


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 	195
Stockholms Bränneri Navy-& Dry gin, Spriteriets ”Dry” vermouth & pickled plum	
Lili & Susie	105
Swedish blackberries, Lillet Blanc, Suze & tonic	
Fjollträsk	175
Cloudberry, lingonberries, Beefeater gin, sour apples & soda water	
Adam & Eve	165
Granny Smith Apples & Bombay Sapphire Gin	
Speedy Gonzales	185
Blood orange, pomegranate, jalapeño & Patron silver tequila	
Legends of the fall	155
Plum, Swedish fig leaves, Martell VS Cognac, Roslags punsch & tart autumn raspberries	

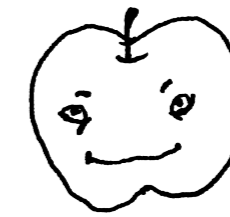
Snacks & bread

Crisps & dip	115
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

Hiramasa	185
Raw hiramasa, blood orange, pickled tomatoes & chili	
½ Herring & potatoes	130
Matjes herring, boiled potatoes, red onion, boiled egg, sour cream & browned butter	
Pak choy	150
Steamed pak choy, browned butter hollandaise, fried garlic & crispy bread	
Brussels sprouts	140
Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey	
½ Steak tartare	185
Swedish milk cow, smoked juniper mayo, pickles & rye bread crumbs	
Bleak roe	200
Skillet bread, almond potatoes, sour cream, Kalix bleak roe, pickled onion, dill & chives	

Main courses



Herring & potatoes	195
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	255
Creamy dinkel with Efterglöd cheese, green peas, wild garlic, smoked egg yolk & wild rice	
Rainbow trout	305
Fried rainbow trout with cauliflower, salt-boiled potatoes, Sandefjord sauce & rainbow trout roe	
Hugo’s cheese sausage	250
Beef & pork sausage with Havgus 24 cheese, warm potato salad with mustard vinaigrette, cucumber, horseradish & yogurt mayonnaise	
Rump steak	270
Grilled picanha, winter vegetables, supreme sauce & Jerusalem artichoke chips	
Steak tartare	285
Swedish milk cow, smoked juniper mayo, pickles & rye bread crumbs + roasted potatoes 45	
Venison	750
Slow-cooked venison shank with roasted tomato, white beans, potatoes, bread bun & roasted garlic mayonnaise (for two people)	



Three course menu

Brussels sprouts
Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey
Rump steak
Grilled picanha, winter vegetables, supreme sauce & Jerusalem artichoke chips
Raspberry
Raspberry sorbet, vanilla cream, macerated raspberries & salted meringue

495



*At Freyja, we work with meat, fish & poultry from Sweden and the Nordic region. If you want to be certain about the origin of the meat, please ask our staff.
If you have any allergies, don't hesitate to ask us!*

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
KOKOKO