



## Sandnes

Menu from 4pm

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## SHARING MENU

**The Sharing Menu is our signature** – a carefully crafted selection of dishes we ourselves love to enjoy around the table.

Here, it's not just about the food, but about the experience of sharing.

Dishes are served continuously, so the table fills with flavors, textures, and little moments along the way.

We invite you to help yourself from the platters and boards – informal, social, and inclusive. -Just like at home. Only a little better.

Please note: The Sharing Menu must be ordered at least one hour before the kitchen closes.

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## SHARING MENU

## APPETIZERS

Many of our dishes can be adapted in relation to allergens, just ask us when ordering.

### **DELI-SHARING-BREAD** 279,-

Homemade garlic bread with mozzarella, baked in a stone oven, topped with basil, cured ham, and Jæro cheese. Served with aioli.

(Contains: wheat, egg, mustard, sulphites, milk)

Drink recommendation: La Parra white wine, Erdinger Weissbier, Erdinger 0% wheat beer

### **ASIAN STYLE CHICKEN CLUBS** 169,-

With ginger – chili sauce, topped with roasted sesame seeds, spring onion and cilantro.

(Wheat, soy, sesame seeds, onion)

Drink recommendation: Feinherb Riesling, Orange Velvet øl, No Worries Mango

### **DUCK SALAD** 189,- / (310,- as a main course)

Confited duck leg turned in hoisin sauce, salad, cucumber, spring onion, apple, herbs, pickled red onion, pomegranate, and peanuts. (Soy, wheat, sesame, sulphite, peanuts)

Drink recommendation: Piemonte Barbera red wine, Passion Tang beer, Brooklyn Lager Special effects

### **FISH SOUP** 195,-

Creamy fish soup with today's fish, root vegetables, spring onion and herb oil.

(Celery, fish, milk) (Wheat, egg, mustard, sulphites)

Drink recommendation: Chablis, Erdinger Weissbier, Weihenstephaner alcohol free wheat beer

**Do you fancy an exciting drink to go with the food?**

**See our recommendation under each dish.**

**Here you will find wine, beer, and non-alcoholic beverages.**



*Do you wish to have our food delivered at a party or a private occasion?*

*Get in touch, and we will help you with that as well.*

*Cooking competitions as teambuilding/party is our speciality.*

## MAIN COURSES

Dishes with inspiration from grandma to Singapore

### FOODFIGHTERS' CHOICE

Foodfighters' Choice features dishes not found on our regular menu – changing frequently to reflect seasonal ingredients and culinary creativity.

Here, the kitchen gets to experiment with bold flavors and exciting produce.

Check the board or ask a Foodfighter for today's selection.

### SPICY N'DUJA RIGATONI 295,-

Rigatoni pasta served with creamy n'duja sauce, topped with bacon, toasted hazelnuts, grated Jærost from Voll Ysteri, and chives. (Wheat, milk, sulphites, hazelnuts)

Drink recommendation: Piemonte Barbera red wine, Lucky Jack beer, Brooklyn Lager Special Effects

### BBQ PORK BELLY 375,-

Glazed pork belly with deli-style BBQ sauce, served with roasted baby potatoes, broccolini, apple, and baby gem lettuce with Green Goddess dressing, topped with pickled red onion and pumpkin seeds. (Wheat, milk, soy, egg, mustard, sulphites)

Drink recommendation: La Parra Bariño white wine, Lucky Jack Mango, No Worries Mango

### ASIAN FISH & CHIPS 305,-

Pan-breaded white fish, served with Spicy fries, topped with sriracha mayo, Japanese ketchup, mango salsa, pickled red onion, sesame seeds, spring onion and coriander. (Fish, wheat, eggs, mustard, sulphite, sesame seeds, molluscs)

Drink recommendation: Wongraven Riesling, Snuble juice beer, Nøgne Ø Stripped craft.

### FISH SOUP 325,-

Creamy fish soup with today's fish, root vegetables, spring onion and herb oil.

Served with focaccia and aioli. (Wheat, celery, fish, egg, milk, mustard, sulphite)

Drink recommendation: Chablis, Erdinger Weissbier, Weihenstephaner alcohol free wheat beer

### KARAAGE CHICKEN BURGER 305,-

Japanese fried chicken with togarashi, kimchi from Eimealt, sriracha mayo, Japanese ketchup, sticky pickles, heart salad in brioche from Vaaland bakery.

