

Lunch w.21

11:30am to 3pm

Sourdough bread & browned whipped butter

Fowl 185
Chicken thigh fillet, chorizo mayonnaise, spiced roasted root vegetables, croutons & pickled silver onion

Salad 185
Yellow pea falafel with fermented cabbage, bulgur wheat, yoghurt, harissa & roasted pumpkin seeds

Green 185
Socca with cultured cream, roasted courgette, buttered spinach & caper vinaigrette

Schnitzel Friday

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

Pork schnitzel, roasted potatoes, anchovy mayonnaise, peas & silver-skinned onions
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 165
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 180
2024 Nebbiolo, Ca'del Baio, Italy 180

Beer on tap

Heineken, Lager, 5 % vol 40cl/ 25cl
Suntrip, Session IPA, OMAKA, 4,5% 88/ 54
118/ 73

Low alcohol & alcohol free

Heineken 0.0, 33cl, 0,0% vol 55
Zodiak non-alcoholic, IPA, 0,3% vol 75
Fatamorgana, Folk session Imperial IPA, 3,5% 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

Set Menu

Asparagus
Crispy fried green asparagus, yoghurt, crispy onion, espelette pepper & Wrångebäck cheese

Lunch
Choose a main from today's lunch

A scoop
Ice cream or sorbet

375

Snacks & Starters

Chips & dip 125

Lumpfish roe, buckwheat chips, soured cream & chives

Swedish Charcuterie 95

Ask for todays choice

Asparagus 165

Crispy fried green asparagus, yoghurt, crispy onion, espelette pepper & Wrångebäck cheese

Mains

"Kroppkaka" 285

Steamed potatoe dumplings "Cacio e Pepe", Shiitake mushrooms, wild garlic & Västerbotten cheese

Isterband 265

Pan-fried isterband sausage, warm potato salad with radish, cucumber, pickled mustard seeds, horseradish & dill

Herring & Potatoes ½ or ¼ 165/ 195

Matjes herring, boiled potatoes, red onion, boiled egg, soured cream & browned butter
+ 1829 Snaps from Boge Bränneri 100 SEK

Beef Tartare ½ or ¼ 185/ 295

Tartare of Swedish dairy cow, herb mayonnaise, crispy potatoe & Havgus 12
+ Roasted potatoes 45 SEK

Dessert

Rhubarb 115

Brown butter ice cream, rhubarb compote, bread cream, toasted white chocolate, oat & sesame cake

Swedish chocolate oat ball 55

So good it brings out the kid in you

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.