

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	185
Sour Granny Smith apples,fireweed, jalapeño, vanilla, Absolut vodka	
Tommy & Annika	185
Fresh mint & lingonberry cordial, fresh raspberries & blackberries, Beefeater dry gin	
Farstaglitter	185
Red sour currants, Patrón Silver tequila & spiced ginger	
Södra Sidan	185
Fresh & tart mint juice, Bombay Sapphire gin & strawberry foam	
Dry Martini 🏰🏰	195
Stockholms Bränneri Navy-& Dry gin, Spriteriets ”Torr” Vermouth & Swedish pickled prune	
Beer on tap	
40cl/ 25cl	
Heineken, Lager, 5 % vol	89/ 54
Peachy Bulldog, Pale Ale, Gotlands Bryggeri, 5,0%	120/ 75
Low Alcohol & Alcohol free	
Minty Lemonade	95
Sour & bubbly mint lemonade	
Rhubarb	95
Fresh rhubarb, soda & vanilla fluff	
Gooseberry	95
Fresh gooseberries, basil, jalapeño & gooseberry soda	
Heineken 0.0, 33cl, 0,0% vol	65
Zodiak non-alcoholic, IPA, 0,3% vol	75
People’s Bulldog IPA , 3,5% vol	80
Raspberry soda, Nygårdar, 33cl	45
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.	

Snacks & Bread	
Chips & Dip	125
Lumpfish roe, buckwheat chips, sour cream & chives	
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	
Gammelknas	65
Pieces of Danish hard cheese	
Starters	
Chicken Liver	175
Chicken liver mousse, brandied cherries, pistachio & fried sourdough bread	
Crayfish	195
Signal crayfish, baked fennel, crown dill & crayfish butter sauce	
Tomato	185
Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil	
Vendace Roe	200
Flatbread, almond potatoes, sour cream, Kalix vendace roe, lemon-pickled onion, dill & chives	
Herring	165/ 220
Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter	
Add an ice cold snaps- 1829 from Boge Bränneri (100 SEK)	
Beef Tartare	185/ 295
Swedish dairy beef tartare, roasted chicken mayonnaise, elderflower-pickled beetroot, fried capers & cress	
Add deep fried potatoes (45 SEK)	
Mains	
Freyjas ”Kroppkaka”	295
Swedish potato dumpling, chanterelles, fried black kale, hazelnut, Västerbottensost & brown butter foam	
Add Autumn Truffle (100 SEK)	
Swedish Risotto	275
Creamy spelt with roasted peppers & courgette, Den Hvide Dame, preserved lemon & herb salad	
Perch	325
Pan-fried perch, Swedish grapes, brown butter vinaigrette, cucumber, boiled potatoes & horseradish	
Pork	305
Slow-baked pork belly, butter beans, gremolata, pink peppercorns & sage	
Sausage	280
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	130
Warm chocolate pudding, chocolate tuile, salted caramel & cream	
Hallongrotta	55
Raspberry thumbprint cookie	
Cheese & Crackers	120
Cheese biscuits, Gammelknas cheese cream & maple syrup	