

This weeks lunch

11:30am to 3pm

Sourdough bread & browned whipped butter

Meat	165
Roast beef with Danish remoulade, roasted potatoes, crispy onions & horseradish	
Vegetarian	165
Broth-cooked white beans with spinach, baked tomato, aged cheese & sage	
Salad	165
Salad with hot-smoked salmon, boiled egg, radishes, cucumber & lemon mayonnaise	



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



Bubbly by the glas	Beer on tap	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
White wine by the glas	Non or low alcohol beer	
2023 Riesling Trocken, Markus Lundén, Germany	Heineken 0.0, 33cl, 0,0% vol	45
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
Red wine by the glas	Rhubarb sour	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



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	
Brussels sprouts	145
Deep fried brussels sprouts with goat yoghurt, crispy chicken skin, dill, almonds & honey	

Always at Freyja

Steak tartare- ½ or ¼	185/ 285
Swedish milk cow, smoked juniper mayo, pickles & rye bread crumbs + roasted potatoes 45	
Emma's Kroppkaka	280
Vegetarian potato dumplings with caramelized onions & Västerbotten cheese, fried black cabbage, onion foam & hazelnut	
Hugo's cheese sausage	250
Beef & pork sausage with Havgus 24 cheese, warm potato salad with mustard vinaigrette, cucumber, horseradish & yogurt mayonnaise	
Herring & potatoes- ½ or ¼	140/ 195
Matjes herring, boiled potatoes, red onion, boiled egg, sour cream & browned butter + an ice cold snaps from Boges bränneri 100	



Dessert

Rhubarb	115
Caramelized whey ice cream, rhubarb compote & roasted almond paste	
Ryttarkaka	55
Chocolate brownie with a caramelized coconut topping	
One scoop	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