



Sandnes

11 - 16

English menu

SALAD

QUINOA BOWL 245,-

Chicken breast, organic quinoa, peppers, kale, beets, soybeans, topped with sriracha dressing, spring onions, mango salsa, pomegranate, lime, and cashews.

(Egg, mustard, soy, sulphite, cashew, fish)

Drink recommendation: Wongraven Riesling, Passion Tang, Captain Kombucha with Pomegranate

DUCK SALAD 259,-

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: Le Grand Noir, Passion Tang, Brooklyn Lager Special effects

DELI-CÆSAR 239,-

Chicken breast from Jæren, heart salad in Cæsar dressing, topped with bacon, croutons and grated Jær cheese. (Wheat, milk, eggs, mustard, sulphite, fish)

Drink recommendation: Alvarinho white wine, Snuble juice beer, Kombucha with elderflower.

Focaccia & aioli to your salad +45,-

SANDWICH

SHRIMPS 235,-

Hand-peeled shrimps, dill, red onion in mayonnaise, topped with cucumber, pickled red onion, chives and egg. Served on fresh rye bread from Vaaland bakery.

(Shellfish, wheat, rye, oats, sesame seeds, barley, milk, egg, mustard, sulphite)

Drink recommendation: Wongraven Riesling, Nøgne Ø Blanc, Ginger kombucha

SMALL SHRIMP SANDWICH 149,-

SPICY CHICKEN 229,-

Pan-fried chicken, bacon, zhoug - spicy herb dressing, lettuce, tomato, served on coarse Italian country bread from Vaaland bakery and topped with sriracha mayo, sticky pickles, pickled red onion and watercress. (Wheat, egg, mustard, sulfite)

Drink recommendation: Barbera red wine, Snuble Juice, Pomegranate drink from Galvanina.

KLIPPFISK BRANDADE 179,-

Warm haddock and almond potato stir-fry served on rye bread with avocado, toasted nuts and nut butter. (Fish, milk, wheat, rye, hazelnuts, almonds)

Drink recommendation: Wongraven Riesling white wine, Snuble Juice beer, Ginger kombucha.

Served on rye bread from Vaaland +10,- | Served on gluten free bread from Elda +15,-

SMALL DISHES

"ASIAN STYLE"- CHICKEN CLUBS 145,-

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

(Wheat, soy, sesame seeds, onion)

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 CURED MEAT 145,-

OLIVES FROM LOSADA 65,-

SALTED MARCONA ALMONDS 59,-

NORWEGIAN CURED HAM 175,- AÏOLI 29,-

FRENCH FRIES 59,-

CHILIMAJO 29,-

FOCACCIA & AÏOLI 59,-

TARRAGON MAYO 35,-

SPECIALITIES

Dishes inspired by everything from grandma's kitchen to Singapore's delights.

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

ASIAN FISH & CHIPS 259,-

Pan-breaded white fish, served with Dirty 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 259,-

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

FOODFIGHTER BURGER 275,-

180g beef burger from Nyyyt 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: Claude Val Rouge, Perler for svin IPA, Brooklyn Lager Special Effects

CHEF`S BURGER 295,-

180g burger from Nyyyt 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: Claude Val Rouge rødvin, Perler for svin øl, Brooklyn Lager Special Effects

CELERY ROOT BURGER 245,-

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: Le Grand Noir, Easy Pale Ale, Ginger & lemon kombucha

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.

PIZZA

Handmade pizza baked in our stone oven.

MARGHERITA 189,-

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

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

A & B PIZZA 245,-

Mozzarella, tomato sauce, bacon, fresh pineapple, topped with red onion and basil. (Wheat, milk)

Drikkeanbefaling: Piemonte Barbera red wine, Passion Tang beer, Nøgne Ø Stripped Craft

MR. PABLO 245,-

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

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

DI PARMA 249,-

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

TOM'S SPECIAL 249,-

Mozzarella, tomato sauce, spicy chorizo, chicken, and pickled jalapeños. (Wheat, milk, sulphite) Drink recommendation: Le Grand Noir, Easy Pale Ale, Nøgne Ø Stripped Craft

FØNIX 2.0 255,-

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

KING-ARNE 259,-

Mozzarella, tomato sauce, Deli Con Carne braised beef, pickled chili, chili flakes, topped with estragon mayo, sour cream, pickled red onion and cilantro.

