



Sandnes

11 - 16

English menu

SALAD

QUINOA BOWL 235,-

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

FALAFEL BOWL 245,-

Falafel, baked beets, hummus, tabbouleh, topped with mint dressing, zhoug – spicy herb dressing, pomegranate, feta and zumac. (Milk, sesame)

Drink recommendation: Vite Mia, Human Nature, Nøgne Ø Stripped Craft

DUCK SALAD 249,-

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

Focaccia & aioli to your salad +45,-

SANDWICH

SHRIMPS 229,-

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,-

PARMA 225,-

Prosciutto di Parma, salad, herb cream, semi-dried Cherry tomatoes, deli onions, pickled mustard seeds, topped with Jærost fra Voll ysteri. Served on fresh rye bread from Vaaland bakery. (Wheat, rye, oats, sesame seeds, barley, milk, sulphite)

Drink recommendation: Claude Val Rouge, Snuble Juice, Pomegranate from Galvanina.

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Served on gluten free bread from Elda bakery +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 49,-

SALTED MARCONA ALMONDS 49,-

PROSCIUTTO DI PARMA 165,-

FRENCH FRIES 59,-

FOCACCIA & AÏOLI 59,-

AÏOLI 29,-

CHILIMAJO 29,-

REMOULADE 35,-

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

SPECIALITIES

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

SHAKSHOUKA 229,-

An African specialty with sauteed peppers, tomato, onion, herbs, garlic and chili topped with egg and grated in the oven. Served with feta, herbs, and focaccia.

(Wheat, celery, egg, milk, sulphite)

Drink recommendation: Wongraven Riesling, Easy Pale Ale, Nøgne Ø Stripped Craft

FISH SOUP 249,-

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

FISH & CHIPS 239,-

Fried white fish dipped in beer-batter.

Served with French fries, remoulade, pea purée and lemon.

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

Drink recommendation: Chablis, Erdinger Weissbier, Weihenstephaner non-alcoholic beer

MOULES FRITES 239,-

Mussels steamed in white wine, with root vegetables, herbs. Served with French fries with rosemary, aioli and local cheese.

(Molluscs, celery, egg, mustard, sulphite)

Drink recommendation: Chablis, Sour Suzy, Ginger kombucha

FOODFIGHTER BURGER 275,-

180g beef burger from Nyyyt with cheddar, bacon, hamburger dressing, salad, tomato, red onion, pickled onion, caramelized 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

CELERY ROOT BURGER 235,-

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 179,-

Mozzarella, tomato sauce, basil, and herb oil.

(Wheat, milk)

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

MR. PABLO 239,-

Mozzarella, tomato sauce, spicy chorizo, chiliflakes, basil.

(Wheat, milk)

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

DI PARMA 245,-

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 239,-

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 2.0 249,-

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 165,-

Burger and cheddar served in brioche-bread from Vaaland bakery. Served with French fries and ketchup.

(Wheat, egg, milk)

FISH & CHIPS 129,-

Fried white fish served with French fries, remoulade, and ketchup.

(Fish, sulphite)

KIDS MARGHERITA PIZZA 119,-

(Wheat, milk)

DESSERTS

YOGHURTCREAM 129,-

Topped with caramel, roasted hazelnut, caramelized pecan nuts and raspberry.

(Milk, hazelnuts, pecan nuter)

DELI-COOKIE 149,-

Warm Fudge Cookie topped with tindved cream, basil jelly, caramelized hazelnut and vanilla ice cream from Iskremgården at Nærbø.

(Wheat, egg, milk, hazelnut)

POPCORN ICE CREAM 99,-

Vanilla ice cream from Iskremgården at Nærbø, 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** 48,-
- COCOA WITH CREAM** 49,-
- ESPRESSO SHOT** 7,-
- SIRUP, OTHER MILK** 6,-
- IRISH COFFEE** 130,-
Whisky, coffee, brown sugar and cream
- MEXICAN COFFEE** 138,-
Tequila, Kahlua, coffee, brown sugar and cream

All coffee drinks (except espresso and americano) contains milk.

All our milkbased coffees are made with organic milk



NON – ALCOHOLIC

- SODAS 0,33L** 52,-
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Bonaqua Naturell & Sitron, Eplemost, Pepsi Max)
- HERVIK JUICE** 55,-
(Apple, apple + rhubarb or orange)
- UTOPIA SODA** 56,-
(Mango, blueberry or rhubarb)
- FRUKTSMEKK 33cl** 65,-
(Natural soda from Saffteriet with Plum + Ginger or Rhubarb + Elderflower)
- GALVANINA BIO DRINK** 59,-
(Pomegranate, Peach istea)
- SAFTERIET BIO JUICE** 65,-
(Apple, Rasberry, Elderflower, Blueberry, Rhubarb, Apple with ginger, Currant & Rasberry, Plum)
- ORGANIC SMOOTHIE** 59,-
(Organic smoothie with rasberry, passionfruit or Mango from Naturfrisk)
- KOMBUCHA FROM EIMEALT** 65,-
(Ginger, Elderflower, Green tea)
- CAPTAIN KOMBUCHA** 65,-
(Ginger Lemon, California Raspberry, Pineapple Peach, or Pomegranate)
- GINGERBEER 0%** 65,-
(Organic gingerbeer from Naturfrisk)
- SPRUDLANDE MARGARET 0%**
(Organic Norwegian bubbles with aple and rhubarb) Glass 65,- Bottle 275,-

