

Snacks | Snacks

- Lemon and chili marinated olives (SU)  95,-
Sitron- & chilimarinerte oliven
- Bread, olive oil, balsamic and aioli (W, E)  95,-
Organic sourdough bread, IL Giardino extra virgin olive oil, balsamic vinegar and aioli
Økologisk surdeigsbrød, IL Giardino ekstra virgin olivenolje, balsamicoeddik og aioli
- Grilled Camembert (M, W, N, WN) 225,-
From Eiker gård, served with grapes, strawberry walnuts and sourdough bread
Grillet norsk camembert fra Eiker gård, serveres med druer, jordbær, valnøtter og surdeigsbrød
- Glazed chicken wings (W, SO, SES) 195,-
Marinated Korean style chicken wings
Koreansk-marinerte kyllingvinger
- Charcuterie (M, W) 225,-
Seasonal Norwegian cheeses and cured ham
Sesongens norske oster og spekemat



Main courses | Hovedretter

- Pasta Alfredo with bacon (M, W, CEL) 245,-
Creamy parmesan sauce, mushrooms, shallots, fettuccine pasta and fresh parsley
Kremet parmesansaus, sopp, sjalottløk, fettuccine pasta og fersk persille
- Club sandwich (M, SO, MU, W) 315,-
Chicken, bacon, tomato, mustard, mayonnaise, lettuce in toasted bread with pommes frites and aioli
Kylling, bacon, tomat, salat, majones, sennep, majones og salat i ristet brød
- Moules-frites (M, SF, E, M, SU) 345,-
Mussels steamed in creamy white wine sauce, garlic, chili and parsley
Blåskjell dampet i kremet hvitvin saus, hvitløk, chili og persille
- The Well Burger (E, W, M, MU, SU) 315,-
Angus burger with cheddar cheese, chili mayonnaise, ketchup, pickled red onion, jalapeno and pommes frites
Angusburger med cheddarost, chilimajones, ketchup, syltet rød-løk, jalapeno og pommes frites
- Cod # (M, MU, SU) 395,-
With creamy sauce, potato puree, vegetables and salmon roe
Torsk med kremet saus, potetpuré, grønnsaker og lakserogn
- Lamb chops # (M, SO) 455,-
Lamb chops with root vegetables, potato purée with truffle, mint gel and red wine sauce
Lammecarré med rotgrønnsaker, potetpure med trøffel mintgele og rødvinssaus
- The Well Entrecôte # (M, E, SO) 495,-
With seasonal vegetables, pearl potatoes spicy paprika butter and bearnaise sauce
Entrecote med sesongens grønnsaker, perlepotet, krydret paprikasmør og bearnaisesaus

Allergies | Allergener

B = barley, bygg
E = egg, egg
F = fish, fisk
M = milk / lactose, melk / laktose
R = rye, rug
W = wheat / gluten, hvete / gluten
AL = almonds, mandler
PE = peanuts, peanøtter
PN = pine nuts, pinjekjerner
PC = pecans, pekannøtter
CEL = celery, selleri
MO = molluscs, bløtdyr
MU = mustard, sennep

SE = sesame seeds, sesamfrø
SF = shellfish, skaldyr
SO = soya, soya
SU = sulphite, sulfitt
HN = hazelnuts, hasselnøtter
WN = walnuts, valnøtter
CN = cashew nuts, cashewnøtter

 = vegetar, vegetarian
 = vegansk, vegan

= not included in hotel packages
= ikke inkludert i hotellpakker



THE WELL BRASSERIET

Raw & soup | Rå & suppe

- Creamy mushroom soup (M, W, CEL)  195,-
With panfried aroma mushrooms and root chips
Kremet skogsoppsuppe med pannestekt aromasopp og rotgrønnsakschips
- Salmon sashimi (F, SO) 195,-
With ponzu sauce, pomegranate and spring onions
Laks sashimi, granateple med ponzusaus og vårløk
- Salmon ceviche (F, CEL) 225,-
Norwegian Salmon marinated in lime, avocado, mango, aji amarillo, red onion and coriander
Norsk laks marinert i lime, avokado, mango, aji amarillo, rødløk og koriander
- Beef Tartar (E, W, MU) (100 g) 225,- / (200 g) 325,-
With shallots, capers, mustard, cornichons, pickled beetroot, parsley and organic egg yolk
Med sjalottløk, kapers, sennep, sylteagurk, syltede rødbeter, persille og økologisk eggeplomme

