

# Group menues

## Sköna - 685kr per person

*Paired wine 500kr per person (3 gl)*

### Starter

Vendace roe, new potato, smoked butter sauce, crispy potato & chives

### Main Course

Fried rainbow trout with cauliflower, salt-boiled potatoes, Sandefjord sauce & rainbow trout roe

### Dessert

Caramelized whey ice cream, rhubarb compote & roasted almond paste

## Gröna - 550kr per person

*Paired wine 500kr per person (3gl)*

### Starter

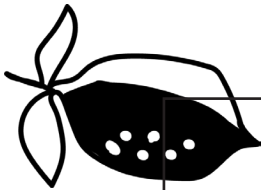
Deep fried brussels sprouts with goat yoghurt, dill, almonds & honey

### Main Course

Potato dumplings with caramelized onion & Västerbotten cheese, fried black cabbage, onion foam & hazelnuts

### Dessert

Lightly sugared cloudberry, vanilla ice cream & whipped cream



## Emma's choice- 750kr per person

*Paired wine 500kr per person (3 gl)*

### Starters

*(served family style)*

Buckwheat crisps with sour cream, lumpfish roe & chives  
Tonight's selection of Swedish charcuterie  
Kavring a Swedish dark, sweet rye bread & butter  
Potatiskroetter med rökt röding, färskost & dillmajonnäs

### Main Course

*(served family style)*

Fried bone-in chop from Linderoc pig, grilled rapeseed shoots, creamy beans & jalapeño salsa

### Dessert

Warm chocolate pudding with chocolate wafer, salted caramel & cream

*Ellen's premium choice- 900 kr per person (3 gl)*

*Wines picked specially by Head Sommelier Ellen Franzén*



We follow the seasons at Freyja and so do our produce, sometimes that means smaller changes on the menu.