

Green Classics

625 SEK per person

Starter

Tomato

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

Main

Kroppkaka

Swedish potato dumpling, chanterelles, fried black kale, hazelnuts, Västerbottensost & brown butter foam

Dessert

Blackcurrant

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

Freyja's Choice

725 SEK per person

Starter

Crayfish

Signal crayfish, baked fennel, crown dill & crayfish butter sauce

Main

Pork

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

Dessert

Sponge cake

Sponge cake, Swedish punsch, vanilla custard & blackberry jam

Family Meal

790 SEK per person

A generous sharing menu where the whole table gets to taste the kitchen's favorites.

Snacks & bread

Gammelknas

Bleak roe, buckwheat chips, soured cream & chives

Swedish Charcuterie

Freshly baked Swedish rye bread & butter from Löts Dairy

Swedish dairy beef tartare, roasted chicken mayonnaise, elderflower-pickled beetroot, fried capers & cress

Main

Club Steak

Club steak, fried green beans, crispy potatoes, herb butter & red wine jus

Dessert

Chocolate pudding

Warm chocolate pudding, chocolate tuile, salted caramel & cream

Tucked away, yet right at the heart of it all...

Sometimes you just want to gather your people – talk without rush, laugh too loud & let the glasses stay on the table a little longer.

Our Chambre Séparée seats up to ten guests – your own private room for those evenings that deserve a little more space.

For an early start or a stylish finish, our glass-enclosed terrace bar is always ready to welcome you.

The perfect spot for an intimate mingle, a celebration big or small, or that last nightcap – Freyja's exceptional drinks, the view & that first sip that says we've arrived.

Get in touch and we'll make sure you have a space of your own.

With a reservation for slight changes- we follow the season & so do our ingredients

Wine Pairing

Let our sommelier, Ellen Franzén, guide you on a wine journey that brings every dish to life.

- Wine pairing – 3 glasses: 550 SEK per person
- Premium pairing – 3 glasses: 950 SEK per person