(Wheat, milk, sulphite)

Drink recommendation: Le Grand Noir red wine, Passion Tang, No Worries mango

KIDS MENU

KIDS BURGER 165,-

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

FISH & CHIPS 125,-

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

KIDS MARGHERITA PIZZA 119,-

Mozzarella, tomato sauce. (Wheat, milk)

DESSERTS

NEMESIS 145,-

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 109,-

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

BEVERAGES

WARM DRINKS

- TEA 35,-
- ESPRESSO 35,-
- AMERICANO 38,-
- CORTADO 45,-
- CAPPUCCINO 47,-
- CAFFE LATTE 49,-
- CAFFE MOCCA 54,-
- ICELATTE 49,-
- CHAI LATTE 49,-
- COCOA WITH CREAM 54,-
- ESPRESSO SHOT 7,-
- SYRUP OR OATMILK 6,-
- KAFFE BAILEYS 119,-
Americano & baileys
- IRISH COFFEE 139,-
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE 145,-
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 109,-
- DE LUZE VSOP 115,-
- NANSEN XO 120,-
- GRAPPA DI BRUNELLO 120,-
- LYSHOLM AQUAVIT 115,-
- HELLSTRØM AQUAVIT 115,-
- ARVESØLVET CHRISTMAS
AQUAVIT 120,-
- FIREBALL, TEQUILA,
VODKA JÄGERMEISTER 99,-

NON – ALCOHOLIC

- SODAS 0,33L 54,-
(Coca Cola, Coca Cola Zero, Fanta,
Sprite, Arctic sparkling water Naturell or
lemon, Eplemost, Pepsi Max)
- EIRA BOBLE VANN 700ML 85,-
EIRA BOBLE VANN 400ML 57,-
(Norwegian spring water with
added carbonation)
- UTOPIA SODA 57,-
(Mango, blueberry or rhubarb)
- GALVANINA BIO DRINK 59,-
(Pomegranate, Peach istea)
- SAFTERIET BIO JUICE 65,-
(Apple, Raspberry, Elderflower, Blueberry,
Rhubarb, Apple with ginger, Currant &
Raspberry)
- ORGANIC SMOOTHIE 65,-
(Organic smoothie with raspberry or
Mango from Naturfrisk)
- KOMBUCHA FROM LOCAL
PRODUCER; EIMEALT 69,-
(Ginger, Elderflower)
- CAPTAIN KOMBUCHA 69,-
(Ginger Lemon, California Raspberry,
Pineapple Peach)
- GINGERBEER 0% 69,-
(Organic gingerbeer from Naturfrisk)
- SPRUDLANDE MARGARET 0%
(Organic Norwegian bubbles with aple
and rhubarb) Glass 65,- Bottle 275,-

ALCOHOL FREE BEER

- NO WORRIES 75,-
(Non-alcoholic ale from Lervig with
grapefruit, mango, pineapple or IPA)
- BROOKLYN LAGER SPECIAL
EFFECTS 75,-
(Non-alcoholic Hoppy lager from
Brooklyn)
- ERDINGER 0,5L 85,-
(Award winning non-alcoholic wheat
beer from Germany)
- NØGNE Ø STRIPPED CRAFT 75,-
(Non-alcoholic Lime infused Ale from
Nøgne Ø på Grimstad)

