

Lunch

11:30am to 3pm

Sourdough bread & browned whipped butter

Fowl 175
Coq au vin - chicken thighs braised in red wine jus, pancetta, mushrooms & mashed potatoes

Soup 175
Tomato soup, cream cheese, jalapeño & grilled cheese sandwich

Vegetarian 175
Yellow pea falafel with fermented cabbage, bulgur, yogurt, harissa & roasted pumpkin seeds

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

White by the glas

2024 Riesling Trocken, Battenfeld Spanier, Germany 155

2023 Côtes du Rhône Blanc, E. Guigal, France 150

2024 Chablis, J M Brocard, France 180

Red by the glas

2023 Côtes du Rhône, Les Deux Cols, France 155

2022 Bourgogne Rouge, Joseph Drouhin, France 180

2024 Nebbiolo, Ca'del Baio, Italy 180

Beer on tap

Heineken, Lager, 5 % vol 40cl/ 25cl 86/ 53

Ofarlig, IPA, OMAKA, 5,4% 116/ 72

Alcohol free & Sodas

Heineken 0.0, 33cl, 0,0% vol 45

Zodiak non-alcoholic, IPA, 0,3% vol 65

Fatamorgana, Folk session Imperial IPA, 3,5% vol 75

Raspberry soda, Nygård, 33cl 45

Pear soda, Nygård, 33cl 45

Orange soda, Nygård, 33cl 45

Champis, 33cl 45

Apple juice, Golden Cider, 27 5cl 65

Our Classics

Snacks & Starters

Chips & dip 125

Swedish vendace roe, buckwheat chips, soured cream & chives

Swedish Charcuterie 95

Ask for todays choice

Brussels Sprouts 165

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

Mains

Emma's kroppkaka 285

Vegetarian fried potato dumpling with cheese cream, hazelnuts, pickled &

fried Jerusalem artichoke + Autumn truffle 100kr

Isterband 265

Fried "isterband" sausage, carrot cream, caraway-roasted carrot, pickled mustard seeds,

browned butter & dill

Herring & Potatoes ½ or ¼ 165/ 195

Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter

+ 1829 Snaps from Boge Bränneri 100kr

Beef Tartare ½ or ¼ 185/ 295

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

+ Roasted potatoes 45kr

Dessert

Blueberries 115

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

Praline 35

Espresso & caramel

A scoop 55

Ice cream or sorbet- ask for today's flavours

Freyja's 3

Brussels Sprouts

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

Lunch

Choose a main from today's lunch

A scoop

Ice cream or sorbet

375

*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.