



Sandnes

Menu from 4pm

SHARING MENU

Our tasting menu, with a varied combination of flavours. Here the food is meant for sharing. We want to create a social and pleasant atmosphere around the table and allow our guests to participate in the meal by sharing, cutting and pouring for themselves. The food will be served continuously.

Sharing menu must be ordered latest an hour before the kitchen closes.

SHARING MENU

SPECIALITIES

Dishes with inspiration from grandma to Singapore

FOODFIGHTERS CHOICE

Foodfighters Choice are dishes that are not on our menu, but which vary more often, so that you can always have a new taste experience when you visit us. Here, the kitchen is given free rein to experiment with exciting flavors and ingredients.

-See board or ask a Foodfighter about Foodfighters Choice.

FISH SOUP 265,-

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, Erdinger alcohol free wheat beer

DUCK SALAD 265,-

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

ASIAN FISH & CHIPS 265,-

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.

DELI-BULGOGI 349,-

Korean-inspired Bulgogi, marinated pork topped with sesame seeds and spring onions served with coleslaw, warm quinoa with vegetables, sriracha mayo and cilantro. (Sesame, soya, wheat, egg, mustard, sulphite, fish)

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

FOODFIGHTER BURGER 275,-

180g 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 295,-

180g 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 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: Barbera 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.

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 255,-

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 255,-

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 2.0 259,-

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

"FOX" 235,- (dessert pizza)

Pizza with lemon curd, lemon, topped with icing sugar, sour cream and basil.

This is a fresh dessert pizza, perfect for sharing between 2 to 4 people.

(Wheat, milk, egg)

KIDS MENU

KIDS BURGER 165,-

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

KIDS MARGHERITA PIZZA 119,-

Mozzarella, tomato sauce. (Wheat, milk)

FISH & CHIPS 125,-

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



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.

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,-

Shrimps, red onion, dill turned in mayonnaise served on lettuce leaves, topped with pickled onion and watercress. (Shellfish, egg, mustard, sulphite)

LONG-RAISED GARLIC BREAD FROM OUR PIZZAOVEN 145,-

Made with confit garlic, herbs, olive oil, served with aioli. (Wheat, egg, mustard, sulphite)

"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,-

NORWEGIAN CURED HAM 175,-

FOCACCIA & AÏOLI 59,-

OLIVES FROM LOSADA 65,-

FRENCH FRIES 59,-

SALTED MARCONA ALMONDS 59,-

AÏOLI 29,-

CHILIMAJO 29,-

TARRAGON MAYO 35,-

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

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 36,-
- 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 125,-
Americano & baileys
- IRISH COFFEE 145,-
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE 149,-
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 119,-
- NANSEN XO 129,-
- GRAPPA DI BRUNELLO 137,-
- LYSHOLM AQUAVIT 115,-
- HELLSTRØM AQUAVIT 115,-
- ARVESØLVET AQUAVIT 120,-
- DON JULIO BLANCO 139,-
- 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 Raspbery, 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)

SPRITZ

- APEROL SPRITZ 135,-
Aperol, prosecco, soda, orange
- SARTI SPRITZ 135,-
Sarti Rosa, prosecco, soda, lime
- CAMPARI SPRITZ 139,-
Campari bitter, prosecco, soda, orange

COCKTAILS

- HENDRICK ´S TONIC 179,-
Hendrick ´s gin, premium tonic, cucumber, pepper
- CAPTAINS LEMONADE 149,-
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime
- PEAR MOJITO 159,-
Xanté, lime, sirup, mint, soda
- ESPRESSO MARTINI 165,-
Kahlua, vodka, sirup, double espresso
- PINK TONIC 149,-
Gordons Premium pink gin, raspberry tonic, lemon
- FOODFIGHTER MULE 149,-
Vodka, gingerbeer, lime

- CHILI GINGER TONIC 179,-
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 119,-

PERLER FOR SVIN(IPA) 6,3% 0,4 L 139,-

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% 112,-

SOUR SUZY (Berliner Weisse) 4% 105,-

PASSION TANG (Sour Ale) 7,0% 127,-

ORANGE VELVET (Milkshake IPA with orange) 5,5% 120,-

LUCKY JACK GLUTEN FREE (Glutenfree American Pale Ale) 4,7% 109,-

LUCKY JACK MANGO (Mango Pale Ale) 4,7% 109,-

HELLES YEAH "FATØL" (Helles lager) 0,5L 4,5% 129,-

KONRAD'S STOUT (Imperial Stout) 10,4% 130,-

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% 125,-

NØGNE Ø PORTER (Norway's most award winning porter) 7,0% 130,-

NØGNE Ø BROWN ALE (Norwegian Brown Ale from Grimstad) 4,7% 115,-

HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 125,-

AUSTMANN HOPPY BLONDE 4,5% 109,-

CLOUDBERRY IMPERIAL GOSE (Won best beer in Norway in 2019) 7,5% 145,-

PERONI GLUTEN FREE (Gluten free lager) 5,1% 120,-

SOL (Mexican lager served with lime) 4,5% 110,-

BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 125,-

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% 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,-

