



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, lingonberry, 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.

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, buttered cabbage, semi-dried
apple, fried funnel chanterelle & spruce 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, variation of mushrooms,
smoked egg yolk & puffed buckwheat

Pike perch 360
Baked pike-perch, white wine sauce with grilled
blue mussels, dill, poached salsify & potatoes

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

395

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, and whipped cream

Ryttarkaka 55
Chocolate brownie with a caramelized
almond topping

One scoop of sorbet 55
Today's choice of sorbet

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.