

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 glas		
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne		150
NV Grand Brut, Perriet Jouët, Champagne		210
Drinks		
Bubble & Stone		135
Clarified peach & ice-cold Cava		
Blood & Tears		185
Blood orange, Absolut vodka, white chocolate, sorrel, brittle & Champagne-& Elderflower fluff		
Rabalder		175
Tart rhubarb, Söder tea, Absolut vodka & Spring shoot syrup		
South Side		175
Clarified tart mint mix, Bombay Sapphire gin & raspberry foam		
Dry Martini		195
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	
125	
95	
85	
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 ½ or ⅓	
Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter	
+ 1829 Snaps from Boge Bränneri 100kr	
Beef Tartare ½ or ⅓	
Tartare of Swedish dairy cow, smoky egg yolk, parsley & fried onion + Roasted potatoes 45kr	
185/ 295	
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	
285	
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	
Pâte à choux with cheese cream & maple syrup	
115	
120	
130	
35	
120	
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	
395	