

Lunch w.15

11:30am to 3pm

Sourdough bread & browned whipped butter

Meat 175

Minced beef patty, creamy polenta, tomato sauce, roasted courgette & parsley

Green 175

Pan-fried gnocchi, baked tomato, aged cheese, peas & gremolata

Salad 175

Broccoli salad, feta cheese, peas, mint, spring onion & salsa verde

Schnitzel Friday

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

Pork schnitzel with red wine jus, roasted potatoes,

Café de Paris butter, capers, anchovies & lemon

250

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

2024 Côtes du Rhône Blanc, E. Guigal, France

150

2024 Chablis, J M Brocard, France

180

Red by the glas

2024 Côtes du Rhône, Les Deux Cols, France

155

2023 Bourgogne Rouge, Joseph Drouhin, France

180

2024 Nebbiolo, Ca'del Baio, Italy

180

Beer on tap

40cl/ 25cl

Heineken, Lager, 5 % vol

86/ 53

Suntrip, Session IPA, OMAKA, 4,5%

116/ 72

Low alcohol & alcohol free

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

Set Menu

Rapeseed Shoots

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

Lunch

Choose a main from today's lunch

A scoop

Ice cream or sorbet

375

Snacks & Starters

Chips & dip

125

Swedish vendace roe, buckwheat chips, soured cream & chives

Swedish Charcuterie

95

Ask for today's choice

Rapeseed Shoots

165

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

Mains

"Kroppkaka"

285

Steamed potatoe dumplings "Cacio e Pepe", Shiitake mushrooms, wild garlic & Västerbotten cheese

Isterband

265

Pan fried "Isterband" sausage, carrot cream, caraway-roasted carrot, pickled mustard seeds, browned butter & dill

Herring & Potatoes ½ or ¼

165/ 195

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

+ 1829 Snaps from Boge Bränneri 100 SEK

Beef Tartare ½ or ¼

185/ 295

Tartare of Swedish dairy cow, herb mayonnaise, crispy potatoe & Havgus 12

+ Roasted potatoes 45 SEK

Dessert

Rhubarb

115

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

Swedish chocolate oat ball

55

So good it brings out the kid in you

A scoop

55

Ice cream or sorbet- ask for today's flavours

At Frejja, 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.

Frejja is a cash-free restaurant.