Green dishes | Grønne retter

- Avocado toast (W, SO, PN, PT, HN, AL)  195,-
With burnt chili and paprika butter, avocado, arugula, fennel, beetroot creme and nut crunch
Med brent chili-og paprikasmør, avokado, ruccola, fennikel, røbetkrem og nøttecrunch
- Cauliflower steak (SO)  195,-
Cauliflower with chimichurri, beetroot hummus, pomegranate and edamame beans
Blomkål steak med chimichurri, rødbethummus, granateple og edamamebønner
- Beetroot risotto (SO, W, M) 195,-
With fried calamari and parmesan
Rødbetrisotto med fritert calamari og parmesan
- Traditional "Rekesmørbrød" (E, W, M, MU) 279,-
Sourdough bread, peeled prawns, egg, cherry tomato, dill, salmon roe, mayonnaise and lemon
Rekesmørbrød med surdeigsbrød, pillede reker, egg cherrytomat, dill, lakserogn, majones og sitron
- Tomato salad with burrata (M, N)  235,-
With pistachio, herbal oil and balsamic crème
Med pistasjnøtter, urteolje og balsamicokrem
- Cæsar salad (W, M, F, E) 295,-
Chicken, bacon, croutons, parmesan, romano salad and dressing
Kylling, bacon, krutonger, parmesan, romanosalat og dressing
- The Well Quinoa salad* (PE, CEL, SE, SO)  295,-
Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing
Tricolor quinoa, grønnsaker, avokado, edamame, ingefær, peanøtter og misodressing

*Add to your salad | Legg til følgende:

- Marinated tofu (SO)  or organic chicken
Marinert tofu (SO)  eller økologisk kylling



Mobile-free zone

The Well 3-course menu The Well 3-retter meny

695,- per person

Please ask your waiter | Vennligst spør din servitør

Pizza – White | Pizza – Hvit

Sour cream sauce | Rømmesaus

- Pizza Carbonara (E, W, M, SU) 259,-
With bacon, mozzarella, egg yolk and spring onions
Med bacon, mozzarella, eggeplomme og vårløk
- Pizza Chili chicken (W, M) 265,-
With organic chicken, mozzarella, chili and fresh oregano
Med økologisk kylling, mozzarella, chili og frisk oregano
- Pizza Shimeji mushrooms (W, M)  259,-
With Shimeji mushrooms, mozzarella, chèvre and fresh thyme
Med shimejisopp, mozzarella, chèvre og frisk timian
- Pizza Truffle (M, W, N) 295,-
With cured truffle salami, mixed nuts and truffle aioli
Trøffelsalami, blandede nøtter og trøffelaioli

Pizza – Red | Pizza – Rød

Tomato sauce | Tomatsaus

- Pizza Nduja (W, M) 265,-
With Nduja pork sausage, mozzarella, red onion and arugula
Med Nduja-pølse, mozzarella, rødløk og ruccola
- Pizza Parma (W, M, PN) 295,-
With Parma Ham, mozzarella, aromatic mushrooms, arugula and toasted pine nuts
Med Parmaskinke, mozzarella, aroma-sopp, ruccola og ristede pinjekjerner
- Pizza Caprese (W, M)  259,-
With confit cherry tomatoes, mozzarella, burrata and fresh basil
Med confiterte cherrytomater, mozzarella, burrata og frisk basilikum
- Pizza Ham (W, M) 259,-
With Ham, mozzarella, olives and pickled onion
Med skinke, mozzarella, oliven og syltet løk
- Pizza Fønix (W, M, WN)  265,-
Norwegian blue cheese, mozzarella, figs, arugula and roasted walnuts
Norsk blåmuggost, mozzarella, fiken, ruccola og ristede valnøtter

Desserts | Desserter

- Berries with 2 scoops ice cream or sorbet 159,-
Bær med 2 kuler hjemmelaget iskrem eller sorbet
- Crème brûlée (E, ML) 169,-
- Chocolate ganache (E, M, N) 175,-
With white chocolate sorbet, mountain cranberry and hazelnut crunch
Sjokoladeganache, sjokoladesorbet, tyttebærmarmelade, hasselnøttkjeks
- The Well Petit four (M, E, W, N) 179,-
From our own pastries, with a selection of macarons, chocolate and biscuits
Petit four fra vår egen konditor: makroner, sjokolade og kjeks.

