

Welcome!

Restaurang Föjers



How was your visit?



0413 -108 18



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Stora Torg 13a, 241 30 Eslöv

Don't miss out

2-cours Meal – 299:-

If a three-course dinner feels a bit too much, a two-course option might be the perfect choice.

You choose a main course and pair it with either a starter or finish the meal with a dessert.

*Valid for any dishes except the grill mix.

*An additional charge of SEK 69 applies when selecting beef tenderloin as the main course.

3-cours Meal – 349:-

We offer a three-course dinner.

Choose your preferred starter, main course, and dessert. Come by and give it a try!

*Valid for any dishes except the grill mix

*An additional charge of SEK 69 applies when selecting beef tenderloin as the main course.

A Warm Welcome!



We recommend

Beverage package

149:-

Sometimes life presents too many choices. We have the solution. Make just one decision and choose from our value-packed offers—where the drinks taste even better.

Beverage package 1

Cava + Beer + Coffee

1 glass of cava, 1 beer, 1 cup of coffee

Beverage package 2

Cava + Red win + Coffee

1 glass of Cava, 1 glass of "husets" red wine, 1 cup of coffee

Beverage package 3

Cava + White wine + Coffee

1 glass of Cava, 1 glass of "husets" white wine, 1 cup of coffee



Our Drinks

Drinks

4cl/129:- 6cl/ 149:-

- **APEROL SPRITZ** _____

Aperol, sparkling wine & soda

- **MOJITO** _____

White rum, lime juice, simple syrup, soda water & fresh mint

- **AIRMAIL** _____

Rum, simple syrup, lime juice & sparkling wine

- **GIN & TONIC** _____

Gin, tonic water & Lemon

- **NEGRONI** _____

Gin, Campari, sweet vermouth

- **WHISKY SOUR** _____

Bourbon, lemon juice, simple syrup & Angostura bitters

- **AMARETTO SOUR** _____

Amaretto liqueur, lemon juice & simple syrup

- **COCONUT SOUR** _____

Malibu, lemon juice & simple syrup & egg white

MOCKTAILS

89:-

- **MANGO MULE** _____

Mango purée, simple syrup, lime juice & soda water

- **GUBBELINI** _____

Strawberry purée, powdered sugar, topped with soda water

cheers!





STARTERS

- **GARLIC BREAD** _____ 79:-
Crispy sourdough bread infused with garlic and fresh herbs, served with aioli.
- **Tzatziki with bread** _____ 79:-
Tzatziki with bread
- **TOAST SKAGEN** _____ 94:-
A Swedish classic with hand-peeled shrimp, red onion, dill, mayonnaise, lumpfish roe, tomato, and herb oil on toasted bread.
- **CHEVRÉ** _____ 94:-
Goat cheese topped with honey, croutons & walnuts.
- **MUSHROOM TOAST** _____ 94:-
Creamy mushrooms, lingonberries, chives, and Parmesan on butter toasted bread.
- **OXCARPACCIO** _____ 119:-
Made with beef tenderloin, roasted pine nuts, and 24-month aged Parmesan cheese. Finished with a drizzle of olive oil.

KIDS MENY

- **MEATBALLS** _____ 99:-
Classic Swedish meatballs served with cream sauce, creamy mashed potatoes, lingonberries, and pickled cucumber.
- **CHICKEN NUGGETS** _____ 99:-
6 chicken nuggets served with ketchup, salad, and French fries.
- **KIDS BURGER** _____ 99:-
Served with salad, tomato, ketchup, cheese, and French fries.

Allergic? Just ask - we'll help you customize your meal!



A LA CARTÉ

• SIRLOIN STEAK ON A PLANK ————— 239:-

Served with béarnaise sauce, red wine sauce, sautéed vegetables, mixed salad, onion rings, and asparagus.

• PORK TENDERLOIN ON A PLANK ————— 224:-

Grilled pork tenderloin served on a wooden plank, accompanied by béarnaise sauce, red wine sauce, sautéed vegetables, mixed salad, onion rings, and asparagus.