0% BEER:

- NO WORRIES** 69,-
(Non-alcoholic ale from Lervig with grapefruit, mango, pineapple or IPA)
- BROOKLYN LAGER SPECIAL EFFECTS** 69,-
(Non-alcoholic Hoppy lager from Brooklyn)
- WEIHENSTEPHANER 0,5L** 79,-
(Award winning non-alcoholic wheat beer from germany)
- NØGNE Ø STRIPPED CRAFT** 69,-
(Non-alcoholic Lime infused Ale from Nøgne Ø på Grimstad)

COCKTAILS

- APEROL SPRITZ** 135,-
Aperol, cava, soda, orange
- GINGER MARTINI** 145,-
Xanté, ginger, lemon, sirup
- CAPTAINS LEMONADE** 135,-
Captain Morgan Tiki, norwegian rasberry lemonade, soda, lime
- PEAR MOJITO** 145,-
Xanté, lime, sirup, mint, soda
- HIBISCUS TONIC** 135,-
Tanqueray gin, Hibiscus premium tonic, lemon
- ESPRESSO MARTINI** 145,-
Kahlua, vodka, sirup, double espresso
- PINK TONIC** 135,-
Gordons Premium pink gin, rasberry tonic, lemon
- FOODFIGHTER MULE** 135,-
Vodka, gingerbeer, lime
- CHILI GINGER TONIC** 150,-
Tanqueray gin, chili, gingerbeer, lime, Angostura bitter, tonic
- Gin Sour Royale** 150,-
Tanqueray gin, lemon, sirup, cava, soda
- 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 98,-
- LUCKY JACK(American Pale Ale) 4,7% 0,4 L 109,-
- PERLER FOR SVIN(IPA) 6,3% 0,4 L 125,-

ØL PÅ BOKS/FLASKE

FROM LERVIG:

- EASY (Double dry-hopped pale ale) 4,5% 99,-
- HUMAN NATURE(Guava Sour) 4,5% 99,-
- SOUR SUZY(Berliner Weisse) 4% 99,-
- PASSION TANG(Sour Ale) 7,0% 110,-
- LUCKY JACK GLUTEN FREE(Glutenfree American Pale Ale) 4,7% 99,-
- HELLES YEAH (Helles lager) 0,5L 4,5% 115,-
- KONRAD'S STOUT(Imperial Stout) 10,4% 125,-
- AMBIENCE BY RACKHOUSE(Mixed Culture wild ale, aged 24 month) 75CL 6% 295,-
- BLACK FOREST PICANTE BY RACKHOUSE(Stout aged in whisky barrels) 37,5CL 13% 245,-
- LOW KEY MICRO IPA LETTØL 2,2% 69,-

OTHER MANUFACTURERS:

- SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 99,-
- AMUNDSEN LUSH RASPBERRY & LIME (Fresh berliner weisse) 5,3% 120,-
- ERDINGER WEISSBIER (Fruity wheatbeer with hints of citrus, apple and herbs.) 5,3% 99,-
- ERDINGER WEISSBIER DUNKEL (Dark wheatbeer with coffee and caramel) 5,3% 99,-
- NØGNE Ø 4885 BLANC(Light wheatbeer with orange and corriander) 0,5L 4,5% 115,-
- NØGNE Ø PORTER (Norways most awardwinning porter) 7,0% 125,-
- HANSA MANGO IPA(A fresh beer with a taste of mango) 0,5L 4,7% 110,-
- AUSTMANN HOPPY BLONDE 4,5% 99,-
- CLOUDBERRY IMPERIAL GOSE(Won best beer in Norway in 2019) 7,5% 140,-
- PERONI GLUTEN FREE (Glutenfree lager) 5,1% 99,-
- CORONA EXTRA (Pale lager) 4,5% 96,-
- SØLFEST BROWN ALE (Norwegian Brown Ale from Geiranger bryggeri) 4,7% 98,-
- BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 115,-

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% 95,-
- GREVENS PÆRECIDER (Semi-dry fruity cider without sugar) 4,7% 95,-
- BULMERS ZESTY BLOOD ORANGE (Cider with apple and blood orange) 0,5L 4% 125,-
- BULMERS CRUSHED RED BERRIES (Cider with red berries and lime) 0,5L 4% 125,-
- ROSCOE GINGERBEER (Sweedish gingerbeer with alcohol) 4,7% 95,-

