

Welcome!

# Restaurang Föjers



How was your visit?



0413 -108 18



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Stora Torg 13a, 241 30 Eslöv

**DON'T MISS**

## 30% DISCOUNT

We give you 30% discount\* on the entire food bill during weekdays; Monday - Thursday at 15.00 - 17.00. Enjoy the offer before we regret it!

\*Cannot be combined with other offers such as 2-course meals, and is not valid on public holidays or weekends.

## 2 COURSE - 279:-

We think that a 3-course dinner can be a bit too much for a normal weekday, so we are offering 2-course. You choose the main course yourself and whether you want a starter or dessert. Valid every day (unless we change our mind).

\*Applies to any dishes except the grill mix.

*Welcome to Föjers!*

# DRINK PACKAGES

*We recommend!*

## DRINK PACKAGES

139:-

Sometimes there are too many choices in life. We have the solution. Make only one choice and choose from our beneficial packages where the drinks tastes better.

### DRINK PACKAGES 1

#### **Cava + Beer + Coffee**

1 glass of Cava, 1 beer, 1 coffee

### DRINK PACKAGES 2

#### **Cava + Red Wine + Coffee**

1 glass of Cava, 1 glass of red wine, 1 coffee

### DRINK PACKAGES 3

#### **Cava + White Wine + Coffee**

1 glass of Cava, 1 glass of white wine, 1 coffee



# COCKTAILS

## COCKTAILS

139:-

- **APEROL SPRITZ** \_\_\_\_\_  
Aperol, sparkling & soda
- **AIRMAIL** \_\_\_\_\_  
Rom, syrup, limejuice & sparkling wine
- **GIN & TONIC** \_\_\_\_\_  
Gin, tonic water & lemon
- **APPLETINI** \_\_\_\_\_  
Sourz apple, vodka, lemonjuice
- **NEGRONI** \_\_\_\_\_  
Gin, campari, sweet vermouth
- **WHISKY SOUR** \_\_\_\_\_  
Bourbon, lemonjuice, syrup & angostura bitter
- **AMARETTO SOUR** \_\_\_\_\_  
Amaretto, lemonjuice & syrup
- **GALLIANO SOUR** \_\_\_\_\_  
Galliano, lemonjuice, sugar & eggwhite

## MOCKTAILS

89:-

- **MANGO MULE** \_\_\_\_\_  
Mango pureé, syrup, lemonjuice & soda water
- **GUBBELINI** \_\_\_\_\_  
Strawberry pureé, icing sugar with sodawater

*cheers!*



# STARTER

## STARTER

- **CREAMY JERUSALEM ARTICHOKE SOUP** \_\_\_\_\_ 79:-  
With apple, mushrooms and tarragon.
- **GARLIC BREAD** \_\_\_\_\_ 79:-  
Crispy sourdough bread with a hint of garlic and fresh herbs, served with homemade salsa.
- **TOAST SKAGEN** \_\_\_\_\_ 89:-  
A Swedish classic with hand-peeled shrimp, red onion, dill, mayonnaise, lumpfish roe, tomato, and herb oil on toasted bread.
- **GRATINATED CHÈVRE** \_\_\_\_\_ 89:-  
Goat cheese topped with honey, roasted walnuts, and croutons, served with a balsamic-tossed salad.
- **MUSHROOM TOAST** \_\_\_\_\_ 89:-  
Creamy mushrooms, pickled mushrooms, lingonberries, and Parmesan on butter-fried sourdough bread.
- **BEEF CARPACCIO** \_\_\_\_\_ 109:-  
Soy-pickled mushrooms, truffle cream, lingonberries, Jerusalem artichoke chips, and Parmesan.

## KIDS MENU

- **PRIME RIB BURGER** \_\_\_\_\_ 79:-  
Served with salad, tomato, cheese, ketchup and fries.
- **HOMEMADE MEATBALLS** \_\_\_\_\_ 79:-  
Classic meatballs, served with mashed potatoes, cream sauce, and lingonberries.
- **HOMEMADE CHICKEN NUGGETS** \_\_\_\_\_ 79:-  
Served with vegetable sticks, French fries, and ketchup.

Allergic? Ask us and we'll help you customize your menu.



# A LA CARTÉ

- **CHEESEBURGER** \_\_\_\_\_ 169:-  
BBQ burger made from chuck beef, crispy lettuce, salsa, tomato, red onion, cheddar cheese, bacon, homemade burger dressing, topped with crispy shallots, served with French fries.
- **ROASTED CAULIFLOWER** \_\_\_\_\_ 179:-  
Crispy mushrooms, beluga lentils, miso broth, goat cheese cream, and roasted buckwheat.
- **FÖJER'S FISH & CHIPS** \_\_\_\_\_ 199:-  
Panko-breaded white fish, pea mash, tartar sauce, Danish remoulade, grilled lemon, and French fries.
- **WIENER SCHNITZEL** \_\_\_\_\_ 199:-  
Buttered peas, capers, anchovies, lemon, red wine sauce, and French fries.
- **PORK TENDERLOIN OSCAR** \_\_\_\_\_ 199:-  
Herb-baked pork tenderloin, white and green asparagus, crayfish tails, Choron sauce, and French fries.
- **HERB-GRILLED PORK TENDERLOIN** \_\_\_\_\_ 209:-  
Mushrooms à la crème, roasted root vegetables, parsley, and potato gratin.
- **LAMB SHANK** \_\_\_\_\_ 209:-  
Mashed potatoes, ratatouille, and red wine sauce.
- **BAKED COD LOIN** \_\_\_\_\_ 209:-  
Smoked halibut, crispy potato croquette, pickled onion, seafood sauce, kale, and carrot purée.

