

Bubbligt på glas		
		
Drinkar		
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	140	
NV Grand Brut, Perriet Jouët, Champagne	210	
Spring Dry Martini	185	
Magnolia flower leaves, Plymouth gin, Noilly-Pratt & orange flower bitters		
HäXa	185	
Clementines, OP Anderson Aquavit & grilled lemons		
Lili & Susie	155	
Strawberries, Lillet Blanc, Suze de Genitiane & tonic		
Dry Martini	195	
Stockholms Bränneri Navy-& Dry gin, Spriteriets ”dry” vermouth & pickled prune		
Love Gun	185	
Sugary-sour raspberries, black currant leaves & Makers Mark Bourbon		
Farsta Sparkle	185	
Red currants, Patron Silver tequila, black currant leaves & a hint of ginger		
Fruit Brake	185	
Elderflower, white chocolate, sorrel, Bacardi Carta Blanca & fruity-fluff		
White Negroni ”Dirty”	195	
Stockholms Bränneri Navy Strength gin, Suze de Genitiane, ”Swedish” Vermouth & olive brine		

Always at Freyja		
		
Salmon	195	
Salad with hot-smoked salmon, boiled egg, radishes, cucumber & lemon mayonnaise		
Steak tartare ½ or ½	285/ 185	
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		

Emma’s Easter menu		
		
Snacks		
Crispy bread with cured salmon & dill mayonnaise 65		
Dark rye bread with egg-anchovy mix & chives 55		
Starter		
Pickled herring with homemade crispbread & cheese 140		
Main Course		
Lamb rump, lamb jus, Hasselback potatoes, wild garlic butter & grilled rapeseed shoots 295		
		
Dessert		
Lemon tart with Italian meringue 120		
Set Menu 595		
Vegetarian Menu		
		
Snacks		
Radishes with dill mayonnaise 55		
Crispy bread with fried mushrooms, pickled onion & chives 65		
Starter		
½ or ½ Nettle soup, poached egg, green peas & fried nettles 255/ 150		
Main Course		
½ or ½ Swedish risotto with wild garlic, spinach & smoked egg yolk 255/ 150		
Dessert		
Lemon tart 120		
Set Menu 595		
All dishes sold separately		
		
		

På Freyja arbetar vi med kött, fisk & fågel från Sverige & Norden men vill du vara säker på ursprunget på köttet fråga vår personal. Har du allergier tveka inte att fråga oss!

Freyja är en kontantfri restaurang.

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