

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

Cod

Baked cod, smoked butter sauce, rainbow trout roe, potatoes, leek & pointed cabbage 365

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 & a splash of salt water

Lili & Susie 155

Sweet n sour pineapple, Lillet Blanc & Suze de Genitiane

Rabalder 185

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

South Side 185

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.

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

Mussels 170

Blue mussels, coco beans, chorizo, fennel, chili oil & roasted garlic mayonnaise

Vendace Roe 200

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

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, herb mayonnaise, Pommes pinnes & Havgus 12 cheese

+ 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