

## This weeks lunch

11:30am to 3pm

Sourdough bread & browned whipped butter

<b>Meat</b>	165
Crispy pork with onion sauce, boiled potatoes & lingonberries	
<b>Soup</b>	165
Jerusalem artichoke soup with crumbled rye bread, semi-dried apple, garden cress & a grilled cheese sandwich	
<b>Salad</b>	165
Salad with beets, baked tomato, gratinated goat cheese & red onions	



## Three course menu

### Brussels sprouts

Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey

### Choose a dish from this weeks lunch.

### Ryttarkaka

Chocolate brownie with a caramelized almond topping

345



<b>Bubbly by the glas</b>	<b>Beer on tap</b>	25cl/40cl
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	140	Norrlands ljus, Lager, 4,7% vol Third mate missing, Brutal brewing,
NV Grand Brut, Perriet Jouët, Champagne	210	NEIPA, 5,9% vol
<b>White wine by the glas</b>	<b>Low alcohol beer</b>	
2023 Riesling Trocken, Markus Lundén, Germany	140	Mariestad lager, 33cl, 0,5% vol Zodiak non-alcoholic, IPA, 0,3% vol
2022 Côtes du Rhône Blanc, E. Guigal, France	130	Fatamorgana, Folk Session Imperial IPA, 3,5% vol
2022 Chablis, Domaine de Biéville, France	180	<b>Alcohol free drinks &amp; soda</b>
<b>Red wine by the glas</b>	<b>Cherry sour</b>	75
	<b>Ginger sour</b>	75
2020 Côtes du Rhône, Santa Duc, France	130	Raspberry soda, Nygård, 33cl
2021 Pinot Noir, Gravelly Ford, US	170	Pear soda, Nygård, 33cl Champis, 33cl
2021 Nebbiolo, Michele Chiarlo, Italy	180	Cuba cola, 33cl Cuba cola zero, 33cl
		Apple juice, Golden Cider, 27,5cl Red bull, 25cl

Do you have any allergies? - Don't hesitate to ask for help! Freyja is a cash free restaurant

## Snacks & starters



<b>Crisps &amp; dip</b>	105
Crispy buckwheat crisps with sour cream, chives & lumpfish roe	
<b>Swedish charcuterie</b>	95
Coppa, air-dried pork neck from Håkan's happy outdoor pigs	
<b>Croquettes</b>	110
Potatiskroketter med rökt röding, färskost & dillmajonnäs	
<b>Brussels sprouts</b>	150
Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey	

## Always at Freyja

<b>Steak tartare- ½ or ¼</b>	185/ 285
Beef tartar on dairy cow, fried sourdough bread, gem lettuce, anchovy mayonnaise & juniper berries	
<b>Emma's Kroppkaka</b>	280
Vegetarian potato dumplings with caramelized onions & Västerbotten cheese, fried black cabbage, onion foam & hazelnut	
<b>Hugo's cheese sausage</b>	250
Pork-& beef sausage with Havgus 24 cheese, onions fried in butter, tarragon mayonnaise, pickled cabbage & green pepper sauce	
<b>Herring &amp; potatoes- ½ or ¼</b>	135/ 175
Matjes herring, boiled potatoes, red onion, boiled egg, sour cream & browned butter	



## Dessert

<b>Blueberries</b>	105
Wild blueberries with sour cream sorbet, lavender & salted meringue	
<b>Ryttarkaka</b>	55
Chocolate brownie with a caramelized almond topping	
<b>One scoop</b>	55
Today's selection of sorbet or ice cream	



## Welcome to Freyja!

At Freyja, we base our cuisine on Swedish ingredients that are in season – always with a love for the local. We want to give you the opportunity to enjoy fantastic ingredients from our favorite farmers and suppliers. On the menu, you'll find a mix of the best from Sweden, spiced with inspiration from around the world. Combine this with great drinks and warm hospitality, and you have our idea of a truly delightful dining experience.

Emma, Ellen & Jimmy  
xoxoxo