Lunch w.40

11:30am to 3pm

Sourdough bread & butter

Fish *185*
Saffron fish stew with fennel, tomato, croutons & aioli

Soup *185*
Pumpkin soup with cream cheese, chilli oil, toasted pumpkin seeds & a grilled cheese sandwich

Salad *185*
Goat's cheese salad, spice-poached golden beetroot, endive, mixed leaves, lavender vinaigrette & sunflower seeds

Schnitzel Friday

Every Friday, only on Fridays- something extra from the kitchen

Pork schnitzel, potato salad with capers, cucumber, mustard, radishes & horseradish

265

Bubbly by the glas

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

White by the glas

2025 Riesling Trocken, *Battenfeld Spanier, Germany* 170
2024 Côtes du Rhône Blanc, *E. Guigal, France* 150
2024 Chablis, *J M Brocard, France* 180

Red by the glas

2024 Côtes du Rhône, *Les Deux Cols, France* 155
2023 Bourgogne Rouge, *Joseph Drouhin, France* 185
2024 Nebbiolo, *Ca'del Baio, Italy* 180

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

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, *Nygårda, 33cl* 45
Pear soda, *Nygårda, 33cl* 45
Orange soda, *Nygårda, 33cl* 45
Champis, *33cl* 45
Apple juice, *Golden Cider, 27,5cl* 65

Set Menu

Tomato
Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil
Lunch
Choose a main from today's lunch
A scoop
Ice cream or sorbet
385

Snacks & Starters

Chips & dip 125
Lumpfish roe, buckwheat chips, soured cream & chives
Swedish Charcuterie 85
Ask for todays choice
Tomato 185
Puff pastry tart, stracciatella, semi-dried tomatoes, sunflower seed pesto & bush basil

Mains

***Freyjas* "Kroppkaka"** 295
Swedish potato dumpling, chanterelles, fried black kale, hazelnut, Västerbottensost & brown butter foam
Add Autumn Truffle (100 SEK)
Sausage 280
Our house-made sausage with black pepper & tarragon, late summer vegetables & tarragon velouté
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)

Dessert

Blackcurrant 115
Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat & sesame cake
Hallongrotta 55
Swedish thumbnail cookie
A scoop 55
Ice cream or sorbet- ask for today's flavours

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.