



Sandnes

11 - 16

English menu

SALAD

JÆR-SALAD 289,-

Chicken breast from Jæren, Hanasand tomatoes, seasonal vegetables, baby romaine lettuce tossed in Caesar dressing, topped with bacon, croutons, and grated Jær cheese. (Wheat, milk, eggs, mustard, sulphite)

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

QUINOA BOWL 295,-

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 310,-

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, Passion Tang, Brooklyn Lager Special effects

BEEF-SALAD 345,-

Extra dry-aged Norwegian entrecôte, Hanasand tomatoes, seasonal vegetables, baby gem lettuce tossed in Green Goddess dressing, topped with croutons, pickled red onion, and grated Jærost. (Wheat, milk, soy, egg, mustard, sulphites)

Drink recommendation: Piemonte Barbera red wine, Lucky Jack beer, apple juice from Safteriet

Focaccia & aioli to your salad +55,-

SANDWICH

Served on gluten free bread from Elda bakery +15,-

SHRIMPS 280,-

Hand-peeled shrimps, dill, red onion in mayonnaise, topped with cucumber, pickled red onion, chives and egg. Served on coarse Italian country 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 185,-

GREEN GODDESS CHICKEN 265,-

Chicken breast from Jæren, Green Goddess dressing, baby gem lettuce, and avocado, served on rustic Italian-style country bread from Vaaland Bakery, topped with bacon, cucumber, sticky pickles, and cress. (Wheat, milk, soy, egg, sesame, mustard, sulphites)

Drink recommendation: Alvarinho white wine, Lucky Jack beer, Galvanina pomegranate.

STEAK SANDWICH 2.0 375,-

Extra dry-aged Norwegian entrecôte on Italian country bread with aioli and lettuce, topped with zhoug – a spicy herb dressing, cherry tomatoes, pickled red onion, pickled mustard seeds, pine nuts, spring onions, and chives. Served with French fries and aioli.

(Wheat, egg, mustard, sulphites, pine nuts)

Drink recommendation: Piemonte Barbera red wine, Lucky Jack beer, Safteriet blackcurrant drink

SMALL DISHES

FOODFIGHTER AÇAÍ BOWL 179,-

Blended organic açai with varying toppings – ask a Foodfighter.

ASIAN STYLE - CHICKEN CLUBS 169,-

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

(Wheat, soy, sesame)

SPICY FRIES 89,- (Sesame, egg, mustard, sulphite, molluscs)

French fries with togarashi spice and chili, served with sriracha mayo.

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)

NORWEGIAN CURED MEAT 159,-

OLIVES FROM LOSADA 65,-

SALTED MARCONA ALMONDS 59,-

CURED HAM 175,-

FRENCH FRIES 69,-

FOCACCIA & AIOLI 65,-

AIOLI 29,-

CHILIMAJO 29,-

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.

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.

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, Lucky Jack 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: Riesling 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: Piemonte Barbera, Perler for svin IPA, Brooklyn Lager Special Effects

CHEF`S BURGER 325,-

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, egg, mustard, sulphite)

Drikkeanbefaling: Piemonte Barbera, Perler for svin øl, Brooklyn Lager Special Effects

CELERY 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: Pinot Noir, Dufouleur red wine, Lucky Jack beer, 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.

SPECIALITIES

PIZZA

Handmade pizza baked in our stone oven.

MARGHERITA 235,-

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)

Drikkeanbefaling: 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)

FISH & CHIPS 155,-

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

KIDS MARGHERITA PIZZA 165,-

Mozzarella, tomato sauce. (Wheat, milk)

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 Artois, 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.