



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

APPETIZERS

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

DELI-SHARING-BREAD 265,-

Homemade garlic bread with mozzarella baked in a stone oven topped with basil, cured ham and goat cheese. (Wheat, eggs, milk)

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

ASIAN STYLE CHICKEN CLUBS 165,-

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

Drikkeanbefaling: Feinherb Riesling, Orange Velvet øl, No Worries Mango

DUCK SALAD 185,-

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

Drikkeanbefaling: Piemonte Barbera rødvin, Passion Tang øl, Brooklyn Lager Special effects

DELI KEFTA'S 195,-

Moroccan lamb meatballs, served with Quinoa tabbouleh topped with zough - spicy herb dressing, yogurt and mint dressing, feta, salted almond, pistachio and pomegranate. (Milk, sulfites, pistachios, almonds)

Drink recommendation: Tempranillo red wine, Snuble Juice beer, No Worries Mango

FISH SOUP 195,-

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

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

LAMB SHANK 369,-

Braised lamb shank, lamb mash, zough, dukkah, mashed potatoes with harissa, braised glazed carrot topped with nut crunch and pumpkin seeds.

(Milk, sulphite, sesame, hazelnut, peanut, pistachio, almond)

Drikkeanbefaling: Barolo red wine, Nøgne Ø Brown Ale, Brooklyn Special effects

DELI-BULGOGI 359,-

Korean-inspired Bulgogi, marinated pork topped with sesame seeds and spring onions served with heart salad, warm quinoa with vegetables, kimchi from Eimealt, smashed cucumber, srirachamajo and coriander.

(Sesame, soya, wheat, egg, mustard, sulphite, fish)

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

ASIAN FISH & CHIPS 279,-

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-LASAGNA 289,-

Our own 10-layer lasagne with bolognese of high-back from Jæren and homemade cheese sauce served on spicy marinara sauce topped with grated Jæron cheese and chives. (Wheat, milk, celery, sulphite, nutmeg)

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

KARAAGE CHICKEN BURGER 285,-

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 285,-

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

PIZZA

Handmade pizza baked in our stone oven.

MARGHERITA 195,-

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

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

A & B PIZZA 249,-

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 249,-

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

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

DI PARMA 259,-

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

KOREAN ZAZA 259,- (spicy)

Mozzarella, tomato sauce, Korean marinated pork neck, pickled jalapeños topped with kimchi from Eimealt, spring onions and sesame seeds.

(Wheat, milk, soya, sesame, fish, shellfish)

Drink recommendation: Piemonte Barbera red wine, Passion Tang beer, No Worries mango

FØNIX 2.0 265,-

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)

KIDS MARGHERITA PIZZA 135,-

Mozzarella, tomato sauce. (Wheat, milk)

FISH & CHIPS 135,-

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,-

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

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,-

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

DESSERTS

CRULLERS & APPLE 175,-

Deep-fried French donut with apple compote and vanilla ice cream from the ice cream farm in Vigrestad. (Wheat, eggs, milk)

NEMESIS 165,-

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 115,-

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

BEVERAGES

WARM DRINKS

- TEA 39,-
- ESPRESSO 36,-
- AMERICANO 39,-
- CORTADO 48,-
- CAPPUCCINO 50,-
- CAFFE LATTE 52,-
- CAFFE MOCCA 57,-
- ICELATTE 54,-
- CHAI LATTE 54,-
- COCOA WITH CREAM 57,-
- ESPRESSO SHOT 7,-
- SYRUP OR OATMILK 6,-
- KAFFE BAILEYS 129,-
Americano & baileys
- IRISH COFFEE 155,-
Whisky, coffee, brown sugar, and cream
- MEXICAN COFFEE 159,-
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 56,-
(Coca Cola, Coca Cola Zero, Fanta, Sprite, Arctic sparkling water Naturell or lemon, Eplemost, Pepsi Max)
- EIRA BOBLE VANN 700ML 89,-
(Norwegian spring water with added carbonation)
- UTOPIA SODA 58,-
(Mango, blueberry or rhubarb)
- GALVANINA BIO DRINK 59,-
(Pomegranate, Peach istea)
- SAFTERIET BIO JUICE 67,-
(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

- HUGO SPRITZ 145,-
Elderflower liqueur, prosecco, soda, lemon, mint
- LIMONCELLO SPRITZ 143,-
Limoncello, prosecco, soda, lemon
- APEROL SPRITZ 135,-
Aperol, prosecco, soda, orange
- ROSA SPRITZ 137,-
Sarti Rosa, prosecco, soda, lime
- CAMPARI SPRITZ 143,-
Campari bitter, prosecco, soda, orange

COCKTAILS



- HENDRICK ´S TONIC 189,-
Hendrick ´s gin, premium tonic, cucumber, pepper
- CAPTAINS LEMONADE 159,-
Captain Morgan Tiki, norwegian raspberry lemonade, soda, lime
- PEAR MOJITO 169,-
Xanté, lime, sirup, mint, soda
- ESPRESSO MARTINI 175,-
Kahlua, vodka, sirup, double espresso
- PINK TONIC 159,-
Gordons Premium pink gin, raspberry tonic, lemon
- FOODFIGHTER MULE 159,-
Vodka, gingerbeer, lime
- CHILI GINGER TONIC 189,-
Arctic gin, chili, gingerbeer, lime, Angostura bitter, tonic
- ALCOHOL FREE COCKTAILS
- SHIRLEY TEMPLE 89,-
Grenadine, lime, gingerbeer and mint
- VIRGIN BELLINI 89,-
Peach, soda, syrup, mint

