

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
<i>Sweetened lemon-lime cordial, Stockholms Bränneri dry gin & a splash of salt water</i>	
Lili & Susie	155
<i>Sweet n sour pineapple, Lillet Blanc & Suze de Genitiane</i>	
Rabalder	185
<i>Tart rhubarb, Söder tea, Absolut vodka, Spring shoot syrup & vanilla fluff</i>	
South Side	185
<i>Fresh & tart mint juice, Bombay Sapphire gin & strawberry foam</i>	
Dry Martini 🍸🍸	195
<i>Stockholms Bränneri Navy-& Dry gin, Spriteriets ”Torr” Vermouth & Swedish pickled prune</i>	

Beer on tap

	40cl/ 25cl
Heineken , Lager, 5 % vol	86/ 53
Ofarlig , IPA, OMAKA, 5,4%	116/ 72

Low Alcohol & Alcohol free

Brabuhr - Tart rhubarb, Söder tea, soda water, Spring shoot syrup & vanilla fluff	95
Mint - Fresh & tart mint juice, soda water & strawberry foam	95
Lemonade & Bitters - Sweetened lemon-lime cordial, tonic water, Angostura bitters	95
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

Set Menu

Rapeseed Shoots

Pan-fried rapeseed shoots, yoghurt, Espelette pepper & Almnäs Tegel cheese

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

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.

Snacks & Bread

Chips & Dip	125
<i>Vendace roe, buckwheat chips, soured cream & chives</i>	
Croquettes	95
<i>Crispy potato croquettes with cured meats, Almnäs Tegel cheese, yogurt & jalapeño</i>	
Swedish Charcuterie	95
Kavring	85
<i>Freshly baked Swedish rye bread & butter from Löts Dairy</i>	

Starters

Chicken Liver	180
<i>Chicken liver mousse, brandied cherries, pistachio & fried sourdough bread</i>	
Rapeseed Shoots	165
<i>Pan-fried rapeseed shoots, yoghurt, Espelette pepper & Almnäs Tegel cheese</i>	
Mussels	170
<i>Blue mussels, coco beans, chorizo, fennel, chili oil & roasted garlic mayonnaise</i>	
Onion Tart	145
<i>Caramelised onion tart with anchovies, dill & parsley</i>	
Vendace Roe	200
<i>Flatbread, almond potatoes, sour cream, Kalix vendace roe, lemon-pickled onion, dill & chives</i>	
Herring & Potatoes ½ or ¼	165/ 195
<i>Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter + 1829 Snaps from Boge Bränneri 100kr</i>	
Beef Tartare ½ or ¼	185/ 295
<i>Tartare of Swedish dairy cow, herb mayonnaise, Pommes pinnes & Havgus 12 cheese + Deep fried potatoes 45kr</i>	

Mains

”Kroppkaka”	285
<i>Steamed potatoe dumplings “Cacio e Pepe”, Shiitake mushrooms, wild garlic & Västerbotten cheese</i>	
Swedish Risotto	275
<i>Creamy spelt with Efterglöd cheese, saffron, pickled & roasted pumpkin & chili oil</i>	
Isterband	265
<i>Pan fried “Isterband” sausage, carrot cream, caraway-roasted carrot, pickled mustard seeds, browned butter & dill</i>	
Cod	365
<i>Baked cod, smoked butter sauce, rainbow trout roe, potatoes, leek & pointed cabbage</i>	
Beef	380
<i>Pan-fried dry-aged sirloin, tarragon mayonnaise, sautéed onions, turnip, buttered spinach & supreme sauce</i>	
Pork Knuckle (for two)	595
<i>Glazed pork knuckle, flatbread, roasted garlic mayonnaise, baby gem lettuce, fried potatoes & pickled cucumber salad</i>	

Dessert

Rhubarb	115
<i>Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat & sesame cake</i>	
Chocolate pudding	120
<i>Warm chocolate pudding, chocolate tuile, salted caramel & cream</i>	
Apple	130
<i>Tosca-style baked apple with almonds, rosemary caramel & sour cream sorbet with Amaretto</i>	
Swedish chocolate oat ball	55
<i>So good it brings out the kid in you</i>	
Cheese	120
<i>Pâte à choux with cheese cream & maple syrup</i>	