

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

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

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

Hökis IPA, 44cl, 7%vol 155

Gullmars IPA, 33cl, 5,8%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

Meat 165

Cabbage pudding with boiled potatoes, cream
sauce & lingonberry preserves

Soup 165

Potato & leek soup, baked leek, crispy potato
with cheese toast

Vegetarian 165

Salad with fried kale, barley, roasted pumpkin
seeds & cheese cream

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, 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

Raspberry Soda, Nygård, 33cl 35

Pear Soda, Nygård, 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.