Served with Srirachamajo and fries. (Wheat, soya, sesame, eggs, mustard, sulphite, fish, shellfish)

Drink recommendation: La Parra white wine, Lucky Jack beer, No Worries Mango

### FOODFIGHTER BURGER 315,-

Beef burger from Nyyt with cheddar, bacon, hamburger dressing, salad, tomato, red onion, pickled onion, and sticky pickles in brioche-bread from Vaaland bakery. Served with ketchup and French fries.

(Wheat, egg, milk, mustard, sulphite)

Drink recommendation: Barbera red wine, Perler for svin IPA, Brooklyn Lager Special Effects

### CHEF`S BURGER 325,-

Beef burger from Nyyt with double cheddar, bacon, butter, red onion, sticky pickles, romaine lettuce, sriracha mayo, zhoug – spicy herb dressing in brioche-bun from Vaaland Steam bakery. Served with aioli and French fries.

(Wheat, milk, fish, egg, mustard, sulphite)

Drikkeanbefaling: Barbera red wine, Perler for svin IPA, Brooklyn Lager Special Effects

### CELLERY ROOT BURGER 285,-

Glazed burger made of celery root, beans, carrot and onion, hamburger dressing, salad, tomato, red onion, pickled red onion, sticky pickles served in brioche-bread from Vaaland bakery. Served with ketchup and French fries.

(Wheat, egg, milk, mustard, soy, sulphite)

Drink recommendation: Barbera red wine, Lucky Jack beer, Ginger & lemon kombucha

## MAIN COURSES

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## PIZZA

Handmade pizza baked in our stone oven.

### MARGHERITA 215,-

Mozzarella, tomato sauce, basil, and herb oil. (Wheat, milk)

Drink recommendation: Le Grand Noir, Easy Pale Ale, Nøgne Ø Stripped Craft

### KEISER 275,-

Mozzarella, crème fraîche, chicken breast from Jæren, bacon, baby gem lettuce in Caesar dressing, topped with Jærost and garlic crunch. (Wheat, milk, soy, mustard, egg, sulphites)

Drink recommendation: Alvarinho white wine, Lucky Jack beer, Nøgne Ø Stripped Craft

### SWEET SPICY PABLO 275,-

Mozzarella, tomato sauce, spicy chorizo, honey, chili flakes, basil. (Wheat, milk)

Drink recommendation: Claude Val Rouge, Passion Tang, Nøgne Ø Stripped Craft

### DI PARMA 280,-

Mozzarella, tomato sauce, Parma ham, arugula, basil, herb oil topped with grated cheese from Voll Ysteri. (Wheat, milk)

Drink recommendation: Le Grand Noir, Easy Pale Ale, Nøgne Ø Stripped Craft

### BEEFY 345,-

Mozzarella, tomato sauce, extra dry-aged entrecôte, onion, bell pepper, pickled jalapeños, topped with Green Goddess dressing.

(Wheat, milk, soy, mustard, egg, sulphites)

Drink recommendation: Piemonte Barbera red wine, Perler for Svin IPA, No Worries mango

### FØNIX 2.0 285,-

Mozzarella, crème fraîche, sliced pear, honey, salty almonds, phoenix organic blue cheese from Stavanger Ysteri, Parma ham, arugula, and basil. (Wheat, milk)

Drink recommendation: Barolo, Lucky Jack, No Worries

## KIDS MENU

### KIDS BURGER 175,-

Burger and cheddar served in brioche-bread from Vaaland bakery. Served with French fries and ketchup. (Wheat, egg, milk)

### KIDS MARGHERITA PIZZA 155,-

Mozzarella, tomato sauce. (Wheat, milk)

### FISH & CHIPS 165,-

Homemade fried white fish served with fries and ketchup. (fish, sulphite)

## SMALL DISHES & SNACKS

We recommend two or three dishes per person depending on how hungry you are.

Fill your table with delicious dishes with inspiration from  
grandma's kitchen to Singapore delight's.

**Sharing is Caring!**

### **DELI-RØRE** 195,-

Shrimp, red onion, and dill tossed in mayonnaise, served on baby romaine lettuce, topped with pickled red onion and garden cress. (Shellfish, egg, mustard, sulphite)

### **ASIAN STYLE - CHICKEN CLUBS** 169,-

With ginger – chili sauce, topped with roasted sesame seeds, spring onion and cilantro.  
(Wheat, soy, sesame)

### **SPICY FRIES** 89,-

French fries with togarashi spice and chili, served with sriracha mayo. (Sesame, egg, mustard, sulphite, molluscs)

### **DIRTY FRIES** 125,-

French fries with bacon, sriracha mayo, pickled jalapeños and grated Jærost from Voll Ysteri. (Egg, mustard, sulphite, shellfish, fish, onion)

