



MONDAY - FRIDAY	11:30 - 22:00
SATURDAY	15:00 - 22:00
SUNDAY	15:00 - 21:00



STORA TORG 13D
ESLÖV



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Restaurang Föjers

RestaurangFojers



SPECIAL MENU

2 COURSES – 299:-

Two courses are always a good idea, the perfect balance for your evening.

Choose your main course and complement it with either a starter or a dessert, just the way you like it.

**Valid for any dish except Grill Mix*

**Additional 69 kr when choosing beef tenderloin or lamb shank as your main course.*

3 COURSES – 299:-

The ultimate dining experience, for those who want that little extra!

Create your own three-course menu exactly the way you want it.

Choose a starter, a main course and a dessert!

**Valid for any dish except Grill Mix*

**Additional 69 kr when choosing beef tenderloin or lamb shank as your main course.*

Enjoy Your Evening!



SIGNATURE DRINK PACKAGE

One package, several favorites!

Keep it simple & enjoy a complete flavor experience.

Our drink package includes everything you need for a great evening! **Convenient, great value, and delicious!**

DRINK PACKAGE 1 **139:-**

CAVA + BEER + COFFEE

Glass of cava, a draft beer, cup of coffee

DRINK PACKAGE 2 **139:-**

CAVA + RED WINE + COFFEE

Glass of cava, glass of red wine, cup of coffee

DRINK PACKAGE 3 **139:-**

CAVA + WHITE WINE + COFFEE

Glass of cava, glass of white wine, cup of coffee

Highly Recommended!



COCKTAILS

129:- / 4cl

149:- / 6cl

APEROL SPRITZ

Aperol, sparkling wine, soda water

STRAWBERRY FIZZ

Rum, strawberry puree, lime juice, sprite

NEGRONI

Gin, Campari, vermouth

MOJITO

Rum, simple syrup, lime juice, sprite, mint

ASTRONAUT

Vodka, strawberry, rhubarb

DARK STORM

Dark rum, ginger beer

GALLIANO SOUR

Galliano, lemon juice, simple syrup, egg white

PINK GIN & TONIC

Pink gin, tonic water

SUNNY MANGO

Rum, mango puree, lime juice, sprite

COCONUT SOUR

Malibu, lemon juice, simple syrup, egg white

Cheers!

IN THE MOOD FOR SOMETHING ELSE?

Our bar is fully stocked and ready to shake up your favorite drink!

Feel free to ask our staff, and we'll help you find something you'll love

PSST! Our Mojitos, Spritzes, Margaritas, Sours, and more come in plenty of delicious flavors

MOCKTAILS

VIRGIN MOJITO 89:-

Sprite, simple syrup, lime juice, mint

GUBBELINI 89:-

Strawberry puree, simple syrup, lime juice, sprite

TROPICAL TWIST 89:-

Mango, passion fruit, lime juice, fanta

MANGO MULE 89:-

Mango puree, lime juice, simple syrup, sprite

PITCHERS

APEROL SPRITZ 349:-

Aperol, sparkling wine, soda water

MOJITO 349:-

Rum, simple syrup, lime juice, sprite, mint

SANGRIA 349:-

Martini rosso, red wine, sprite, fruit

DARK STORM 349:-

Dark rum, ginger beer

We offer more pitchers than the ones listed here!

STARTERS

GARLIC BREAD **79:-**

Crispy sourdough bread with garlic butter, served with aioli

TOAST SKAGEN **99:-**

Swedish classic with hand-peeled shrimp, red onion, dill in creamy mayonnaise, served on toasted bread topped with roe, tomato & dill

CHÈVRE **99:-**

Goat cheese on a bed of lettuce, tomato & apple, topped with honey, croutons & walnuts

MUSHROOM TOAST **94:-**

Creamy mushroom sauce served on butter fried sourdough bread & topped with parmesan

BURRATA **109:-**

Classic Italian burrata with prosciutto, cherry tomatoes, basil, extra virgin olive oil, pistachios served with grilled sourdough bread

