

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	
½ Herring & potatoes	135
Matjes herring, boiled potatoes, red onion, boiled egg, sour cream & browned butter	
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	
½ Steak tartare	185
Fallow deer tartare, smoked juniper mayo, pickled chanterelles & rye bread crumbs	
Bleak roe	200
Skillet bread, almond potatoes, sour cream, Kalix bleak roe, pickled onion, dill & chives	

Three course menu

Mushroom
Mushroom broth, buttered cabbage, semi-dried apple, fried funnel chanterelle & spruce oil
Rump steak
Grilled picanha, winter vegetables, supreme sauce & Jerusalem artichoke chips
Cloudberry
Lightly sugared cloudberry, vanilla ice cream & whipped cream

435

Main courses

Herring & potatoes	175
Matjes herring, boiled potatoes, red onion, boiled egg, sour cream & browned butter	
Emma's Kroppkakor	280
Potato dumpling with caramelized onion & Västerbotten cheese, fried black cabbage, onion foam & hazelnuts	
Swedish Risotto	270
Creamy dinkel from Lundens Farm with Efterglöd cheese, variation of mushrooms, smoked egg yolk & puffed wild rice	
Pike perch	360
Baked pike-perch fillet, 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	
Rump steak	220
Grilled picanha, winter vegetables, supreme sauce & Jerusalem artichoke chips	
Steak tartare	285
Fallow deer tartare, smoked juniper mayo, pickled chanterelles & rye bread crumbs + roasted potatoes 45	
Lamb	750
Slow-cooked lamb shank with roasted tomato, white beans, potatoes, bread bun & roasted garlic mayonnaise (for two people)	

Dessert

Cheese	95
Cheese crackers, cream of Havgus 24, soaked cherries & apple balsamic	
Rhubarb	115
Caramelized whey ice cream, rhubarb compote & roasted almond paste	
Chocolate	110
Warm chocolate pudding with chocolate wafer, salted caramel & cream	
Cloudberry	100
Lightly sugared cloudberry, vanilla ice cream & whipped cream	
Ryttarkaka	55
Chokladbrownie med toscatäcke	
One scoop	55
Today's choice of sorbet or ice cream	



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

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
KOKO