

Lunch w.34	
11:30am to 3pm	
<i>Sourdough bread & browned whipped butter</i>	
Fish	185
<i>Roasted plaice, white wine sauce, semi-dried tomato, wax beans, almonds, boiled potatoes & dill</i>	
Salad	185
<i>Tomato salad with bulgur, feta cheese, peach, basil & toasted sunflower seeds</i>	
Green	185
<i>Baked beetroot, fried mushrooms, crispy black kale, pickled onion, soy mayonnaise, brown butter & puffed buckwheat</i>	
Schnitzel Friday	
<i>Every Friday, only on Fridays- something extra from the kitchen</i>	
<i>Pork schnitzel, roasted potatoes, anchovy mayonnaise, peas & silver-skinned onions</i>	
	265
<i>Bubbly by the glas</i>	
NV Crémant de Bourgogne Blanc de Blanc, Henri de Villamont, Bourgogne	150
NV Grand Brut, Perriet Jouët, Champagne	210
<i>White by the glas</i>	
2025 Riesling Trocken, Battenfeld Spanier, Germany	165
2024 Côtes du Rhône Blanc, E. Guigal, France	150
2024 Chablis, J M Brocard, France	180
<i>Red by the glas</i>	
2024 Côtes du Rhône, Les Deux Cols, France	155
2023 Bourgogne Rouge, Joseph Drouhin, France	180
2024 Nebbiolo, Ca’del Baio, Italy	180
<i>Beer on tap</i>	
Heineken, Lager, 5 % vol	40cl/ 25cl 88/ 54
Suntrip, Session IPA, OMAKA, 4,5%	118/ 73
<i>Low alcohol & alcohol free</i>	
Heineken 0.0, 33cl, 0,0% vol	55
Zodiak non-alcoholic, IPA, 0,3% 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

<i>Set Menu</i>	
Tomato	
<i>Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil</i>	
Lunch	
<i>Choose a main from today’s lunch</i>	
A scoop	
<i>Ice cream or sorbet</i>	
	385
<i>Snacks & Starters</i>	
Chips & dip	125
<i>Lumpfish roe, buckwheat chips, soured cream & chives</i>	
Swedish Charcuterie	85
<i>Ask for todays choice</i>	
Tomato	185
<i>Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil</i>	
<i>Mains</i>	
Kroppkaka	285
<i>Swedish potato dumpling, chanterelles, fried black kale, hazelnuts, Västerbottensost & brown butter foam</i>	
Sausage	280
<i>Our house-made sausage with black pepper & tarragon, late summer vegetables & tarragon velouté</i>	
Herring	165/ 220
<i>Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter</i>	
<i>Add an ice cold snaps- 1829 from Boge Bränneri (100 SEK)</i>	
Beef Tartare	185/ 295
<i>Swedish dairy beef tartare, roasted chicken mayonnaise, elderflower-pickled beetroot, fried capers & cress</i>	
<i>Add deep fried potatoes (45 SEK)</i>	
<i>Dessert</i>	
Blackcurrant	115
<i>Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat & sesame cake</i>	
Hallongrotta	55
<i>Swedish thumbnail cookie</i>	
A scoop	55
<i>Ice cream or sorbet- ask for today’s flavours</i>	
<i>At Freyja, we serve meat, fish & poultry from Sweden& the Nordic region.</i>	
<i>If you want to be certain about the origin of the produce or have any allergies, talk to our staff.</i>	
<i>Freyja is a cash-free restaurant.</i>	