NØGNE Ø GINGER JUICE (Norwegian ginger beer with alcohol) 4,7% 109,-

WINE LIST

Sparkling

			glass / bottle
Francois Montand, Blanc de Blancs	Jura	Frankrike	115 / 695
Maison Salasar, Crémant de Limoux Brut	Limoux	Frankrike	765
Ferrari Brut	Trentino	Italia	795
Pedregosa MI Pet Nat 	Catalonia	Spania	795
Gouet Henry, Champagne Brut, Jacques Poilvert	Champagne	Frankrike	895
Louis Roederer Theophile Brut	Champagne	Frankrike	1045
Veuve Clicquot, Brut	Champagne	Frankrike	1295
Ferrari Brut MAGNUM	Trentino	Italia	1695
André Clouet Silver Brut Nature MAGNUM	Champagne	Frankrike	1895

White wine

			gl / 50cl / btl
La Parra Bariño, Alvarinho	Galicia	Spania	139 / 450 / 695
Riesling, Wongraven Morgenstern	Pfalz	Tyskland	147 / 490 / 735
Chablis, Domaine des Malandes 	Bourgogne	Frankrike	175 / 875
Sauvignon Blanc, Les Fumées Blanches 	Gascogne	Frankrike	715
Anselmo Mendes Alvarinho	Vinho Verde	Portugal	745
Von Winning Forster Riesling	Pfalz	Tyskland	795
Tillingham White, naturvin 	Sussex	England	795
Robert Mondavi Private Selection Chardonnay	California	USA	795
Roblin Sancerre Origine	Loire	Frankrike	825
Merlin Mâcon La Roche Vineuse Vieilles Vignes 2017	Bourgogne	Frankrike	865
Chablis Boissonneuse, Julien Brocard 	Bourgogne	Frankrike	945
Bourgogne Blanc, Le Clos du Château, De Montille 	Bourgogne	Frankrike	1195
Chablis, Domaine des Malandes MAGNUM 	Bourgogne	Frankrike	1695
Meursault, Olivier Leflaive	Bourgogne	Frankrike	1895
Domaine du Pélican Arbois Chardonnay MAGNUM 2018	Jura	Frankrike	2295
Olivier Leflaive Chassagne-Montrachet 1er Cru Abbaye de Morgeot		Frankrike	2795

Rosé wine

Cavalchina Charetto Bardolino	Veneto	Italia	139 / 695
Meinklang Prosa, Pinot noir, frizzante 	Burgenland	Østerrike	745

Orange wine

Sarrat Del Mas Vin Orange, François Lurton 	Languedoc	Frankrike	745
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Red wine

			gl / 50cl / btl
Piemonte Barbera, La Familia	Piemonte	Italia	135 / 450 / 675
Bread & Butter Pinot Noir	California	USA	159 / 530 / 795
Fenocchio Barolo Cannubi	Piemonte	Italia	197 / 985
Secret de Lunès Pinot Noir	Languedoc	Frankrike	710
Masi Bonacosta Valpolicella Classico	Veneto	Italia	715
Guigal Côtes du Rhône Rouge	Rhône	Frankrike	715
Ruffino Chianti Vino Biologico 	Toscana	Italia	715
Vajra Langhe Nebbiolo	Piemonte	Italia	835
Dufouleur Bourgogne Pinot Noir	Bourgogne	Frankrike	835
Talenti Rosso di Montalcino	Toscana	Italia	865
Barbaresco, Produttori del Barbaresco	Piemonte	Italia	965
Guigal Châteauneuf-du-Pape	Rhône	Frankrike	1045
Amarone della Valpolicella Classico DOCG Acinatico 	Veneto	Italia	1145
Barbi Brunello di Montalcino	Toscana	Italia	1195
Chateau Musar	Bekaa Valley	Libanon	1245
Olivier Leflaive Volnay	Bourgogne	Frankrike	1595
Viña Ardanza Reserva MAGNUM	Rioja	Spania	1675
Barbaresco Basarin, Giacosa Fratelli 2017 Jeroboam(300cl)	Piemonte	Italia	2545
Barolo Bussia, Giacosa Fratelli 2015 Jeroboam(300cl)	Piemonte	Italia	2895
G. Mascarello Barolo Monprivato 2018	Piemonte	Italia	3295

Dessert wine

			6 cl / btl
Graham's Late Bottled Vintage	Douro e Porto	Portugal	89 / 795
Niepoort Late Bottled Vintage	Douro e Porto	Portugal	92 / 815

ALL WINE CONTAINS SULPHITE.