

| Specials  |     |
|---|-----|
| Snacks / Starters   |     |
| Croquettes  |     |
| Crispy potato croquettes with cured meats, Almnäs Tegel cheese, yogurt, jalapeño 95   |     |
| Onion tart  |     |
| Caramelised onion tart with anchovies, dill & parsley 145   |     |
| 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   |     |
| Bubbly by the glas  |     |
| NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne   | 150 |
| NV Grand Brut, Perriet Jouët, Champagne   | 210 |
| Drinks  |     |
| Saltkråkan  | 185 |
| Sweetened Ugli fruit juice (citrus hybrid), Stockholms Bränneri dry gin, fresh lime & salt water spray  |     |
| Lili & Susie  | 155 |
| Sweet n sour pinepple, Lillet Blanc & Suze de Genitiane   |     |
| Rabalder  | 175 |
| Tart rhubarb, Söder tea, Absolut vodka & Spring shoot syrup   |     |
| South Side  | 175 |
| Tart mint juice, 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.

| Freyja Classics  |          |
|--|----------|
| Snacks & Bread   |          |
| Chips & Dip  | 125      |
| Vendace roe, buckwheat chips, soured cream & chives  |          |
| Swedish Charcuterie  | 95       |
| Kavring  | 85       |
| Freshly baked Swedish rye bread & butter from Löts Dairy   |          |
| Starters   |          |
| Chicken Liver  | 180      |
| Chicken liver mousse, brandied cherries, pistachio & fried sourdough bread   |          |
| Brussels Sprouts   | 165      |
| Fried Brussels sprouts, yogurt, crispy chicken skin, almonds & dill  |          |
| Gravlax  | 175      |
| Cured salmon, mustard mayonnaise, pickled pear, rye crumb & mustard cress  |          |
| Vendace Roe  | 200      |
| Flatbread, almond potatoes, sour cream, Kalix vendace roe, lemon-pickled onion, dill & chives                                  |          |
| Herring & Potatoes ½ or ⅓  | 165/ 195 |
| Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter<br>+ 1829 Snaps from Boge Bränneri 100kr |          |
| Beef Tartare ½ or ⅓  | 185/ 295 |
| Tartare of Swedish dairy cow, herb mayonnaise, Pommes pinnes & Havgus 12 cheese<br>+ Roasted potatoes 45kr                     |          |
| Mains  |          |
| Emma’s Kroppkaka   | 285      |
| Vegetarian fried potato dumpling with cheese cream, hazelnuts, pickled & fried Jerusalem artichoke + Winter truffle 100kr      |          |
| Swedish Risotto  | 275      |
| Creamy spelt with Efterglöd cheese, saffron, pickled & roasted pumpkin & chili oil   |          |
| Isterband  | 265      |
| Fried “isterband” sausage, carrot cream, caraway-roasted carrot, pickled mustard seeds, browned butter & dill                  |          |
| Beef   | 380      |
| Pan-seared dry-aged sirloin, confit parsnip, kalettes & red wine jus   |          |
| Dessert  |          |
| Blueberries  | 115      |
| Blueberry sorbet, bread cream, macerated blueberries, white chocolate, oat & sesame crisp                                      |          |
| Chocolate pudding  | 120      |
| Warm chocolate pudding, chocolate tuile, salted caramel & cream  |          |
| Apple  | 130      |
| Tosca-style baked apple with almonds, rosemary caramel & sour cream sorbet with Amaretto                                       |          |
| Swedish chocolate oat ball   | 55       |
| So good it brings out the kid in you   |          |
| Cheese   | 120      |
| Pâte à choux with cheese cream & maple syrup   |          |
| Freyja’s 3   |          |
| Brussels Sprouts   |          |
| Fried Brussels sprouts, yogurt, crispy chicken skin, almonds & dill  |          |
| Beef   |          |
| Pan-seared dry-aged sirloin, confit parsnip, kalettes & red wine jus   |          |
| Blueberries  |          |
| Blueberry sorbet, bread cream, macerated blueberries, white chocolate, oat & sesame crisp                                      |          |
| 595  |          |