• BLACK & WHITE ON A PLANK ————— 239:-

Serveras med bearnaisesås, rödvinsås, sauterade grönsaker, mix sallad, lökringar och sparris.

• BEEF TENDERLOIN ON A PLANK ————— 269:-

Served with béarnaise sauce, red wine sauce, sautéed vegetables, mixed salad, onion rings, and asparagus.

*When selecting the Beef Tenderloin Plank as your main course in the two-course package, an additional charge of SEK 69 applies.

• SALMON ON A PLANK ————— 239:-

Served with hollandaise sauce, sautéed vegetables, mixed salad, onion rings, asparagus, and lemon.

• CHICKEN ON A PLANK ————— 219:-

Grilled chicken fillet served on a wooden plank, accompanied by béarnaise sauce, red wine sauce, sautéed vegetables, mixed salad, onion rings, and asparagus.

• HALLOUMI SALAD ————— 179:-

Grilled halloumi, mixed greens, iceberg lettuce, tomato, red onion, and French vinaigrette, topped with 24-month aged Parmesan cheese.

• STEAK WITH BÉARNAISE SAUCE ————— 249:-

Grilled entrecôte served with sautéed vegetables, red wine sauce, béarnaise sauce, and French fries.

• GRILLED SIRLOIN STEAK ————— 249:-

Served with red wine sauce, sautéed vegetables & roasted potato wedges.

• BEEF TENDERLOIN TORNADO ————— 279:-

Serveras med rödvinssås, café de Paris smör, sauterade grönsaker och potatisgaratäng.

• BLACK & WHITE ————— 239:-

Beef tenderloin and pork tenderloin served with sautéed vegetables, red wine sauce, béarnaise sauce, and potato gratin.

• PORK TENDERLOIN OSCAR ————— 209:-

Herb-baked pork tenderloin with green asparagus, hand-peeled shrimp, béarnaise sauce, sautéed vegetables, and roasted potato wedges.

• HERB-GRILLED PÖRK TENDERLOIN ————— 219:-

Herb-baked pork tenderloin served with chanterelle sauce, creamy potato purée, kale, and lingonberries.

• WIENER SCHNITZEL ————— 209:-

Schnitzel utav fläsk, serveras med rödvinsås, kapris, ansjovis, citroPork schnitzel served with red wine sauce, capers, anchovy, lemon, and French fries.

• LAMB SHANK ————— 239:-

Red wine-braised lamb shank served with creamy potato purée, red wine sauce, crispy rosemary, fresh peas, and sautéed vegetables.

• FÖJERS MEATBALLS ————— 219:-

Veal meatballs served with potato purée, pickled cucumber, cream sauce, and stirred lingonberries.

• COD LOIN ————— 229:-

Cod loin served with creamy potato purée, browned butter, kale, lingonberries, and dill.

• SALMON FILLET ————— 219:-

Salmon fillet served with sautéed vegetables, roasted potato wedges, and hollandaise sauce.

• CHEESEBURGER ————— 179:-

200 g chuck beef patty with homemade dressing, lettuce, tomato, red onion, cucumber, cheese, and 2 onion rings.

• BBQ HAMBURGER ————— 189:-

200 g chuck beef patty with homemade dressing, lettuce, tomato, red onion, cucumber, BBQ sauce, cheese, bacon, and onion rings.

• HALLOUMI HAMBURGER ————— 179:-

200 g chuck beef patty with homemade dressing, lettuce, tomato, red onion, cucumber, cheese, and onion rings.

Grill mix

For 2 people

700 grams of premium meat - beef tenderloin, sirloin, and entrecôte - served with sautéed vegetables, onion rings, kale, red wine sauce, béarnaise sauce, Café de Paris butter, and French fries.

349:-/pers

*Cannot be combined with any other offer.

Enjoy a bit of everything. Three tender cuts of meat brought together in one word: SUCCESS!

Enjoy your meal!

