

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
Fresh & tart mint juice, Bombay Sapphire gin & strawberry foam
Dry Martini   195
Stockholms Bränneri Navy-& Dry gin, Spriteriets "Torr" Vermouth & Swedish 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'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

Rhubarb

Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat & sesame cake 595

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

"Kroppkaka" 285
Steamed kroppkakor "cacio e pepe", oak mushrooms, wild garlic & Västerbotten cheese
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

Rhubarb 115
Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat & sesame cake
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