### **ROSMARY FRIES** 89,-

With grated Jærost from Voll Ysteri, served with aioli. (Milk)

### **MIXED NORWEGIAN CURED MEAT** 159,-

#### **CURED HAM** 175,-

#### **FOCACCIA & AÏOLI** 59,-

#### **OLIVES FROM LOSADA** 65,-

#### **FRENCH FRIES** 59,-

#### **SALTED MARCONA ALMONDS** 59,-

#### **AÏOLI** 29,-

#### **CHILIMAJO** 29,-

**Many of our dishes can be adapted in relation to allergens, just ask us when ordering.**

## DESSERTS

### **PANNA COTTA** 125,-

White chocolate panna cotta with Tahitian vanilla and seasonal toppings.  
(Milk)

### **NEMESIS** 175,-

Chocolate nemesis served with caramel peanut crumble and vanilla ice cream from Vigrestad. (Egg, milk, peanut)

### **SORBET FROM EGRSUND ICE AND CHOCOLATE FACTORY** 125,-

3 scoops sorbet, ask a Foodfighter about our selection

### **POPCORN ICE CREAM** 120,-

Vanilla ice cream from Iskremgården at Vigrestad, homemade caramel sauce topped with caramelized popcorn. (Egg, milk)

## BEVERAGES

### WARM DRINKS

- TEA 45,-
- ESPRESSO 42,-
- AMERICANO 44,-
- CORTADO 53,-
- CAPPUCCINO 56,-
- CAFFE LATTE 58,-
- CAFFE MOCCA 62,-
- ICELATTE 58,-
- CHAI LATTE 59,-
- COCOA WITH CREAM 62,-
- ESPRESSO SHOT 7,-
- SYRUP OR OATMILK 6,-
- KAFFE BAILEYS 145,-  
Americano & baileys
- IRISH COFFEE 165,-  
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE 169,-  
Tequila, Kahlua, coffee, brown sugar, and cream

All coffee drinks contain milk.  
(Except espresso and americano)

All our milk-based coffees  
are made with organic milk.



### AVEC | LIQUOR

- BAILEYS 98,-
- BRAASTAD VS 115,-
- DE LUZE VSOP 125,-
- NANSEN XO 139,-
- GRAPPA DI BRUNELLO 145,-
- LYSHOLM AQUAVIT 119,-
- HELLSTRØM AQUAVIT 125,-
- ARVESØLVET AQUAVIT 135,-
- DON JULIO BLANCO 145,-
- FIREBALL, TEQUILA,  
VODKA JÄGERMEISTER 99,-

### NON – ALCOHOLIC

- SODAS 0,33L 59,-  
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Arctic sparkling water Naturell or lemon, Eplemost, Pepsi Max)
- EIRA BOBLE VANN 700ML 95,-  
(Norwegian spring water with added carbonation)
- BAGSTEVOLD APPLE JUICE 750ml 135,-  
(Norwegian apple juice at its very best)
- UTOPIA SODA 65,-  
(Mango, blueberry or rhubarb)
- GALVANINA BIO DRINK 69,-  
(Pomegranate, Peach istea)
- SAFTERIET BIO JUICE 79,-  
(Apple, Raspberry, Elderflower, Blueberry, Rhubarb, Apple with ginger, Currant & Raspberry)
- ORGANIC SMOOTHIE 68,-  
(Organic smoothie with raspberry or Mango from Naturfrisk)
- KOMBUCHA FROM LOCAL PRODUCER; EIMEALT 79,-  
(Ginger, Elderflower)
- CAPTAIN KOMBUCHA 75,-  
(Ginger Lemon, California Raspberry, Pineapple Peach)
- GINGERBEER 0% 75,-  
(Organic gingerbeer from Naturfrisk)
- SPRUDLANDE MARGARET 0%  
(Organic Norwegian bubbles with aple and rhubarb) Glass 65,- Bottle 275,-

### ALCOHOL FREE BEER

- NO WORRIES 85,-  
(Non-alcoholic ale from Lervig with grapefruit, mango, pineapple or IPA)
- BROOKLYN LAGER SPECIAL EFFECTS 85,-  
(Non-alcoholic Hoppy lager from Brooklyn)
- ERDINGER 0,5L 95,-  
(Award winning non-alcoholic wheat beer from Germany)
- NØGNE Ø STRIPPED CRAFT 85,-  
(Non-alcoholic Lime infused Ale from Nøgne Ø på Grimstad)
- ESTRELLA DAMM N.A. 85,-  
(Alcohol-free and gluten-free lager beer from Spain)