- **FÖJER'S MEATBALLS** \_\_\_\_\_ 209:-  
Flavorful classic meatballs served with cream sauce, pressed cucumber, stirred lingonberries, and potato purée.
- **BLACK & WHITE** \_\_\_\_\_ 209:-  
Beef tenderloin, pork tenderloin, mushrooms, haricots verts, potato gratin, truffle sauce, and Béarnaise sauce.
- **CLASSIC PLANK STEAK** \_\_\_\_\_ 219:-  
Our famous plank steak, where you can choose between Sirloin, Pork tenderloin or Chicken breast, served with Béarnaise sauce, mixed salad, baked tomato, asparagus, and onion rings.
- **STEAK BÉARNAISE** \_\_\_\_\_ 229:-  
Entrecôte 300 g, baked tomato, sautéed haricots verts, carrots, French tomato salad, Béarnaise sauce, and French fries.
- **GRILLED SIRLOIN STEAK** \_\_\_\_\_ 229:-  
Served with green asparagus, red onion chutney, baked tomato, red wine sauce & Béarnaise, French tomato salad, and potato gratin.
- **VEAL SURF 'N' TURF** \_\_\_\_\_ 259:-  
Grilled veal, tiger prawns, truffle sauce, green asparagus, sautéed mushrooms, and potato gratin.
- **GRILL MIX (FOR 2 PEOPLE)** \_\_\_\_\_ 320:-/ pers  
400g of meat per person; beef, veal, pork. Served with roasted root vegetables, French tomato salad, red wine sauce, Béarnaise sauce, and French fries.

## SAUCE (EXTRA) 15:-

Béarnaise sauce    Truffle mayo  
Garlic sauce        Dijon mayo  
Ketchup

*Bon Appetit!*

Allergic? Ask us and we'll help you customize your menu.



# DESSERT

## DESSERT

- **TARTE TATIN** \_\_\_\_\_ 69:-  
French apple cake, caramel, lemon thyme, served with seasonal ice cream.
- **ETON MESS** \_\_\_\_\_ 79:-  
Berry compote, white chocolate mousse, and crispy meringue.
- **BELGIAN WAFFLE** \_\_\_\_\_ 89:-  
Served with chocolate sauce, nut crunch, fresh berries, and ice cream.
- **CREME BRÛLÉE** \_\_\_\_\_ 99:-  
Served with marinated autumn berries, roasted white chocolate and vanilla ice cream.
- **CHOCOLATE FONDANT** \_\_\_\_\_ 99:-  
Served with berry coulis, nuts, and ice cream.

HEY! WE TREAT ALL CHILDREN UNDER 8 YEARS OLD -  
WITH ICE CREAM!

*Gummy!*

## AVEC AFTER DINNER

<b>COGNAC / CALVADOS</b> 20:-/cl	<b>WHISKY</b> 20:-/cl
Boulard	Famous grouse
Grönstedts VS	Highland
	Maker's Mark
<b>ROM</b> 25:-/cl	Ardberg 10 Yo 46% Single Malt 25:-/cl
Plantation Stiggins Fancy	
Ron Barceló Imperia	<b>BRANDY</b> 20:-/cl
	Hallands fläder
<b>GRAPPA</b> 20:-/cl	Skåne akvavit
Sarpa Oro Di Poli	Bäska droppar
	Östgöta sädesbrännvin



# WINE LIST

## RED WINE

	GLASS	BOTTLE
<b>RED WINE OF THE HOUSE</b> Ask the staff.	59	225:-
<b>CARUSO N´DAVOLA</b> Italy Nero D'Avola A medium-bodied, lighter wine with a taste of wild berries, licorice root and mushrooms.	95	299:-
<b>CARRAMIMBRE</b> Spain Ribera del Duero A fuller wine with a taste of red wild berries and some oak and vanilla notes.	105	335:-
<b>LANGUEDOC REVEU</b> France Grenache Syrah A dry and full-bodied wine with a roasted taste bread and red berries.	105	335:-
<b>CLIVUS RIPASSO</b> Italy Corvina / Rondinella Full body with notes of forest berries and dark chocolate.	110	419:-
<b>LA CAVE DAZE</b> (only bottle) France Bourgogne Pinot Noir A medium-bodied and soft dry wine with flavors of dark berries and roasted notes.		529:-
<b>CLIVUS AMARONE</b> (only bottle) Italy Corvina / Corvinone / Rondinella A concentrated and powerful wine with a taste of spices, cocoa, berries with long and soft slightly sweet aftertaste.		625:-

