

This weeks lunch		
11:30am to 3pm		
Sourdough bread & browned whipped butter		
Meat		165
Pork schnitzel, roasted potatoes, fermented cabbage, parsley butter & capers		
Vegetarian		165
Roasted cauliflower, cheese cream, pickled onion with crispy almond & garlic bread		
Salad		165
Chicken salad with Caesar dressing, croutons, bacon & aged cheese		



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	140	Heineken, Lager, 5% vol Suntrip, OMAKA, Session IPA, 4,5% vol	86/ 53 115/ 72
NV Grand Brut, Perriet Jouët, Champagne	210		
White wine by the glas		Non or low alcohol beer	
2023 Riesling Trocken, Markus Lundén, Germany	140	Heineken 0.0, 33cl, 0,0% vol Zodiak non-alcoholic, IPA, 0,3% vol	45 65
2022 Côtes du Rhône Blanc, E. Guigal, France	130	Fatamorgana, Folk Session Imperial IPA, 3,5% vol	75
2022 Chablis, Domaine de Biéville, France	180	Alcohol free drinks & soda	
Red wine by the glas		Rhubarb sour Ginger sour	75 75
2020 Côtes du Rhône, Santa Duc, France	130	Raspberry soda, Nygårdar, 33cl Pear soda, Nygårdar, 33cl	40 40
2023 Pinot Noir, Eberbach Rheingau, Tyskland	170	Orange soda, Nygårdar, 33cl Champis, 33cl	40 40
2021 Nebbiolo, Michele Chiarlo, Italy	180	Apple juice, Golden Cider, 27,5cl Red bull, 25cl	65 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 + <i>roasted potatoes</i> 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 + <i>an ice cold snaps from Boges bränneri</i> 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*