

Green Classics

625 SEK per person

Starter

Rapeseed Shoots

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

Main

”Kroppkaka”

Steamed kroppkakor “cacio e pepe”, oak mushrooms, wild garlic & Västerbotten cheese

Dessert

Sea Buckthorn

Sea buckthorn tart with Italian meringue

Freyja’s Choice

725 SEK per person

Starter

Mussels

Blue mussels, coco beans, chorizo, fennel, chili oil & roasted garlic mayonnaise

Main

Beef

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

Dessert

Rhubarb

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

Family Meal

790 SEK per person

A generous sharing menu where the whole table gets to taste the kitchen’s favorites.

Snacks & bread

Chips & Dip

Bleak roe, buckwheat chips, soured cream & chives

Swedish Charcuterie

Coppa, air-dried pork neck from Håkan’s happy free-range pigs in Vimmerby

Kavring

Freshly baked Swedish rye bread & butter from Löts Dairy

Radish & Snack Cucumber

Raw radishes & snack cucumbers with dill dip

Beef Tartare

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

Main

Pork Knuckle

Glazed pork knuckle, flatbread, roasted garlic mayonnaise, baby gem lettuce, fried potatoes & pickled cucumber salad

Dessert

Chocolate pudding

Warm chocolate pudding, chocolate tuile, salted caramel & cream

Tucked away, yet right at the heart of it all...

Sometimes you just want to gather your people – talk without rush, laugh too loud & let the glasses stay on the table a little longer.

Our Chambre Séparée seats up to ten guests – your own private room for those evenings that deserve a little more space.

For an early start or a stylish finish, our glass-enclosed terrace bar is always ready to welcome you.

The perfect spot for an intimate mingle, a celebration big or small, or that last nightcap – Freyja’s exceptional drinks, the view & that first sip that says we’ve arrived.

Get in touch and we’ll make sure you have a space of your own.

With a reservation for slight changes- we follow the season & so do our ingredients

Wine Pairing

Let our sommelier, Ellen Franzén, guide you on a wine journey that brings every dish to life.

- Wine pairing – 3 glasses: 550 SEK per person
- Premium pairing – 3 glasses: 950 SEK per person