

# 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

### Cod

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

### Pork Knuckle (for two)

Glazed pork knuckle, flatbread, roasted garlic mayonnaise, baby gem lettuce, fried potatoes & pickled cucumber salad 595

## 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  
**Rapeseed Shoots** 165  
 Pan-fried rapeseed shoots, yoghurt, Espelette pepper & Almnäs Tegel cheese  
**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  
 Pan 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