

## Lunch w.18

11:30am to 3pm

**Sourdough bread & browned whipped butter**

- Meat** 185  
*Beef brisket, roasted potatoes, creamed pointed cabbage & lovage*
- Green** 185  
*Roasted cauliflower, butter sauce, crispy almond & garlic crumbs, pickled cauliflower & caperssa*
- Salad** 185  
*Chicken salad with Caesar dressing, croutons, bacon & aged cheese*

## Schnitzel Friday

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

*Pork schnitzel, roasted potatoes, tarragon mayonnaise,  
peas & silver-skinned onions*  
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

- Heineken, Lager, 5 % vol** 40cl/ 25cl 88/ 54
- Suntrip, Session IPA, OMAKA, 4,5%** 118/ 73

## Low alcohol & alcohol free

- Heineken 0.0, 33cl, 0,0% vol** 55
- Zodiak non-alcoholic, IPA, 0,3% vol** 75
- 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

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

125

### Swedish Charcuterie

*Ask for todays choice*

95

### Rapeseed Shoots

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

165

## Mains

### "Kroppkaka"

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

285

### Isterband

*Pan-fried isterband sausage, warm potato salad with radish, cucumber,  
pickled mustard seeds, horseradish & dill*

265

### Herring & Potatoes ½ or ¼

*Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter  
+ 1829 Snaps from Boge Bränneri 100 SEK*

165/ 195

### Beef Tartare ½ or ¼

*Tartare of Swedish dairy cow, herb mayonnaise, crispy potatoe & Havgus 12  
+ Roasted potatoes 45 SEK*

185/ 295

## 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

*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.*