### SPRITZ

- HUGO SPRITZ 159,-  
Elderflower liqueur, prosecco, soda, lemon, mint
- LIMONCELLO SPRITZ 159,-  
Limoncello, prosecco, soda, lemon
- APEROL SPRITZ 159,-  
Aperol, prosecco, soda, orange
- ROSA SPRITZ 159,-  
Sarti Rosa, prosecco, soda, lime
- CAMPARI SPRITZ 159,-  
Campari bitter, prosecco, soda, orange

### COCKTAILS



- HENDRICK ´S TONIC 195,-  
Hendrick ´s gin, premium tonic, cucumber, pepper
- CAPTAINS LEMONADE 175,-  
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime
- PEAR MOJITO 189,-  
Xanté, lime, sirup, mint, soda
- ESPRESSO MARTINI 189,-  
Kahlua, vodka, sirup, double espresso
- PINK TONIC 175,-  
Gordons Premium pink gin, raspberry tonic, lemon
- FOODFIGHTER MULE 175,-  
Vodka, gingerbeer, lime
- CHILI GINGER TONIC 195,-  
Arctic gin, chili, gingerbeer, lime, Angostura bitter, tonic
- ALCOHOL FREE COCKTAILS
- SHIRLEY TEMPLE 99,-  
Grenadine, lime, gingerbeer and mint
- VIRGIN BELLINI 99,-  
Peach, soda, syrurp, mint

## BEERS

ALL BEER CONTAINS WHEAT, EXCEPT THE ONES LABELED

### DRAFT BEER FROM LERVIG

- LERVIG PILSNER 4,7% 0,4 L 119,-
- LUCKY JACK(American Pale Ale) 4,7% 0,4 L 129,-
- PERLER FOR SVIN(IPA) 6,3% 0,4 L 149,-

We change on two beer lines, ask a Foodfighter about selection on these two.

### BEER IN CANS/BOTTLE

#### FROM LERVIG:

- HOUSE PARTY (Session IPA) 4% 119,-
- HUMAN NATURE (Guava Sour) 4,5% 129,-
- SOUR SUZY (Berliner Weisse) 4% 115,-
- PASSION TANG (Sour Ale) 7,0% 139,-
- ORANGE VELVET (Milkshake IPA with orange) 5,5% 145,-
- PERLER FOR SVIN GRAPEFRUKT (IPA with grapefruit) 4,7% 135,-
- PERLER FOR SVIN MANGO PASSION (Hazy IPA ) 4,7% 135,-
- HELLES YEAH "FATØL" (Helles lager) 0,5L 4,5% 145,-
- KONRAD'S STOUT (Imperial Stout) 10,4% 165,-

#### OTHER MANUFACTURERS:

- AMUNDSEN LUSH RASPBERRY & LIME (Fresh berliner weisse) 5,3% 135,-
- SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 120,-
- ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 125,-
- NØGNE Ø 4885 BLANC (Light wheat beer with orange and coriander) 4,5% 125,-
- NØGNE Ø PORTER (Norway's most award winning porter) 7,0% 139,-
- NØGNE Ø BROWN ALE (Norwegian Brown Ale from Grimstad) 4,7% 125,-
- HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 139,-
- AUSTMANN HOPPY BLONDE 4,5% 125,-
- CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 155,-
- PERONI GLUTEN FREE (Gluten free lager) 5,1% 120,-
- CORONA (Mexican lager served with lime) 4,5% 125,-
- BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 135,-
- MARLOBOBO STEVNSBERRY(A rich Norwegian mead with cherries and honey, 375ml) 11% 345,-

In addition, we often have beer that follows the season and the mood in the bar, ask a Foodfighter about the selection.

### CIDER & SELTZERS:

- KOPPARBERG STRAWBERRY & LIME (Premium cider) 4,7% 125,-
- GREVENS PÆRECIDER (Semi-dry fruity cider without sugar) 4,7% 125,-
- BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 149,-
- NØGNE Ø GINGER JUICE (Norwegian ginger beer with alcohol) 4,7% 125,-

## WINE LIST

### Sparkling

			glass / bottle
Cremant de Limoux Brut, Les Graim	Limoux	Frankrike	145 / 745
Crémant de Bourgogne Rosé Brut, Delorme	Bourgogne	Frankrike	785
Pet Nat , Pedregosa MI 🍷	Catalonia	Spania	830
Ferrari Brut	Trentino	Italia	865
Champagne Brut, Gouet Henry	Champagne	Frankrike	945
Louis Roederer Theophile Brut	Champagne	Frankrike	1145
Veuve Clicquot, Brut	Champagne	Frankrike	1345
Premier Cru Extra Brut Millésime, Allouchery-Perseval	Champagne	Frankrike	1365
Ferrari Brut MAGNUM	Trentino	Italia	1745
André Clouet Silver Brut Nature MAGNUM	Champagne	Frankrike	2175

