

Green Classics

625 SEK per person

Starter

Brussels Sprouts

Fried Brussels sprouts, goat's yogurt, crispy chicken skin, almonds & dill

Main

Kroppkaka

*Pan-fried potato dumpling with cheese cream, kale, hazelnuts, pickled & fried Jerusalem artichoke
+ Autumn truffle 100 SEK extra*

Dessert

Apple

Apple pie with vanilla ice cream

Freyja's Choice

725 SEK per person

Starter

Gravlax

Cured salmon, mustard mayonnaise, pickled pear, rye crumb & mustard cress

Main

Beef

Pan-seared dry-aged sirloin, confit parsnip, kalettes & red wine jus

Dessert

Blueberries

Blueberry sorbet, bread cream, macerated blueberries, toasted white chocolate, oat & sesame cake

Kitchen's Feast

790 SEK per person

A generous sharing menu where the whole table gets to taste the kitchen's favorites.

Snacks & bread

Chips & Dip

Bleak roe, buckwheat chips, soured cream & chives

Swedish Charcuterie

Coppa, air-dried pork neck from Håkan's happy free-range pigs in Vimmerby

Kavring

Freshly baked Swedish rye bread & butter from Löts Dairy

Frickles

Crispy deep-fried pickled cucumber with yoghurt, jalapeño & Almnäs tegel

Beef Tartare

Tartare of Swedish dairy cow, wild garlic capers, smoky egg yolk, parsley & fried onion

Main

Ox Cheek

Braised ox cheek, carrot, mushrooms, bacon & mashed potatoes

Dessert

Chocolate pudding

Warm chocolate pudding, chocolate tuile, salted caramel & cream

Tucked away, yet right at the heart of it all...

Sometimes you just want to gather your people – talk without rush, laugh too loud & let the glasses stay on the table a little longer.

Our Chambre Séparée seats up to ten guests – your own private room for those evenings that deserve a little more space.

For an early start or a stylish finish, our glass-enclosed terrace bar is always ready to welcome you.

The perfect spot for an intimate mingle, a celebration big or small, or that last nightcap – Freyja's exceptional drinks, the view & that first sip that says we've arrived.

Get in touch and we'll make sure you have a space of your own.

With a reservation for slight changes- we follow the season & so do our ingredients

Wine Pairing

Let our sommelier, Ellen Franzén, guide you on a wine journey that brings every dish to life.

- Wine pairing – 3 glasses: 550 SEK per person
- Premium pairing – 3 glasses: 950 SEK per person