

Lunch w.20

11:30am to 3pm

Sourdough bread & browned whipped butter

Meat 185
Roast pork neck, fried broccoli, roasted potatoes, pickled silver onion, tarragon mayonnaise & vinegar jus

Green 185
Goat's cheese cream, naked oats, roasted courgette, baked tomato & toasted pumpkin seeds

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, anchovy mayonnaise, peas & silver-skinned onions
265

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

2025 Riesling Trocken, Battenfeld Spanier, Germany 165
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 125
Lumpfish roe, buckwheat chips, soured cream & chives
Swedish Charcuterie 95
Ask for todays 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, warm potato salad with radish, cucumber, pickled mustard seeds, horseradish & 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.