheese</b> Choux pastry filled Havgus 24 cheese cream & maple syrup	95
<b>Blueberries</b> Wild blueberries with sour cream sorbet, lavender & salted meringue	105
<b>Chocolate</b> Warm chocolate pudding with chocolate wafer, salted caramel & cream	110
<b>Apple</b> Deep fried apple pie with cinnamon sugar & custard	125
<b>Ryttarkaka</b> Chocolate brownie with a caramelized almond topping	55
<b>One scoop of sorbet</b> Today's choice of sorbet	55

Vuxenspelet aka Carli Halvars, a graffiti and textile artist from Stockholm, has created unique works of art for the restaurant menus.

Carli has a Bachelors' degree in textiles and is now pursuing his Master's at Konstfack.

In between, he works as an artist and has held solo exhibitions where he showcases woven tapestries. His works encompass humor, seriousness, politics and idiosyncrasy.

They include craftsmanship, a sense of materials and meticulousness. They embody time, pain, art and a lot of himself.