BEEF CARPACCIO **119:-**

Beef tenderloin carpaccio with roasted pine nuts, 24-month-aged Parmesan & olive oil

KIDS' MENU

HAMBURGER **99:-**

Served with cheese, lettuce, tomato, ketchup & fries

CHICKEN NUGGETS **99:-**

6 chicken nuggets served with ketchup, salad & fries

FÖJERS MEATBALLS **99:-**

Classic Swedish meatballs served with cream gravy sauce, creamy mashed potatoes, lingonberries & pickled cucumber

Children up to 8 enjoy a complimentary ice cream. Please let our staff know, and we will be happy to help!



A LA CARTÉ

PLANKED SIRLOIN STEAK 249:-

Served with duchesse potatoes, béarnaise sauce, onion rings, red wine sauce, sautéed vegetables, bacon wrapped asparagus

PLANKED PORK TENDERLOIN 234:-

Served with duchesse potatoes, béarnaise sauce, onion rings, red wine sauce, sautéed vegetables, bacon wrapped asparagus

PLANKED BLACK & WHITE 249:-

Served with duchesse potatoes, béarnaise sauce, onion rings, red wine sauce, sautéed vegetables, bacon wrapped asparagus

PLANKED TENDERLOIN STEAK 309:-

Served with duchesse potatoes, béarnaise sauce, onion rings, red wine sauce, sautéed vegetables, bacon wrapped asparagus

PLANKED CHICKEN 229:-

Served with duchesse potatoes, béarnaise sauce, onion rings, red wine sauce, sautéed vegetables, bacon wrapped asparagus

BEEF TENDERLOIN BÉARNAISE 269:-

200 g beef tenderloin served with sautéed vegetables, red wine sauce, béarnaise sauce, café de Paris butter & fries

GRILLED SIRLOIN STEAK 259:-

200 g sirloin steak served with creamy potato gratin, red wine sauce, béarnaise sauce & sautéed vegetables

LAMB SHANK 319:-

Red wine-braised lamb shank served with creamy mashed potatoes, sautéed vegetables, red wine sauce & rosemary

BEEF TENDERLOIN TORNADO 329:-

200 g beef tenderloin served with potato gratin, red wine sauce, sautéed vegetables, asparagus & café de Paris butter

BLACK & WHITE 249:-

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

PORK TENDERLOIN OSCAR 229:-

Herbbaked pork tenderloin served with hand-peeled shrimp, bacon wrapped asparagus, sautéed vegetables, red wine sauce & potato wedges

WIENERSCHNITZEL 219:-

Pork schnitzel served with red wine sauce, potato wedges, capers & café de Paris butter

FÖJERS MEATBALLS 219:-

Veal meatballs served with creamy mashed potatoes, cream gravy sauce, pickled cucumber & lingonberries

CHEESEBURGER 189:-

200 g ground beef, bacon, homemade dressing, cheese, lettuce, tomato, red onion, cucumber, onion rings & fries

FISH & SEAFOOD STEW 239:-

Cod, salmon, blue mussels, hand-peeled shrimp, cream, saffron, fennel, dill & served with a slice of bread

BAKED COD LOIN 239:-

Served with new potatoes, capers, pearl onions, tomato, browned butter, lemon & dill

ARANCINI 209:-

Deep-fried mushroom risotto with baked portobello mushrooms with a creamy tomato sauce & parmesan

CAESAR SALAD

Choose between **chicken** / **shrimp** / **halloumi**

Romaine lettuce, Caesar dressing, red onion, croutons, tomato, Parmesan & bacon **199:- / 219:- / 199:-**

GRILL MIX 299:- / pers

For 2 people

The best of three worlds on the same plate!

A guaranteed **SUCCESS** for meat lovers

Flavorful **sirloin steak**, tender **pork tenderloin**, juicy **chicken**

.....
700 g meat

Served with sautéed vegetables, onion rings, kale, red wine sauce, béarnaise sauce, café de Paris butter & fries

Bon Appétit!

