

Lunch

11:30am to 3pm

Sourdough bread & browned whipped butter

Fish 175

Baked cod, semi-dried tomato, capers, boiled potatoes, butter sauce & almonds

Soup 175

Green pea soup, creamy egg & gratinated cheese sandwich

Salad 175

Salad with roasted root vegetables, naked oats, feta cheese, pickled silver onion & pumpkin seeds

Bubbly by the glas

NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne 150

NV Grand Brut, Perriet Jouët, Champagne 210

White by the glas

2024 Riesling Trocken, Battenfeld Spanier, Germany 155

2023 Côtes du Rhône Blanc, E. Guigal, France 150

2024 Chablis, J M Brocard, France 180

Red by the glas

2023 Côtes du Rhône, Les Deux Cols, France 155

2022 Bourgogne Rouge, Joseph Drouhin, France 180

2024 Nebbiolo, Ca'del Baio, Italy 180

Beer on tap

Heineken, Lager, 5 % vol 40cl/ 25cl 86/ 53

Ofarlig, IPA, OMAKA, 5,4% 116/ 72

Alcohol free & Sodas

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

Pear soda, Nygård, 33cl 45

Orange soda, Nygård, 33cl 45

Champis, 33cl 45

Apple juice, Golden Cider, 27,5cl 65

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

Lunch

Choose a main from today's lunch

A scoop

Ice cream or sorbet

375

Freyja Classics

Snacks & Starters

Chips & dip

Swedish vendace roe, buckwheat chips, soured cream & chives 125

Swedish Charcuterie

Ask for today's choice 95

Brussels Sprouts

Fried Brussels sprouts, yogurt, crispy chicken skin, almonds & dill 165

Mains

"Kroppkaka"

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

Isterband

Pan fried "Isterband" sausage, carrot cream, caraway-roasted carrot, pickled mustard seeds, 265

browned butter & dill

Herring & Potatoes ½ or ¼

Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter 165/ 195

+ 1829 Snaps from Boge Bränneri 100 SEK

Beef Tartare ½ or ¼

Tartare of Swedish dairy cow, herb mayonnaise, Pommes pinnes & Havgus 12 185/ 295

+ Roasted potatoes 45 SEK

Dessert

Rhubarb

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

Swedish chocolate oat ball

So good it brings out the kid in you 55

A scoop

Ice cream or sorbet- ask for today's flavours 55

Schnitzel Friday

Every Friday, only on Fridays- something extra from the kitchen

Pork schnitzel with red wine jus, roasted potatoes, parsley butter, capers, anchovies & lemon

250