DIPP (EXTRA) 15:-

Béarnaisesauce	Hollandaise sauce
Garlic aioli	Tzatziki
Ketchup	Mayonnaise

Allergic? Please ask us - we'll help you adjust your meal!



DESSERT

- **CRÈME BRÛLÉE** _____ 99:-
Classic crème brûlée served with vanilla ice cream.
- **CHOCOLATE FONDANT** _____ 99:-
Served with berry coulis and ice cream.
- **CHEESECAKE** _____ 99:-
Classic New York cheesecake with lime and white chocolate cream, served with berry compote.
- **PASSION FRUIT PANNA COTTA** _____ 89:-
Served with berry compote and whipped cream.
- **MERINGUE SUNDAE** _____ 89:-
Served with vanilla ice cream, bananas, chocolate sauce, and crispy meringues.
- **VANILLA ICE CREAM WITH CHOCOLATE SAUCE** _____ 69:-

Gummy!

AFTER DINNER AVEC

COGNAC / CALVADOS 23:-/cl
Boulard
Grönstedts VS

RUM 27:-/cl
Plantation Stiggins Fancy
Ron Barceló Imperia

GRAPPA 23:-/cl
Sarpa Oro Di Poli
More options available at the bar - please ask our staff!

WHISKY 23:-/cl
Famous grouse Highland
Maker's Mark

Ardberg 10 Yo 46% Single Malt 28:-/cl

AQUAVIT 23:-/cl
Hallands fläder
Skåne akvavit
Bäska droppar
Östgöta sädesbrännvin





Wine List

RED WINE

	GLASS	BOTTLE
HUSETS RÖDA Ask the staff!	65	239:-
CARUSO N°DAVOLA Italien Nero D'Avola A medium-bodied, lighter wine with notes of ripe forest berries, licorice root, and earthy mushrooms.	99	299:-
PENALOSA Spanien Ribera del Duero A fine and fruity Roble from Ribera del Duero, made from the Tempranillo grape.	109	346:-
LANGUEDOC REVEU Frankrike Grenache Syrah A dry and full-bodied wine with flavors of toasted bread and red berries.	109	349:-
CLIVUS RIPASSO Italien Corvina / Rondinella Full-bodied with notes of forest berries and dark chocolate.	119	429:-
LA CAVE DAZE (Bottle only) Frankrike Bourgogne Pinot Noir A medium-bodied, smooth, and dry wine with flavors of dark berries and toasted notes.		549:-
CLIVUS AMARONE (Bottle only) Italien Corvina / Corvinone / Rondinella A concentrated and full-bodied wine with flavors of spices, cocoa, and berries, featuring a long, smooth, and slightly sweet finish.		645:-

ROSÉ

	GLASS	BOTTLE
HUSETS ROSÉ Ask the staff!	79	249:-

WHITE WINE

	GLASS	BOTTLE
HUSETS VITA Ask the staff!	65	239:-
CARUSO INZOLIA Italien Inzolia A fresh and fruity wine with notes of apple and pear.	99	299:-
OLD COACH ROAD Nya Zeeland Sauvignon Blanc A dry and crisp, refreshing wine with notes of lime, melon, and passion fruit.	109	349:-
JEAN GEILER RIESLING Frankrike Riesling An elegant, dry, and slightly fuller-bodied wine with a fresh citrus flavor.	109	409:-
CHÂTEAU DE FLEYS (Bottle only) Frankrike Chardonnay Chablis A full-bodied, dry, and smooth wine with notes of pineapple, apple, and white peach.		519:-

SPARKLING & SWEET

	GLASS	BOTTLE
DE STEFANI PROSECCO EXTRA DRY Italien Venetien Grape: Glera A youthful taste with notes of pear, honey, and citrus peel	89	349:-
DE STEFANI PROSECCO ROSÉ Italien Veneto Grapes: Glera, Pinot Noir Semi-dry with flavors of cherry, strawberry, and redcurrant	89	349:-
Cava	85	339:-

