

Bubbly by the glas		Snacks & Bread	
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	150	Chips & Dip	125
NV Grand Brut, Perriet Jouët, Champagne	210	Lumpfish roe, buckwheat chips, sour cream & chives	
Drinks		Corn	85
		Corn fritters, Espelette pepper, parsley & Havgus 12 cheese	
		Swedish Charcuterie	85
		Coppa fom Håkan’s happy free-range pigs	
		Kavring	85
		Freshly baked Swedish rye bread & butter from Löts Dairy	
		Starters	
Bulleribång	185	Chicken Liver	175
Sour Granny Smith apples,fireweed, jalapeño, vanilla, Absolut vodka		Chicken liver mousse, brandied cherries, pistachio & fried sourdough bread	
Tommy & Annika	185	Crayfish	195
Fresh mint & lingonberry cordial, fresh raspberries & blackberries, Beefeater dry gin		Signal crayfish, baked fennel, crown dill & crayfish butter sauce	
Farstaglitter	185	Tomato	185
Red sour currants, Patrón Silver tequila & spiced ginger		Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil	
Södra Sidan	185	Vendace Roe	200
Fresh & tart mint juice, Bombay Sapphire gin & strawberry foam		Flatbread, almond potatoes, sour cream, Kalix vendace roe, lemon-pickled onion, dill & chives	
Dry Martini 🍷🍷	195	Herring	165/ 220
Stockholms Bränneri Navy-& Dry gin, Spriteriets ”Torr” Vermouth & Swedish pickled prune		Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter	
Beer on tap		Add an ice cold snaps- 1829 from Boge Bränneri (100 SEK)	
	40cl/ 25cl	Beef Tartare	185/ 295
	88/ 54	Swedish dairy beef tartare, roasted chicken mayonnaise, elderflower-pickled beetroot, fried capers & cress	
	118/ 73	Add deep fried potatoes (45 SEK)	
		Mains	
Low Alcohol & Alcohol free		Kroppkaka	285
Minty Lemonade	95	Swedish potato dumpling, chanterelles, fried black kale, hazelnut, Västerbottensost & brown butter foam	
Sour & bubbly mint lemonade		Swedish Risotto	275
Rhubarb	95	Creamy spelt with roasted peppers & courgette, Den Hvide Dame, preserved lemon & herb salad	
Fresh rhubarb, soda & vanilla fluff		Perch	310
Gooseberry	95	Pan-fried perch, Swedish grapes, brown butter vinaigrette, cucumber, boiled potatoes & horseradish	
Fresh gooseberries, basil, jalapeño & gooseberry soda		Pork	295
Heineken 0.0, 33cl, 0,0% vol	45	Slow-baked pork belly, butter beans, gremolata, pink peppercorns & sage	
Zodiak non-alcoholic, IPA, 0,3% vol	75	Sausage	280
Raspberry soda, Nygårdä, 33cl	45	Our house-made sausage with black pepper & tarragon, late summer vegetables & tarragon velouté	
		Club Steak 800-900g (50min)	1500
		Club steak, fried green beans, crispy potatoes, herb butter & red wine jus	
		Dessert	
		Blackcurrant	115
		Blackcurrant leaf ice cream, blackcurrant compote, crushed blackcurrants & salted meringue	
		Sponge Cake	120
		Sponge cake, Swedish punsch, vanilla custard & blackberry jam	
		Chocolate Pudding	125
		Warm chocolate pudding, chocolate tuile, salted caramel & cream	
		Hallongrotta	55
		Raspberry thumbprint cookie	
		Gammelknas	120
		Cheese biscuits, Gammelknas cheese cream & maple syrup	

Set Menu

Tomato

Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil

Pork

Slow-baked pork belly, butter beans, gremolata, pink peppercorns & sage

Blackcurrant

Blackcurrant leaf ice cream, blackcurrant compote, crushed blackcurrants & salted meringue

565

A more extensive drinks menu is also available, showcasing all of our cocktails.

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.