

ostehuset

LUNCH

YOGURT FROM STAVANGER YSTERI 115,-
with mixed berries and homemade muesli
(wheat gluten and milk)

OUR BREAKFAST SALAD 149,-
Norwegian quinoa, sliced avocado, blueberries
and grapefruit

FILLED CROISSANT 129,-
Filled with cheese and ham, local tomatoes and salad
(wheat gluten, eggs, milk)

FRIED EGG & BACON 195,-
On sourdough rye bread with homemade aioli, wild
vegetables and tomatoes
(eggs, rye, mustard and sulfite)

TRY OUR BRUNCH PLATE

One piece of Norwegian camembert, house quiche,
bacon, yogurt from Stavanger Ysteri with mixed
berries and homemade muesli, fresh fruit and a
small quinoa salad
(milk, wheat gluten, eggs and sulfite)

ADD-ONS:
KIMCHI FROM EIMEALT 35,-
SMOKED SALMON FROM JANAS 45,-
MIRROR EGGS FROM LINE FARM 15,-

We make tasty food from scratch
- with love.
For the head, heart and stomach.

FROM OUR OWN BAKERY

FRESH BREAD 69,-
CHEESECAKE WITH BERRY SAUCE 129,-
BROWNIES 45,-
CROISSANT 45,-
PAIN AU CHOCOLAT 45,-
CHOCOLATE SCONES 29,-
SCONES RAISIN 29,-
WHOLE CHEESECAKE 695,-

Freshly baked and tempting pastries are
one of our hallmarks.

The pastries are handmade based on our
own recipes, techniques and sourdough
from many years ago.

The breads are long-leavened. Real butter
and good ingredients form the basis for
handmade cakes and pastries.

SANDWICH

OSTEHUSET CLUB 185,-
Spicy chicken, bacon, aioli, local tomatoes
and salad
(wheat gluten, egg, mustard and sulfite)

SHRIMP IN BBQ SAUCE 275,-
On our sandwich bread with bacon, aioli and salad
(wheat gluten, eggs, mustard, shellfish and sulfite)

SMOKED SALMON ON FOCACCIA 225,-
On our toasted sandwich bread with grilled peppers,
aioli and rucola
(wheat flour and fish)

GRILLED CHEESE 189,-
Selected cheeses on our sandwich bread
with mustard mayonnaise
(wheat gluten, milk, eggs and mustard)
ADD: HAM 29,-

AVOCADO & HUMMUS 175,-
Our rye bread with local tomatoes and arugula
(rye and sesame)
ADD SLICES OF HÅ CHICKEN-BREAST 49,-

CAPRESE FOCACCIA 185,-
with marinated local tomatoes, mozzarella
from Nornes Farm and pesto
(wheat flour and milk)

HEALTH BOMB 195,-
Marinated chicken, spicy smoked paprika mayonnaise, kimchi
from Eimealt and salad. Available on grilled sandwich bread
(wheat flour, egg, mustard and sulfite)

TAKE OSTEHUSET HOME?

Our cheese and deli counter are full of tasty treats that you can take
home to share with your loved ones or enjoy alone.
Ask us for recommendations or pick your favorites!

Our selection is from local producers who make a difference in food production!

You can find today's dishes on
our blackboard in the café!

HOT COURSES

QUICHE 199,-

Choose between local oyster
mushrooms or cheese and ham

SPICY CHICKEN THIGHS 289,-

Spicy marinated chicken thighs, with baked potatoes
and tomatoes, fried summer cabbage and a fresh
yogurt dressing with mint
(milk)

PASTA WITH CHICKEN 265,-

The classic is back!
Pasta with creamy tiger sauce and chicken breast
(wheat gluten, milk, celery, sulfite and soy)

SELLERIOTBIFF 225,-

Baked celery root with chili crisp, summer cabbage
and roasted hazelnuts
(celery and hazelnuts)

BURGER WITH JÆR-CHEESE

325,-

Burger on our own burger bread with Jær-cheese.
With tomato salsa and aioli and baked potatoes and
a small fresh salad
(wheat flour, milk and sulfite)

CHEESE PLATE

We put together a cheese plate with
local cheeses and delicious side dishes.

Served with compote, olives, biscuits
and bread from our own bakery.
(milk, wheat gluten and rye)

290,-

Enjoy together or alone.

Feel free to ask us which wine goes well
with the cheeses.

PIZZA

MOZZARELLA & TOMATO 199,-

Sourdough with mozzarella and tomato sauce
(wheat gluten and milk)

HAM 259,-

Sourdough with mozzarella, tomato sauce, cured ham and
parmesan. Topped with arugula
(wheat gluten and milk)

PHOENIX 259,-

Sourdough with mozzarella, creme fraiche, Fønix from Stavanger
Ysteri and caramelized onions. Topped with arugula
(wheat gluten and milk)

SALADS

CAPRESE SALAD 259,-

Lettuce leaves with marinated local tomatoes and
mozzarella from Nornes farm
(milk)

SMOKED SALMON SALAD 265,-

Fresh salad with salmon from Jana's salmon
smokehouse, boiled egg from Line farm, fresh
cucumber and mustard dressing with dill
(fish, egg, mustard and sulfite)

TABOULLEH SALAD 259,-

with green asparagus, fresh cheese from Røros, cucumber
and roasted hazelnuts
(wheat gluten and milk)

CAESAR SALAD 265,-

With chicken breast, bacon, sourdough croutons, Caesar
dressing and parmesan
(eggs, milk, mustard, fish, sulfites, wheat gluten and rye)

QUINOA SALAD 259,-

Norwegian quinoa, with avocado, green tea lemonette, fresh
celery cream with lemon, pickled onions and roasted kernels
(celery and sulfite)

