Bubbly by the glas

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

Drinks

Lili & Susie 155
Lillet Blanc, Suze, juicy autumn plums & tonic
Cykeltjuven 185
Bombay Sapphire gin, Drambuie & tart cherries
Farstaglitter 185
Passion fruit, Patrón silver tequila, butterscotch & ginger
Krakel Spektakel 185
Beefeater dry gin, sour lemon, yuzu & vanilla
Midnight Cowboy 185
Maker's Mark whiskey, tart apple, blackberries & blackcurrant leaves
Absolut Reggae 185
Juicy mandarins, Absolut vodka & coconut foam
"Swedish" 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

Citrus 95
Tart- juicy citrus lemonade & vanilla fluff
Plum 95
Autumn plums & tonic
Cherry 95
Juicy cherries & gingerbeer
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

Freyja's Three

Brussels sprouts
Deep-fried Brussels sprouts, yoghurt, toasted almonds & dill
Sausage
Pan-fried sausage, Jerusalem artichoke purée, mustard velouté, tarragon & pickled mustard seeds
Chocolate Pudding
Warm chocolate pudding, chocolate tuile, salted caramel & cream
535

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
Frickles 85
Deep-fried pickles & dill dip
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
Brussels Sprouts 165
Deep-fried Brussels sprouts, yoghurt, toasted almonds & dill
Broth 165
Mushroom broth, winter chanterelles, dried apple, pickled pearl onions & spruce oil
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 cow tartare, Dijon mayonnaise, fried sourdough, Havgus 12 & watercress
Add deep fried potatoes (45 SEK)

Mains

Freyja's "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, golden beetroot, brown butter vinaigrette, spinach, boiled potatoes & horseradish
Pig 305
Slow-baked pork belly, butter beans, gremolata, pink peppercorns & sage
Sausage 280
Pan-fried pork sausage, Jerusalem artichoke purée, mustard velouté, tarragon & pickled mustard seeds
Club Steak *800-900g (50min)* 1500
Club steak, fried green beans, crispy potatoes, herb butter & red wine jus

Dessert

Pumpkin 115
Roasted pumpkin cream, vanilla ice cream & caramelised pumpkin seeds
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