

Bubbly by the glas

NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	150
NV Grand Brut, Perriet Jouët, Champagne	210

Drinks

Bulleribång Sour Granny Smith apples, fireweed, jalapeño, vanilla, Absolut vodka	185
Tommy & Annika Fresh mint & lingonberry cordial, fresh raspberries & blackberries, Beefeater dry gin	185
Farstaglitter Red sour currants, Patrón Silver tequila & spiced ginger	185
Södra Sidan Fresh & tart mint juice, Bombay Sapphire gin & strawberry foam	185
Dry Martini Stockholms Bränneri Navy- & Dry gin, Spriteriets "Torr" Vermouth & Swedish pickled prune	195

Beer on tap

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

Beer on can

Söder Lager, Freyja x Gröna Linjen, 33cl, 5%	85
Spendrups Signatur, Lager, 33cl, 4,7%	105
Bira, Bira, Bira, Gröna Linjen, Lager, 44cl, 5%	120
Sundbybergs IPA, Omnipollo, 33cl, 5,9%	135
Omnipollos Pilsner, Gluten free, 33cl, 4,8%	115
Cerise Sura Vinbär, OMAKA, 33cl, 5,8%	125

Low alcohol & alcohol free

Minty Lemonade Sour & bubbly mint lemonade	95
Rhubarb Fresh rhubarb, soda & vanilla fluff	95
Gooseberry Fresh gooseberries, basil, jalapeño & gooseberry soda	95
Heineken 0.0, 33cl, 0,0% vol	45
Zodiak non-alcoholic, IPA, 0,3%	65
Fatamorgana, Folk session Imperial IPA, 3,5%	75
Raspberry soda, Nygård, 33cl	45

Snacks & smaller dishes

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
Snack cucumbers, honey, smetana, dill & rye crumb	95
Radishes & sour cream dip	55
Boquerones, garlic-toasted bread, Gammel Knas & chilli mayonnaise	105
Yellow pea hummus, spiced roasted carrots, puffed bulgur & coriander seed	125
Fried chicken, chilli glaze & spring onions	130
Sourdough bread & butter from Löts Gårdsmejeri	75
Tomato salad, Swedish burrata & mint	145
Crispy leaves, Caesar dressing, Havgus 12 & croutons	75

Main dishes

Fried asparagus, Rödbrokig, creamy egg, chilli oil, crispy onion & yoghurt	195
Steamed potato dumplings "cacio e pepe", green peas, oak mushrooms & Västerbotten cheese	285
Flank steak, fried broccoli, roasted potatoes, tarragon mayonnaise & pickled silver onion	295
Plaice, roasted tomatoes, spinach, capers & Marcona almonds	320
Swedish dairy beef tartare, herb mayonnaise, crispy potatoes & Havgus 12	1/1 285 1/2 185
+ Roasted potatoes 45 SEK	
Club Steak 800-900g (approx. 50 minutes)	1500
Tomato salad with Swedish burrata & mint, crisp leaves with Caesar dressing, Havgus 12 & croutons, tarragon mayonnaise & roasted potatoes	

Sweet

Strawberry sorbet, puff pastry, vanilla custard & fresh strawberries	115
Chocolate pudding, chocolate tuile, salted caramel & cream	120
Madeleine cake, browned butter &	65
One scoop - ice cream or sorbet	55



SÖDER+FREYJA

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.