WINE LIST

Sparkling

			gl / fl
Dignitat Cava Brut Nature 🍷	Catalonia	Spain	110 / 595
Ferrari Brut	Trentino	Italy	695
De Chastenay, Crémant de Bourgogne Blanc de Blancs	Veneto	France	695
Gouet Henry, Champagne Brut, Jacques Poilvert	Champagne	France	795
Veuve Clicquot, Brut	Champagne	France	1045
Ferrari Brut Magnum (150cl)	Trentino	Italy	1395
Nicolas Feuillatte Brut Réserve Magnum (150cl)	Champagne	France	1845
Juvé y Camps, Gran Reserva, Brut 🍷 Jeroboam(300cl)	Catalonia	Spain	2395

White wine

Vite Mia Grillo, Enotalia, biodynamisk 🍷	Sicilia	Italy	119 / 595
Riesling, Wönggraven Morgenstern	Pfalz	Germany	135 / 675
Chablis, Jean-Marc Brocard	Bourgogne	France	149 / 745
Sauvignon Blanc, Jean de la Roche	Loire	France	610
Anselmo Mendes Alvarinho Contacto	Vinho Verde	Portugal	620
Coffele Soave Classico Castel Cerino	Veneto	Italy	625
Dr. Bürklin-Wolf Riesling Trocken	Pfalz	Germany	675
Tillingham White, naturvin 🍷	Sussex	England	685
Girardin Bourgogne Chardonnay	Bourgogne	France	735
Bailly-Reverdy Sancerre Chavignol	Loire	France	735
Sandhi Central Coast Chardonnay	California	USA	745
Chablis Boissonneuse, Jean Marc Brocard 🍷	Bourgogne	France	795
Chablis 1er Cru, Côte de Lechet, Bernard Defaix	Bourgogne	France	895
Bourgogne Blanc, Le Clos du Château, De Montille 🍷	Bourgogne	France	965
Domaine du Pélican Arbois Savagnin	Jura	France	985
Chassagne-Montrachet Blanc Domaine Bonnardot	Bourgogne	France	1195
Meursault, Olivier Leflaive	Bourgogne	France	1395
Domaine du Pélican Arbois Chardonnay Magnum (150cl)	Jura	France	1595
Corton-Charlemagne Grand Cru, De Montille 🍷	Bourgogne	France	2195

Rosé wine

Cavalchina Charetto Bardolino	Veneto	Italy	119 / 595
Meinklang Prosa, Pinot noir, frizzante 🍷	Burgenland	Austria	695

Red wine

Claude Val Rouge, Grenache, Syrah, Merlot, Carignan	Languedoc	France	119 / 595
Le Grand Noir, Pinot Noir	Languedoc	France	135 / 675
Fenocchio Barolo Cannubi	Piemonte	Italy	169 / 835
Heraclio Alvaro Crianza	Rioja	Spain	625
Allegrini Valpolicella Classico	Veneto	Italy	625
Guigal Côtes du Rhône Rouge	Rhône	France	645
Selvapiana Chianti Rufina	Toscana	Italy	675
Tedeschi Capitel San Rocco Valpolicella Ripasso Superiore	Veneto	Italy	685
Beck Ink, 90 % zweigelt og 10 % st. laurent. Naturvin 🍷	Burgenland	Austria	695
Vajra Langhe Nebbiolo	Piemonte	Italy	715
Talenti Rosso di Montalcino	Toscana	Italy	720
Girardin Bourgogne Pinot Noir	Bourgogne	France	725
Camp Zinfandel	California	USA	740
Camp Cabernet Sauvignon	California	USA	745
Comando G La Bruja de Rozas	Madrid	Spain	790
Barbaresco, Produttori del Barbaresco	Piemonte	Italy	895
Guigal Châteauneuf-du-Pape	Rhône Sør	France	965
Amarone della Valpolicella Classico DOCG Acinatico 🍷	Veneto	Italy	985
Chateau Musar	Bekaa Valley	Libanon	995
Domaine du Pélican Arbois Trois Cépages 🍷	Jura, Arbois	France	995
Banfi Brunello di Montalcino	Toscana	Italy	1045
Viña Ardanza Reserva Magnum(150cl)	Rioja	Spain	1375
Domaine Faiveley, Nuits-Saint-Georges, 1er Cru	Bourgogne	France	1395
Barbaresco Basarin, Giacosa Fratelli 2017 Jeroboam(300cl)	Piemonte	Italy	2445
Barolo Bussia, Giacosa Fratelli 2015 Jeroboam(300cl)	Piemonte	Italy	2695

ALL WINE CONTAINS SULPHITE.