

## Green Classics

625 SEK per person

*Starter*

### Asparagus

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

*Main*

### "Kroppkaka"

*Steamed kroppkakor "cacio e pepe", oak mushrooms, wild garlic & Västerbotten cheese*

*Dessert*

### Sea Buckthorn

*Sea buckthorn tart with Italian meringue*

## Freyja's Choice

725 SEK per person

*Starter*

### Mussels

*Blue mussels, coco beans, chorizo, fennel, chili oil & roasted garlic mayonnaise*

*Main*

### Beef

*Pan-fried dry-aged sirloin, tarragon mayonnaise, sautéed onions, turnip, buttered spinach & supreme sauce*

*Dessert*

### Rhubarb

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

## Family Meal

790 SEK per person

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

*Snacks & bread*

### Chips & Dip

*Bleak roe, buckwheat chips, soured cream & chives*

### Swedish Charcuterie

*Coppa, air-dried pork neck from Håkan's happy free-range pigs in Vimmerby*

### Kavring

*Freshly baked Swedish rye bread & butter from Löts Dairy*

### Radish & Snack Cucumber

*Raw radishes & snack cucumbers with dill dip*

### Beef Tartare

*Tartare of Swedish dairy cow, herb mayonnaise, crispy potatoes & Havgus 12 cheese*

*Main*

### Pork Knuckle

*Glazed pork knuckle, flatbread, roasted garlic mayonnaise, baby gem lettuce, fried potatoes & pickled cucumber salad*

*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