COCKTAILS & APERITIF

- KIR ROYAL 129,-
Sparkling wine and
Crème de Cassis
- APEROL SPRITZ 139,-
Aperol, cava, soda, orange
- HENDRICK ´S TONIC 169,-
Hendrick ´s gin, premium
tonic, cucumber, pepper
- CAPTAINS LEMONADE 139,-
Captain Morgan Tiki,
norwegian raspberry
lemonade, soda, lime
- PEAR MOJITO 149,-
Xanté, lime, sirup, mint, soda
- HIBISCUS TONIC 139,-
Tanqueray gin, Hibiscus
premium tonic, lemon
- ESPRESSO MARTINI 149,-
Kahlua, vodka, sirup, double
espresso
- PINK TONIC 139,-
Gordons Premium pink gin,
rasberry tonic, lemon
- FOODFIGHTER MULE 139,-
Vodka, gingerbeer, lime
- GIN SOUR ROYALE 169,-
Tanqueray gin, lemon, sirup,
cava, soda
- CHILI GINGER TONIC 169,-
Arctic gin, chili, gingerbeer,
lime, Angostura bitter, tonic
- ALCOHOL FREE
COCKTAILS
- SHIRLEY TEMPLE 85,-
Grenadine, lime, gingerbeer
and mint
- VIRGIN MOJITO 90,-
Lime, sirup, mint, soda



BEERS

ALL BEER CONTAINS WHEAT, EXCEPT THE ONES LABELED

DRAFT BEER FROM LERVIG

- LERVIG PILSNER 4,7% 0,4 L 109,-
- LUCKY JACK(American Pale Ale) 4,7% 0,4 L 115,-
- PERLER FOR SVIN(IPA) 6,3% 0,4 L 135,-

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% 109,-
- HUMAN NATURE (Guava Sour) 4,5% 110,-
- SOUR SUZY (Berliner Weisse) 4% 105,-
- PASSION TANG (Sour Ale) 7,0% 120,-
- BAYER (Traditional and fresh Norwegian dark Bayer) 4,7% 115,-
- LUCKY JACK GLUTEN FREE (Glutenfree American Pale Ale) 4,7% 105,-
- LUCKY JACK MANGO (Mango Pale Ale) 4,7% 105,-
- HELLES YEAH (Helles lager) 0,5L 4,5% 120,-
- KONRAD'S STOUT (Imperial Stout) 10,4% 125,-
- LOW KEY MICRO IPA LETTØL 2,2% 85,-

OTHER MANUFACTURERS:

- AMUNDSEN LUSH RASPBERRY & LIME (Fresh berliner weisse) 5,3% 120,-
- SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 109,-
- LIEFMANS FRUITESSE (Fresh and delicat fruitbeer) 25cl 4,2% 105,-
- ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 109,-
- ERDINGER WEISSBIER DUNKEL (Dark wheat beer with coffee and caramel) 5,3% 109,-
- NØGNE Ø 4885 BLANC (Light wheat beer with orange and coriander) 0,5L 4,5% 115,-
- NØGNE Ø PORTER (Norway's most award winning porter) 7,0% 130,-
- HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 115,-
- AUSTMANN HOPPY BLONDE 4,5% 105,-
- CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 140,-
- PERONI GLUTEN FREE (Gluten free lager) 5,1% 115,-
- CORONA EXTRA (Pale lager) 4,5% 115,-
- SØLFEST BROWN ALE (Norwegian Brown Ale from Geiranger bryggeri) 4,7% 115,-
- BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 130,-

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

CIDER & SELTZERS:

- FJORDLY EPLE CIDER (Craft cider from Lervig) 4,7% 109,-
- GREVENS PÆRECIDER (Semi-dry fruity cider without sugar) 4,7% 109,-
- BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 139,-
- LERVIG GINGERBEER (Norwegian ginger beer with alcohol) 4,7% 115,-

WINE LIST

Sparkling

Francois Montand, Blanc de Blancs
 Maison Salasar, Crémant de Limoux Brut
 Ferrari Brut
 Pedregosa MI Pet Nat 
 Gouet Henry, Champagne Brut, Jacques Poilvert
 Veuve Clicquot, Brut
 Ferrari Brut MAGNUM
 André Clouet Silver Brut Nature MAGNUM


		glass / bottle
Jura	Frankrike	115 / 690
Limoux	Frankrike	765
Trentino	Italia	785
Catalonia	Spania	795
Champagne	Frankrike	865
Champagne	Frankrike	1195
Trentino	Italia	1495
Champagne	Frankrike	1695