SOMETHING SWEET

YOGURT ICE CREAM WITH FRESH BERRIES 129,-

Ice cream made from yogurt from Stavanger Ysteri,
with seasonal berries and cinnamon roll crumble
(milk, wheat flour and almonds)

BROWNIE 129,-

Served with raspberry sorbet and coulis
(wheat gluten, eggs, almonds and milk)

OUR CHEESECAKE 129,-

Served with berry sauce
(wheat gluten, eggs and milk)

RAW FOOD CAKE 85,-

Choose between the flavors:
Peanut, Raspberry, Coffee, Orange

COFFEE

COFFEE OF THE DAY 45,-
CAPPUCCINO 55,-
FLAT WHITE 52,-
COFFEE WITH MILK 59,-
COFFEE MOCHA 64,-
CORTADO 49,-

Our coffee is from local specialist Austrått Kaffebrenneri, a small roastery in Sandnes with large capacity. You can also buy it to take home in beans or we will grind it for you!

LOCAL DRINKS

LYNGNES JUICE 79,-
Apple, Ginger & Apple, Rhubarb & Currant,
Beetroot & Apple

EIMEALT KOMBUCHA 90,-
Joy: Elderflower, Glow: Ginger, Green Tea

SAFTERIET 85,-
Blueberry drink, Redcurrant drink

SANDALEN 80/299,-
Sparkling apple juice

LOCAL BREWERY

LERVIG LAGER 99/115,-
LUCKY JACK 99/115,-
HUMAN NATURE 109,-
PERLER FOR SVIN 109,-
NO WORRIES 79,-
LERVIG RACKHOUSE
LE GRAND MÉLANGE 0.75L 349,-
LERVIG RACKHOUSE
LE GRAND MÉLANGE 0.375L 249,-

CHEESE & WINE?

ASK US IF YOU'D LIKE A CHEESE BOARD
AND WINE.

WE COMPILE THE BEST COMBINATIONS OF
GRAPES AND CHEESE.

ENJOY IT ALONE OR WITH YOUR COMPANY.

See our selection from local
suppliers in our deli counter that
you can buy to take home with you!

WINE LIST

SPARKLING

Jeio Prosecco, Veneto, Italy 130/650,-
Cremant of Burgundy, France 140/695,-
Champagne, Drappier, France 895,-
Apal apple cider from Ryfylket 130/595,-

WHITE WINE

The Project, Sauvignon Blanc, South Africa 130/650,-
Petit Chablis, Chablis, France 150/750,-
Bourgogne Chardonnay, Burgund, Frankrike 160/795,-
Heiligenblut Riesling Dry, Rheinhessen, Germany 150/750,-

ROSE WINE

Calvachina Bardolini, Veneto, Italy 130/650,-

RED WINE

Entremontes Tempranillo, Rioja, Spain 130/650,-
Renato Ratti, Barbera d'Alba, Piedmont, Italy 140/695,-
J.C Perraud Pinot Noir, Burgundy, France 160/795,-

JOIN US AT OUR NEXT EVENT?

Sign up for our newsletter - Flokken Vår -
You will get information about our events
and what is happening with us first!
www.ostehuset.no



WINE LIST

SPARKLING



Jeio Prosecco Brut
Country/district: Italy, Prosecco

Glass 15cl / 130 Bottle 75cl / 650

Grapes: Glera 100%
Citrus and a little bit of apple and herbs, hints of pear. Soft sparkle.



Delorme Crémant de Bourgogne Extra Brut
Country/district: France, Burgundy, Crémant de Bourgogne

Glass 15cl / 140 Bottle 75cl / 695

Grapes: Gamay 15% Pinot Noir 50% Aligoté 10% Chardonnay 25% Nicely developed with notes of red berries and citrus. Hints of biscuits and minerals. Good length.

WHITE WINE



The Project Sauvignon Blanc
Country/district: South Africa, Western Cape

Glass 15cl / 130 Bottle 75cl / 650

Grapes: Sauvignon Blanc
Fresh taste of sun-ripened lemons, ripe apples and minerals.



Heiligenblut Riesling Trocken
Country/district: Rheinhessen, Germany

Glass 15 cl / 150 Bottle 75cl / 750

Grapes: Riesling 100%.
Fresh aroma with hints of citrus and green apples, great acidity.



Bourgogne Chardonnay
Country/district: France, Bourgogne

Glass 15cl / 160 Bottle 75cl / 795

Grapes: Chardonnay 100%
Balanced and medium-bodied. Citrus, minerality and hints of vanilla.

WINE LIST

ROSE WINE



Cavalchina Bardolino Chiaretto
Country/district: Italy, Veneto, Bardolino

Glass 15cl / 130 Bottle 75cl / 650

Grapes: Rondinella 35% Corvina 60% Molinara 5%
Young and fruity, hints of juicy red berries, citrus and herbs.

RED WINE



Ratti Barbera d'Alba
Country/district: Italy, Piedmont, Barbera d'Alba

Glass 15cl / 140 Bottle 75cl / 695

Grapes: Barbera 100%
Young and juicy with good freshness and fullness, hints of cherry, some blueberries, licorice and herbs.



J.C Perraud Pinot Noir
Country/district: France, Burgundy, Burgundy

Glass 15cl / 160 Bottle 75cl / 795

Grapes: Pinot Noir 100% Fresh and mineral, with red berry fruit and good length.

SPARKLING WINE



Saracco Moscato d'Asti
Country/district: Italy, Piedmont, Moscato d'Asti

Glass 12cl / 100 Bottle 75cl / 595

Grapes: Moscato 100%
Young & aromatic, notes of grape, pear and some tropical fruit, hints of sweet candy, honey & spices.