DESSERTS

CRÈME BRÛLÉE 99:-

Classic crème brûlée served with vanilla ice cream & berry compote

SEASONAL PANNACOTTA 89:-

Served with lightly whipped cream & berry compote

CHOCOLATE FONDANT 99:-

Served with vanilla ice cream & berry compote

MERINGUE SWISS 84:-

Ice cream, banana, meringue, whipped cream & chocolate sauce

NEW YORK CHEESECAKE 99:-

Creamy homemade cheesecake with a hint of fresh & tangy passion fruit

AFFOGATO 64:-

Classic Italian dessert where hot, freshly brewed espresso is poured over a scoop of creamy vanilla ice cream

PSST!

Add a splash of Amaretto for that little EXTRA touch (+19kr)

Yum!

DEGESTIFS

COGNAC / CALVADOS 25:-/cl

Grönstedts VS

Boulard

RUM 27:-/cl

Plantation Stiggins Fancy

Ron Barceló Imperia

WHISKY 23:-/cl

Famous Grouse

Maker's Mark

The Macallan 28:-/cl

Ardbeg 28:-/cl

GRAPPA 25:-/cl

Sarpa Oro Di Poli

SNAPS 23:-/cl

Hallands fläder

Skåne akvavit

Bäska droppar

Östgöta sädes

We have more varieties available at the bar!

COFFEE

Brewed Coffee 25:-

Caffè Latte 44:-

Cappuccino 44:-

Espresso 29:-

Double Espresso 39:-

Hot Chocolate 39:-

Tea 25:-

COFFEE DRINKS

124:- / 4 cl

139:- / 6 cl

IRISH COFFEE

Whiskey, brown sugar, coffee & whipped cream

KAFFE KARLSSON

Baileys, triple sec, coffee & whipped cream

ESPRESSO MARTINI

Vodka, kahlua, espresso

LUMUMBA

Cognac, hot chocolate & whipped cream

WINE LIST

RED WINE

	GLASS	BOTTLE
HOUSE RED Ask our staff	69:-	249:-
FINCA ANTIGUA <u>Spain, Garnacha</u> Rich & flavorful wine with notes of plum, walnut, black pepper & a subtle spicy character Pairs well with lamb, grilled dishes, burgers, poultry	89:-	299:-
IL GUFO PRIMITIVO <u>Italy, Primitivo</u> Full bodied & fruity wine with notes of ripe cherries, plum & spices Pairs well with grilled dishes, steak, flavorful meat	99:-	319:-
CHARLES AINE CÔTES <u>France, Grenache, Syrah, Mourvèdre</u> Fruity & well balanced wine with notes of wild berries, blackcurrant & warm spices Pairs well with lamb, planked steak, meat, poultry	119:-	379:-
VIGNETI DEL SOLE RIPASSO <u>Italy, Corvina, Rondinella, Molinara</u> Spicy with a subtle spicy character, rounded notes of red berries, black pepper, chocolate Pairs well with meat dishes, planked steak, lamb	499:-	
VIGNETI DEL SOLE AMARONE <u>Italy, Corvina, Rondinella, Corvinone, Negrara</u> Flavorful & full bodied with generous fruit, notes of spices, a well balanced spicy character Pairs well with lamb, planked steak, rich meat dishes	699:-	

WHITE WINE

	GLASS	BOTTLE
HOUSE WHITE Ask our staff	69:-	249:-
IL GUFO PINOT GRIGIO <u>Italy, Pinot Grigio</u> Fresh and elegant wine with notes of stone fruit, ripe apples & a light, dry finish Pairs well with fish stew, fish, salad, terrace dining	89:-	299:-
STEININGER RIESLING <u>Austria, Riesling</u> Fresh and fruity with notes of mineral, citrus, peach & a subtle spiciness Pairs well with poultry, salad, fish & seafood	109:-	389:-
MOILLARD BOURGOGNE CHABLIS <u>France, Chardonnay</u> Generous and fruity with elegant notes of citrus, apple, almond, vanilla & toasted oak Pairs well with fish, seafood, salad, poultry	599:-	