### White wine

			gl / 50cl / btl
La Parra Bariño, Alvarinho	Galicia	Spania	145 / 465 / 695
Riesling, Wongraven Morgenstern	Pfalz	Tyskland	153 / 495 / 745
Chablis, Domaine des Malandes 🍷	Bourgogne	Frankrike	185 / 925
Sauvignon Blanc, Les Fumées Blanches 🍷	Gascogne	Frankrike	765
Alvarinho Contaco, Anselmo Mendes	Vinho Verde	Portugal	810
Chardonnay, Robert Mondavi Private Selection	California	USA	825
Riesling Forster, Von Winning	Pfalz	Tyskland	840
Tillingham White, naturvin 🍷	Sussex	England	845
Grüner Veltliner Terrassen, Bründlmayer Kamptal 🍷	Niederösterreich	Østerrike	875
Sancerre Origine, Roblin	Loire	Frankrike	895
Riesling Spätlese Feinherb, Paulinshof Kammer	Mosel	Tyskland	995
Merlin Mâcon La Roche Vineuse Vieilles Vignes	Bourgogne	Frankrike	1015
Chablis Boissonneuse, Julien Brocard 🍷	Bourgogne	Frankrike	1035
Riesling GG, Paulinshof Brauneberger Kammer	Mosel	Tyskland	1165
Saint-Romain, Olivier Leflaive	Bourgogne	Frankrike	1345
Chablis, Domaine des Malandes MAGNUM 🍷	Bourgogne	Frankrike	1745
Meursault, Olivier Leflaive	Bourgogne	Frankrike	2095

### Rosé wine

Cavalchina Chiaretto Bardolino	Veneto	Italia	149 / 735
Gassier Coteaux d'aix-en-Provence 🍷	Provence	Frankrike	770
Meinklang Prosa, Pinot noir, frizzante 🍷	Burgenland	Østerrike	785

### Orange wine

Nuance Corail Vin Orange	Rhône	Frankrike	745
Sarrat Del Mas Vin Orange, François Lurton 🍷	Languedoc	Frankrike	795

### Red wine

			gl / 50cl / btl
Piemonte Barbera, La Familia	Piemonte	Italia	145 / 465 / 695
Chianti Classico, Ruffino, biologico 🍷	Toscana	Italia	154 / 760
Bourgogne Pinot Noir, Dufouleur	Bourgogne	Frankrike	175 / 875
Côtes du Rhône Artesis, Ogier	Rhône	Frankrike	710
Pinot Noir, Secret de Lunès 🍷	Languedoc	Frankrike	745
Valpolicella Classico, Masi Bonacosta	Veneto	Italia	760
Langhe Nebbiolo, Fenocchio	Piemonte	Italia	815
Beaujolais-Village Chameroy, Louis Latour	Beaujolais-Village	Frankrike	840
Spätburgunder Trocken, Weingut Bauer 🍷	Mosel	Tyskland	895
Rosso di Montalcino, Talenti	Toscana	Italia	925
Finca Monasterio, Baron de Ley	Rioja	Spania	995
Barbaresco, Produttori del Barbaresco	Piemonte	Italia	1010
Barolo Cannubi, Fenocchio	Piemonte	Italia	1060
Ridge Three Valleys, Zinfandel	Sonoma	USA	1075
Amarone della Valpolicella Classico DOCG Acinatico 🍷	Veneto	Italia	1175
Châteauneuf-du-Pape, Guigal	Rhône	Frankrike	1210
Brunello di Montalcino, Barbi	Toscana	Italia	1245
Chateau Musar	Bekaa Valley	Libanon	1295
Volnay, Olivier Leflaive	Bourgogne	Frankrike	1595
Víña Ardanza Reserva MAGNUM	Rioja	Spania	1925
Gevrey-Chambertin, Louis Latour, MAGNUM	Bourgogne	Frankrike	3495

### Dessert wine

			6 cl / btl
Graham's Late Bottled Vintage	Douro e Porto	Portugal	89 / 795
Riesling Auslese, Georg Breuer	Rheingau	Tyskland	99 / 545

ALL WINE CONTAINS SULPHITE.