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 125,-

PERLER FOR SVIN(IPA) 6,3% 0,4 L 145,-

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% 115,-

SOUR SUZY (Berliner Weisse) 4% 109,-

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% 115,-

LUCKY JACK MANGO (Mango Pale Ale) 4,7% 115,-

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

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

OTHER MANUFACTURERS:

AMUNDSEN LUSH RASPBERRY & LIME (Fresh berliner weisse) 5,3% 120,-

SNUBLE JUICE FRA TO ØL (Glutenfree Session IPA) 4,5% 112,-

ERDINGER WEISSBIER (Fruity wheat beer with hints of citrus, apple and herbs.) 5,3% 112,-

ERDINGER WEISSBIER DUNKEL (Dark wheat beer with coffee and caramel) 5,3% 112,-

NØGNE Ø 4885 BLANC (Light wheat beer with orange and coriander) 0,5L 4,5% 129,-

NØGNE Ø PORTER (Norway's most award winning porter) 7,0% 135,-

NØGNE Ø BROWN ALE (Norwegian Brown Ale from Grimstad) 4,7% 119,-

HANSA MANGO IPA (A fresh beer with a taste of mango) 0,5L 4,7% 129,-

AUSTMANN HOPPY BLONDE 4,5% 112,-

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% 115,-

BREWDOG PUNK IPA (A fresh and powerful IPA with a touch of tropical fruit) 5,6% 129,-

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% 112,-

GREVENS PÆRECIDER (Semi-dry fruity cider without sugar) 4,7% 112,-

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% 112,-

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
 Louis Roederer Theophile Brut
 Veuve Clicquot, Brut
 Ferrari Brut MAGNUM
 André Clouet Silver Brut Nature MAGNUM

Jura Frankrike 115 / 695
 Limoux Frankrike 765
 Trentino Italia 795
 Catalonia Spania 795
 Champagne Frankrike 895
 Champagne Frankrike 1095
 Champagne Frankrike 1295
 Trentino Italia 1695
 Champagne Frankrike 1895

glass / bottle


White wine

La Parra Bariño, Alvarinho
 Riesling, Wongraven Morgenstern
 Chablis, Domaine des Malandes 
 Sauvignon Blanc, Les Fumées Blanches 
 Anselmo Mendes Alvarinho
 Robert Mondavi Private Selection Chardonnay
 Von Winning Forster Riesling
 Tillingham White, naturvin 
 Roblin Sancerre Origine
 Chablis Boissonneuse, Julien Brocard 
 Paulinshof Kammer Riesling Spätlese Feinherb
 Merlin Mâcon La Roche Vineuse Vieilles Vignes
 Saint-Romain, Olivier Leflaive
 Paulinshof Brauneberger Kammer Riesling GG
 Chablis, Domaine des Malandes MAGNUM 
 Meursault, Olivier Leflaive
 Domaine du Pélican Arbois Chardonnay MAGNUM 2018
 Olivier Leflaive Chassagne-Montrachet 1er Cru Abbaye de Morgeot

Galicia Spania 139 / 465 / 695
 Pfalz Tyskland 149 / 495 / 745
 Bourgogne Frankrike 179 / 895
 Gascogne Frankrike 725
 Vinho Verde Portugal 785
 California USA 815
 Pfalz Tyskland 825
 Sussex England 845
 Loire Frankrike 845
 Bourgogne Frankrike 945
 Mosel Tyskland 980
 Bourgogne Frankrike 995
 Bourgogne Frankrike 1275
 Mosel Tyskland 1495
 Bourgogne Frankrike 1745
 Bourgogne Frankrike 1895
 Jura Frankrike 2295
 Frankrike 2795

gl / 50cl / btl

Rosé wine

Cavalchina Charetto Bardolino
 Meinklang Prosa, Pinot noir, frizzante 

Veneto Italia 139 / 695
 Burgenland Østerrike 745

Orange wine

Sarrat Del Mas Vin Orange, François Lurton 

Languedoc Frankrike 745

Red wine

Piemonte Barbera, La Familia
 Tempranillo, Torres Coronas
 Fenocchio Barolo Cannubi
 Secret de Lunès Pinot Noir
 Masi Bonacosta Valpolicella Classico
 Guigal Côtes du Rhône Rouge
 Ruffino Chianti Vino Biologico 
 Vajra Langhe Nebbiolo
 Dufouleur Bourgogne Pinot Noir
 Spätburgunder Trocken, Weingut Bauer 
 Talenti Rosso di Montalcino
 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)
 G. Mascarello Barolo Monprivato 2018

Piemonte Italia 139 / 465 / 695
 Catalonia Spania 147 / 490 / 735
 Piemonte Italia 197 / 985
 Languedoc Frankrike 725
 Veneto Italia 725
 Rhône Frankrike 735
 Toscana Italia 765
 Piemonte Italia 845
 Bourgogne Frankrike 845
 Mosel Tyskland 895
 Toscana Italia 895
 Piemonte Italia 995
 Rhône Frankrike 1075
 Veneto Italia 1145
 Toscana Italia 1195
 Bekaa Valley Libanon 1245
 Bourgogne Frankrike 1595
 Rioja Spania 1795
 Piemonte Italia 2895
 Piemonte Italia 3295

gl / 50cl / btl

Dessert wine

Graham's Late Bottled Vintage
 Niepoort Late Bottled Vintage

Douro e Porto Portugal 89 / 795
 Douro e Porto Portugal 92 / 815

6 cl / btl

ALL WINE CONTAINS SULPHITE.