

## Bubbly by the glas

## Snacks & Bread

<b>NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne</b>	150
<b>NV Grand Brut, Perriet Jouët, Champagne</b>	210

## Drinks

<b>Bulleribång</b>	185
<i>Sour Granny Smith apples, fireweed, jalapeño, vanilla, Absolut vodka</i>	
<b>Tommy &amp; Annika</b>	185
<i>Fresh mint &amp; lingonberry cordial, fresh raspberries &amp; blackberries, Beefeater dry gin</i>	
<b>Farstaglitter</b>	185
<i>Red sour currants, Patrón Silver tequila, cocoa &amp; spiced ginger</i>	
<b>Södra Sidan</b>	185
<i>Fresh &amp; tart mint juice, Bombay Sapphire gin &amp; strawberry foam</i>	
<b>Dry Martini</b> 🍷🍷	195
<i>Stockholms Bränneri Navy-&amp; Dry gin, Spriteriets ”Torr” Vermouth &amp; Swedish pickled prune</i>	

## Beer on tap

	40cl/ 25cl
<b>Heineken, Lager, 5 % vol</b>	88/ 54
<b>Suntrip, Session IPA, OMAKA, 4,5%</b>	118/ 73

## Low Alcohol & Alcohol free

<b>Minty Lemonade</b>	95
<i>Sour &amp; bubbly mint lemonade</i>	
<b>Rhubarb</b>	95
<i>Fresh rhubarb, soda &amp; vanilla fluff</i>	
<b>Gooseberry</b>	95
<i>Fresh gooseberries, basil, jalapeño &amp; gooseberry soda</i>	
<b>Heineken 0.0, 33cl, 0,0% vol</b>	45
<b>Zodiak non-alcoholic, IPA, 0,3% vol</b>	65
<b>Fatamorgana, Folk session Imperial IPA, 3,5% vol</b>	75
<b>Raspberry soda, Nygård, 33cl</b>	45

## Set Menu

### Rapeseed Shoots

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

### Beef

*Pan-fried dry-aged sirloin, tarragon mayonnaise, sautéed onions, turnip, buttered spinach & Supreme sauce*

### 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.*

<b>Chips &amp; Dip</b>	125
<i>Vendace roe, buckwheat chips, soured cream &amp; chives</i>	
<b>Radish &amp; Snack Cucumber</b>	85
<i>Raw radishes &amp; snack cucumbers with dill dip</i>	
<b>Swedish Charcuterie</b>	95
<b>Kavring</b>	85
<i>Freshly baked Swedish rye bread &amp; butter from Löts Dairy</i>	

## Starters

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

## Mains

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

## Dessert

<b>Rhubarb</b>	115
<i>Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat &amp; sesame cake</i>	
<b>Chocolate pudding</b>	120
<i>Warm chocolate pudding, chocolate tuile, salted caramel &amp; cream</i>	
<b>Sea Buckthorn</b>	125
<i>Sea buckthorn tart with Italian meringue</i>	
<b>Swedish chocolate oat ball</b>	55
<i>So good it brings out the kid in you</i>	
<b>Cheese</b>	120
<i>Pâte à choux with cheese cream &amp; maple syrup</i>	