

Lunch w.25

11:30am to 3pm

Sourdough bread & browned whipped butter

Poultry 185
Confit duck leg, sauce suprême, rice, cauliflower, carrot & parsley

Salad 185
Gratinated goat's cheese salad, golden beetroot, sunflower seeds & raspberry vinaigrette

Green 185
Gnocchi, confit tomato, coco beans, brown butter & sage, cheese cream & almonds

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

Asparagus

Fried asparagus, Rödbrokig, creamy egg, chilli oil, crispy onion & yoghurt

Lunch

Choose a main from today's lunch

A scoop

Ice cream or sorbet

375

Snacks & Starters

Banderillas - Spicy pickled vegetable skewers 75
Olives - Large green olives 65
Cheese - Aged Gammelknas cheese 85
Charcuterie - Coppa from Håkan's free-range pigs 85
Asparagus 165
Fried asparagus, Rödbrokig, creamy egg, chilli oil, crispy onion & yoghurt

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

Strawberry 115
Strawberry sorbet, puff pastry, vanilla custard & fresh strawberries

Swedish chocolate oat ball 55
So good it brings out the kid in you

A scoop 55
Ice cream or sorbet

*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.