ROSÉ WINE

	GLASS	BOTTLE
HOUSE ROSÉ Ask our staff	79:-	259:-

SPARKLING WINE

	GLASS	BOTTLE
CAVA Ask our staff	85:-	339:-

Our staff will be happy to help with questions and recommendations regarding wine and other drinks. **Don't hesitate to ask!**

DRINKS MENU

DRAFT BEER

KNIZE 69:-

A golden, traditional Czech lager. Crisp and smooth with a clean taste, balanced hop bitterness, and a highly refreshing, thirst quenching finish

THREE HEARTS 69:-

Three Hearts Premium, a classic Swedish pale lager from Krönleins Brewery. Smooth and crisp with a malty taste, fresh notes of light bread, citrus and a clean finish

BOTTLED BEER

0,5L	GAMBRINUS PREMIUM	89:-
0,5L	MARIESTAD	69:-
0,5L	ERIKSBERG	69:-
0,33L	CARIBBEAN IPA	79:-
0,33L	ASAHI SUPER DRY	79:-
0,33L	GUINNESS	69:-
0,33L	PILSNER URQUELL	64:-
0,33L	STAROPRAMEN	59:-
0,33L	CORONA	59:-

SOFT DRINKS

COCA COLA	25:-
COCA COLA ZERO	25:-
SPRITE	25:-
FANTA	25:-
FANTA LEMON	25:-
SPARKLING PLAIN	25:-
SPARKLING LEMON	25:-
JUICE	25:-

CIDER

PEAR	79:-
STRAWBERRY & LIME	79:-

NON ALCOHOLIC

BEER	39:-
CIDER	39:-
LIGHT BEER	44:-

Don't hesitate to ask our staff!

We're always here to help you with information about the menu, allergies, or recommendations



A PRICELESS PHOTOGRAPHIC TREASURE

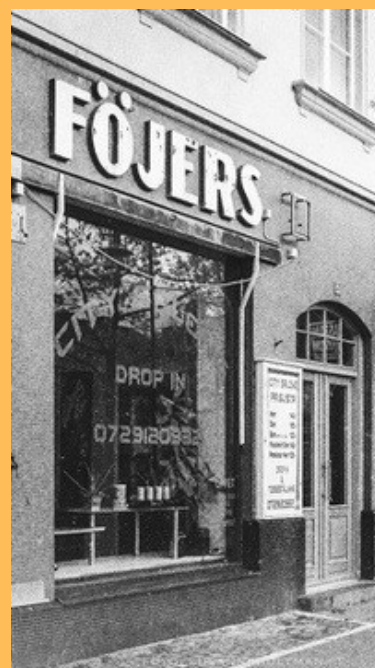


Alfred Föjer & his wife Frida Föjer

In the “good old days”, Eslöv was the natural destination for those travelling to shop or run errands, whether by car or on the blue buses operated by the local bus service. The town offered an abundance of shops and services and if you couldn't find what you were looking for at Granlunds, there were always other alternatives.

On April 10, 1902, Alfred Föjer opened his photography studio in Eslöv and quickly became a well-known photographer in the area. The archives contain photographs dating back to the early 1900s, including portraits of families and individuals from Eslöv and surrounding towns and villages such as Röstånga, Billinge and Ask. For more than 40 years, Föjer documented the lives and celebrations of the people of Eslöv, from christenings and school graduations to weddings and funerals.

More than 100 years later, his successor, Stig Ekander, donated more than one million negatives from the studio to Eslöv Municipality. The collection, spanning the years 1902 to 2006, began to be digitised in 2007. The photograph above shows Alfred Föjer together with his wife Frida, who gave her name to the Fridasro district of Eslöv.



Original photo of Föjer studio