## ROSÉ

	GLASS	BOTTLE
<b>WINE OF THE HOUSE ROSÉ</b> Ask the staff.	69	235:-

## WHITE WINE

	GLASS	BOTTLE
<b>WHITE WINE OF THE HOUSE</b> Ask the staff.	59	225:-
<b>CARUSO INZOLIA</b> Italy Inzolia A fresh and fruity wine with a taste of apple and pears.	95	299:-
<b>OLD COACH ROAD</b> New Zealand Sauvignon Blanc A dry and crisp fresh wine with notes of lime, melon and passion fruit.	105	335:-
<b>JEAN GEILER RIESLING</b> France Riesling An elegant dry and slightly fuller fresh wine with citrus fruit flavor.	105	399:-
<b>CHÂTEAU DE FLEYS</b> (only bottle) France Chardonnay Chablis A full-bodied, dry and soft wine with notes of pineapple, apple and white peach.		495:-

## SPARKLING & SWEET

	GLASS	BOTTLE
<b>DE STEFANI PROSECCO EXTRA DRY</b> Italy Venetien Grape: Glera Youthful taste with hints of pear, honey and citrus peel.	85	340:-
<b>DE STEFANI PROSECCO ROSÉ</b> Italy Veneto Grape: Glera, Pinot Noir Semi-dry with flavors of cherries, strawberries and currants.	85	340:-
<b>BODEGAS CARE MOSCATEL ALEJANDRIA (SOTT)</b> Spain / Aragón / Cariñena Grape: Muscat Half Sweet and full-bodied with a taste of lychee and tropical fruits.		79:-/5cl



# BEVERAGES

## BEER

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DRAFT BEER	59:-
Knize / Czech lager 40 CL	
MELLERUDS	55:-
CORONA	55:-
HEINEKEN	55:-
STAROPRAMEN	55:-
TUBORG GULD	60:-
GUINNESS	60:-
MARJESTAD	69:-
ERIKSBERG	69:-
FALCON	69:-
SKÅNSK KLASSIKER 50 CL	79:-
WELTENBURGER HEFE 50 CL	89:-
APPLE PALE ALE 4,2%	79:-
RED ALE 5,6%	79:-
JOPEN NORTH SEA IPA 6,5% 33 CL	79:-
BLACK IPA 6,5%	79:-
ÖSTERLEN HONEY ALE 6,5%	79:-
PEAR CIDER 4,5% 33 CL	79:-

## NON-ALCOHOLIC

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

## COFFEE DRINKS

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COFFEE DRINK 4 CL/6 CL	110:-/130:-
IRISH COFFEE	Irish whisky, coffee, brown sugar, cream
KAFFE KARLSSON	Baileys, cointreau, coffee, cream
KAFFE AMARETTO	Amaretto, coffee, cream

## LIQUOR 20:-/ CL

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GRAPPA

VODKA

ROM

LIQUEUR

WHISKEY

GIN

SNAPS

## SODA

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COCA COLA/ZERO	23:-
FANTA/SPRITE	23:-
LOKA NATURELL/LEMON	23:-
KIVIK LEMONAD LEMON	23:-
ORANGE JUICE	23:-

*Would you like some coffee? 20:-*



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Föjer, Alfred (1878 - 1957)

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# A PRICELESS TREASURE

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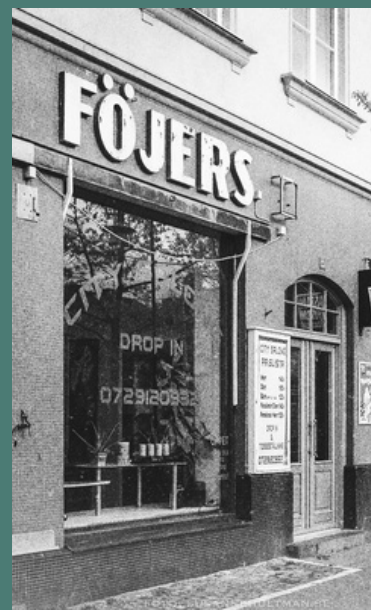
In the "good old days" or a few decades ago, Eslöv was the big city you had to visit, either with your own car or with the blue buses. Eslöv was the city where you could find anything you seek for. If you couldn't find it at Granlunds, there were several shops to choose from.

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

In the archive we find pictures taken from the beginning of the 20th century - portraits of wealthy people and families from Röstånga, Billinge and Ask.

For over 40 years, Föjer immortalized several generations of the inhabitants of Eslöv - baptisms, school graduations, confirmations, students, weddings, 50th birthday parties and funerals.

Just over 100 years later, his successor, Stig Ekander, donated a large collection of just over a million negatives from the studio to Eslöv county. The collection consists of negatives from all shots from the beginning until the company ceased in 2006. In 2007, work began on to digitize these. In the picture above, we see Alfred Föjer with his wife Frida, who gave her name to the district Fridasro in Eslöv.



Original image Föjer's Studio.