Beverage List

BEER

FATÖL	65:-
Knize / Czech lager 40 CL	65:-
Mariestad 50cl	65:-
Eriksberg 50cl	65:-
Falcon 50cl	89:-
SKÅNSK KLASSIKER 50 CL	89:-
WELTENBURGER HEFE 50 CL	89:-
WELTENBURGER ASAMBOCK 50CL	59:-
MELLERUDS 33CL FALCON	59:-
CORONA 33CL HEINKEN 33CL	59:-
STAROMRAMEN 33CL	59:-
ÖSTERLEN HONEY ALE 6,5% 33CL	79:-
ÖSTERLEN RED ALE 5,6% 33CL	79:-
ÖSTERLEN BLACK IPA 6,5% 33CL	79:-
ÖSTERLEN Caribbean IPA	79:-
JOPEN NORTH SEA IPA 6,5%C	79:-

CIDER

PEARCIDER 4,5% 33CL	79:-
STRAWBERRY & LIME 4,5% 33CL	79:-
SMIRNOF ICE 4%	69:-

NON-ALCOHOLIC

Non-alcoholic BEER /CIDER 33 CL	39:-
JOPEN NON IPA Non-alcoholic 33 CL	49:-

COFFEE DRINK

COFFEE DRINK 4 CL / 6 CL 124:-/139:-

IRISH COFFEE
Irish whiskey, coffee, brown sugar, cream

KAFFE KARLSSON
Baileys, Cointreau, coffee, cream

KAFFE AMARETTO
Amaretto, coffee, cream

ESPRESSO MARTINI

SPIRITS 23:-/ CL

GRAPPA

VODKA

RUM

LIQUEUR

WHISKEY

GIN

SCHNAPPS

SODA

COCA COLA	25:-
COCA COLA ZERO	25:-
FANTA	25:-
SPRITE	25:-
LOKA NATURAL/CITRON	25:-
Fanta Lemon	25:-
ORANGEJUICE	25:-

How about a cup of brewed coffee? 20 SEK

Föjer, Alfred (1878 - 1957)

AN INVALUABLE TREASURE OF IMAGES



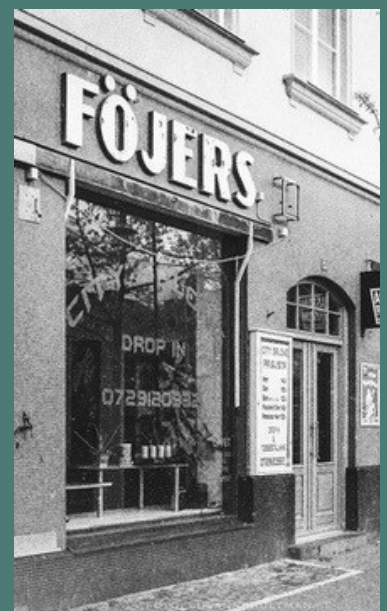
Back in the good old days – or just a few decades ago – Eslöv was the big city people travelled to, either by car or with the blue Linjebuss coaches. Eslöv was the destination, because everything you needed could be found there. And if you didn't find it at Granlunds, there were plenty of other shops to choose from.

On April 10, 1902, Alfred Föjer opened his photography studio and quickly became a well-known photographer in the village.

In the archive, we find photographs from the early 1900s, including portraits of numerous well-to-do individuals and families from Röstånga, Billinge, and Ask.

For over 40 years, Föjer captured generations of Eslöv residents during their most important moments – christenings, school graduations, confirmations, student ceremonies, weddings, 50th birthdays, and funerals.

Just over 100 years later, his successor, Stig Ekander, donated a vast collection of more than one million negatives from the studio to the Municipality of Eslöv. The collection includes negatives from every photo session taken from the studio's founding until it ceased operations in 2006. In 2007, the work of digitizing the archive began. In the photo above, we see Alfred Föjer with his wife Frida, after whom the Eslöv district of Fridasro is named.



Original photo of Föjer's studio.