

Specials

Snacks / Starters

Croquettes

Crispy potato croquettes with cured meats, Almnäs Tegel cheese, yogurt, jalapeño 95

Anchovy

Fried sourdough bread, anchovy, fennel pollen, pancetta 115

Mains

Arctic char

Baked Arctic char, golden beetroot, shiitake mushroom, capers, browned butter, dill, horseradish 340

Ox cheek for 2 pers

Braised ox cheek, carrot, mushrooms, bacon, mashed potatoes 650

To Drink

Bubbly by the glass

NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne

NV Grand Brut, Perrier Jouët, Champagne

Drinks

Bubble & Stone

Clarified peach & ice-cold Cava

Blood & Tears

Blood orange, Absolut vodka, white chocolate, sorrel, brittle & Champagne- & Elderflower fluff

Rabalder

Tart rhubarb, Söder tea, Absolut vodka & Spring shoot syrup

South Side

Clarified tart mint mix, Bombay Sapphire gin & raspberry foam

Dry Martini

Stockholms Bränneri Navy- & Dry gin, Spriteriets "Torr" Vermouth & pickled prune

A more extensive drinks menu is also available, showcasing all of our cocktails.

At Freyja, we serve meat, fish & poultry from Sweden & the Nordic region.
If you want to be certain about the origin of the produce or have any allergies, talk to our staff.

Freyja is a cash-free restaurant.

Our Classics

Snacks & Bread

Chips & Dip

Vendace roe, buckwheat chips, soured cream & chives

Swedish Charcuterie

Kavring

Freshly baked Swedish rye bread & butter from Löts Dairy

Starters

Chicken Liver

Chicken liver mousse, brandied cherries, pistachio & fried sourdough bread

Brussels Sprouts

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

Gravlax

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

Vendace Roe

Flatbread, almond potatoes, sour cream, Kalix vendace roe, lemon-pickled onion, dill & chives

Herring & Potatoes 1/2 or 1/4

Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter
+ 1829 Snaps from Boge Bränneri 100kr

Beef Tartare 1/2 or 1/4

Tartare of Swedish dairy cow, smoky egg yolk, parsley & fried onion + Roasted potatoes 45kr

Mains

Emma's Kroppkaka

Vegetarian fried potato dumpling with cheese cream, hazelnuts, pickled & fried Jerusalem artichoke + Autumn truffle 100kr

Swedish Risotto

Creamy spelt with Efterglöd cheese, saffron, pickled & roasted pumpkin & chili oil

Isterband

Fried "isterband" sausage, carrot cream, caraway-roasted carrot, pickled mustard seeds, browned butter & dill

Beef

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

Dessert

Blueberries

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

Chocolate pudding

Warm chocolate pudding, chocolate tuile, salted caramel & cream

Apple

Tosca-style baked apple with almonds, rosemary caramel & sour cream sorbet with Amaretto

Praline

Espresso & caramel

Cheese

Pâté à choux with cheese cream & maple syrup

Freyja's 3

Mushroom broth, hand-picked wild boar shank, oyster mushroom, pickled pearl onions & dried apple

Schnitzel, roasted potatoes, fermented cabbage, capers, herb butter & red wine jus

Raspberry sorbet, cream & salted meringue