

## This weeks lunch

11:30am to 3pm

Sourdough bread & browned whipped butter

<b>Poultry</b>	165
Roasted chicken drumstick, roasted potatoes, baked tomatoes & roasted garlic mayonnaise	
<b>Soup</b>	165
Creamy onion soup, cheese crumble, crispy mushrooms & gratinated cheese sandwich	
<b>Vegetarian</b>	165
Grey pea falafel with pickled cabbage, bulgur, goat cheese, yogurt, harissa & roasted pumpkin seeds	



## 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 coconut topping

345



<b>Bubbly by the glas</b>	<b>Beer on tap</b>	40cl/ 25cl
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	Heineken, Lager, 5 % vol	86/ 53
NV Grand Brut, Perriet Jouët, Champagne	Suntrip, OMAKA, Session IPA, 4,5 % vol	115/ 72
<b>White wine by the glas</b>	<b>Low alcohol beer</b>	
2023 Riesling Trocken, Markus Lundén, Germany	Mariestad lager, 33cl, 0,5% vol	40
2022 Côtes du Rhône Blanc, E. Guigal, France	Zodiak non-alcoholic, IPA, 0,3% vol	65
2022 Chablis, Domaine de Biéville, France	Fatamorgana, Folk Session Imperial IPA, 3,5% vol	75
<b>Red wine by the glas</b>	<b>Rhubarb sour</b>	75
2020 Côtes du Rhône, Santa Duc, France	Ginger sour	75
2022 Pinot Noir, August Kessler, Germany	Raspberry soda, Nygård, 33cl	40
2021 Nebbiolo, Michele Chiarlo, Italy	Pear soda, Nygård, 33cl	40
	Orange soda, Nygård, 33cl	40
	Champis, 33cl	40
	Cuba cola, 33cl	40
	Apple juice, Golden Cider, 27,5cl	65
	Red bull, 25cl	55

## 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
Potato croquettes with smoked Arctic char, cream cheese & dill mayonnaise	
<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
Swedish milk cow, smoked juniper mayo, pickles & rye bread crumbs + roasted potatoes 45	
<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
Beef & pork sausage with Havgus 24 cheese, tender beets, grilled apple cream, endive & green pepper sauce	
<b>Herring &amp; potatoes- ½ or ¼</b>	130/ 180
Matjes herring, boiled potatoes, red onion, boiled egg, sour cream & browned butter + an ice cold snaps from Boges bränneri 100	



## Dessert

<b>Rhubarb</b>	115
Caramelized whey ice cream, rhubarb compote & roasted almond paste	
<b>Ryttarkaka</b>	55
Chocolate brownie with a caramelized coconut topping	
<b>One scoop</b>	55
Today's selection of sorbet or ice cream	



At Freyja, we work with meat, fish, and 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  
xoxoxo