White wine

La Parra Bariño, Alvarinho
 Riesling, Wongraven Morgenstern
 Chablis, Domaine des Malandes 
 Sauvignon Blanc, Les Fumées Blanches 
 Anselmo Mendes Alvarinho
 Dr. Bürklin-Wolf Riesling Trocken
 Tillingham White, naturvin 
 Bailly-Reverdy Sancerre Chavignol
 Sandhi Central Coast Chardonnay
 Merlin Mâcon La Roche Vineuse Vieilles Vignes 2017
 Chablis Boissonneuse, Julien Brocard 
 Bourgogne Blanc, Le Clos du Château, De Montille 
 Charles Smith Kung Fu Girl Riesling, MAGNUM
 Meursault, Olivier Leflaive
 Chablis, Domaine des Malandes MAGNUM 
 Domaine du Pélican Arbois Chardonnay MAGNUM 2018

		gl / 50cl / btl
Galicia	Spania	135 / 439 / 675
Pfalz	Tyskland	145 / 480 / 725
Bourgogne	Frankrike	165 / 825
Gascogne	Frankrike	715
Vinho Verde	Portugal	725
Pfalz	Tyskland	775
Sussex	England	785
Loire	Frankrike	785
California	USA	825
Bourgogne	Frankrike	865
Bourgogne	Frankrike	895
Bourgogne	Frankrike	1065
Columbia Valley	USA	1445
Bourgogne	Frankrike	1495
Bourgogne	Frankrike	1595
Jura	Frankrike	1895

Rosé wine

Cavalchina Charetto Bardolino
 Meinklang Prosa, Pinot noir, frizzante 

Veneto	Italia	135 / 675
Burgenland	Østerrike	695

Orange wine

Sarrat Del Mas Vin Orange, François Lurton 

Languedoc	Frankrike	745
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Red wine

Piemonte Barbera, La Familia
 Shiraz, Byrne Aussiemiento Double Pass
 Fenocchio Barolo Cannubi
 Secret de Lunès Pinot Noir
 Allegrini Valpolicella Classico
 Guigal Côtes du Rhône Rouge
 Conti Serristori Chianti Classico
 Beck Ink, 90 % zweigelt og 10 % st. laurent. Naturvin 
 Dufouleur Bourgogne Pinot Noir
 Vajra Langhe Nebbiolo
 Talenti Rosso di Montalcino
 Camp Zinfandel
 Barbaresco, Produttori del Barbaresco
 Guigal Châteauneuf-du-Pape
 Amarone della Valpolicella Classico DOCG Acinatico 
 Barbi Brunello di Montalcino
 Chateau Musar
 Olivier Leflaive Volnay
 Viña Ardanza Reserva MAGNUM
 Barbaresco Basarin, Giacosa Fratelli 2017 Jeroboam(300cl)
 Barolo Bussia, Giacosa Fratelli 2015 Jeroboam(300cl)

		gl / 50cl / btl
Piemonte	Italia	135 / 439 / 675
Sør-Australia	Australia	145 / 480 / 725
Piemonte	Italia	185 / 895
Languedoc	Frankrike	710
Veneto	Italia	715
Rhône	Frankrike	715
Toscana	Italia	715
Burgenland	Østerrike	715
Bourgogne	Frankrike	745
Piemonte	Italia	785
Toscana	Italia	795
California	USA	790
Piemonte	Italia	915
Rhône	Frankrike	995
Veneto	Italia	1035
Toscana	Italia	1095
Bekaa Valley	Libanon	1145
Bourgogne	Frankrike	1295
Rioja	Spania	1575
Piemonte	Italia	2445
Piemonte	Italia	2695

Dessert wine

Graham's Late Bottled Vintage
 Niepoort Late Bottled Vintage

		6 cl / btl
Douro e Porto	Portugal	89 / 795
Douro e Porto	Portugal	92 / 815

ALL WINE CONTAINS SULPHITE.