




Bubbly by the glas		
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne		140
NV Grand Brut, Perriet Jouët, Champagne		210
	Drinks	
		
Lili & Susie		155
Strawberries, Lillet Blanc, Suze de Genitiane & tonic		
Dry Martini		195
Stockholms Bränneri Navy-& Dry gin, Spriteriets ”Dry” vermouth & pickled plum		
Love Gun		185
Sugary-sour raspberries, black currant leaves & Makers Mark Bourbon		
Farstaglitter		185
Red currants, Patron Silver tequila, black currant leaves & a hint of ginger		
Red Line		185
Strawberries, Stockholms Bränneri Navy gin & Absinthe		
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		75
Freshly baked rye bread with butter from Löts Dairy farm		
Starters		
Hiramasa		175
Hiramasa crudo, green tomato, cucumber & jalapeño		
½ Herring & potatoes		140
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		
Asparagus		160
Fried Gotland asparagus, goat’s milk yogurt, crispy chicken skin, dill & honey		
½ Steak tartare		185
Swedish dairy cow, sourdough croutons, lovage mayo, fried capers & herb salad		
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, spring vegetables, supreme sauce & Jerusalem artichoke chips		
Steak tartare	285	
Swedish dairy cow, sourdough croutons, lovage mayo, fried capers & herb salad + roasted potatoes 45		
Pork	780	
Fried pork chop from Linderoc pig, grilled rapeseed shoots, creamy beans & jalapeño salsa (for two persons)		

Three course menu		
Asparagus		
Fried Gotland asparagus, goat’s milk yogurt, crispy chicken skin, dill & honey		
Rump steak		
Grilled picanha, winter vegetables, supreme sauce & Jerusalem artichoke chips		
Raspberry		
Raspberry sorbet, vanilla cream, macerated raspberries & salted meringue		
515		
<div><div></div><div><p>At Freyja, we work with meat, fish &amp; poultry from Sweden and the Nordic region. If you want to be certain about the origin of the meat, please ask our staff.</p><p>If you have any allergies, don't hesitate to ask us!</p></div></div>		
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 