Sparkling wine | Champagne

Musserende | Champagne

	Glass Bottle
NV Prosecco Signore Giuseppe, Veneto, Italy	145,-/695,-
NV Crémant de Bourgogne Raoul Clerget, Bourgogne, France	169,-/795,-
NV Champagne Special Reserve Léonce d'Albe, Aube, France	205,-/1.050,-
NV Collection 244 Louis Roederer, Reims, France	1.595,-
NV Bollinger Spécial Cuvée Brut Bollinger, Champagne, France	1.950,-

White wine | Hvitvin

2022 Hans Geissler Riesling Trocken, Rhein, Germany	145,-/695,-
2022 Zephyr Sauvignon Blanc Marlborough, New Zealand	175,-/855,-
2020 Chablis Cuvee St. Marie Jean-Marc Brocard, Chablis, France	195,-/935,-
2023 Només Garnatxa Blanca Perelada, Penedes, Spain	198,-/895,-
2020 Sauvignon Blanc I Von Winning, Pfalz, Germany	1.195,-
2020 Bourgogne Blanc Led Sétilles Olivier Leflaive, Burgund, France	1.350,-
2021 Westhofener Kirchspiel GG Riesling Trocken Weingut K. F. Groebe, Rheinhessen, Germany	1.650,-
2019 Chassagne-Montrachet 1er Cru Tête du Clos Domaine Heitz-Lochardet, Chassagne-Montrachet, Burgundy, France	1.890,-

Rosé wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, France	149,-/695,-
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Mocktails | Mocktailer

Non-alcoholic | Alkoholritt

	Glass
Copenhagen Sparkling Tea Organic non-alcoholic Sparkling Tea Økologisk alkoholfri musserende Te	119,-
ALT. Sparkling Chardonnay Organic non-alcoholic Sparkling Chardonnay Økologisk alkoholfri musserende Chardonnay	139,-
Amaretti sour Lyre's Amaretti, Lyre's American Malt, lemon Lyre's Amaretti, Lyre's American Malt, sitron	129,-
Dark and Stormy Rumish, lime and Thomas Henry ginger beer Rumish, lime og Thomas Henry ginger beer	129,-
Ginish G&T Ginish, Thomas Henry tonic water Ginish, Thomas Henry tonic water	129,-

Red wine | Rødvin

	Glass Bottle
2021 Valpolicella Classico DOC Allergrini, Veneto, Italy	149,-/695,-
2019 Vina Alberdi Reserva, La Rioja Alta, Spain	179,- /895,-
2020 Bourgogne Pinot Noir Nuiton-Beunoy, Burgund, France	185,-/915,-
2019 Barbera d'Alba Superiore Fenocchio, Piemonte, Italy	185,-/915,-
2016 Château Bergey Péssac-Leognan, Bordeaux, France	1.200,-
2018 The Offering Sans Liege Wines, California, USA	1.300,-
2010 Château Kirwan Margaux, Bordeaux, France	2.100,-
2020 Antinori Tignanello Marchese Antinori, Toscana, Italy	2.150,-

Cocktails | Cocktailer

Nuet Spritz Nuet Dry, grapefruit, yuzu, ginge	189,-
Blueberry Lemonade Michters US *1 Bourbon, Cointreau, citron vodka, bareksten blueberry, lemonade, basil	195,-
Jungle Bird Bacardi Spiced Rum, Campari, pineapple, passionfruit and lime	195,-
Peachy Bergamot Highball Lysholm Blank 52, Italicus, Peachtree, Thomas Henry tonic water	195,-

Spirits | Brennevin

Gin Gin Mare Botanist Gin Harahorn Gin Harahorn Pink Gin	4cl 140,- 160,- 140,- 150,-
Vodka Grey Goose Belvedere	160,- 145,-
Whiskey Macallan 12 Michters US*1 Bourbon Balvenie 12 Johnnie Walker Black Label	235,- 150,- 200,- 145,-
Rum Diplomatico Reserva Exclusiva Plantation XO Zacapa 23	170,- 165,- 160,-
Cognac Remy Martin VSOP Braastad XO	160,- 160,-

Drinks | Drikker

	Glass
THE WELL JUICE Carrot, chili, ginger and apple Gulrot, chili, ingefær og eple	109,-
Pear, cucumber, celery, spinach and apple (CEL) Pære, agurk, selleri, spinat og eple	109,-
Local Soda Oppegård brus: raspberry/ bringebær	89,-
Kombucha: strawberry / jordbær	89,-
Dyre Gård apple juice / eplemost	65,-
Purezza sparkling water Purezza vann med kullsyre	45,-/69,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	65,-

Beer | Øl

Draught Hansa Pilsner (B) Fatøl Hansa Pilsner (B)	0,5l 139,-
Draught Hansa Spesial IPA (B) Fatøl Hansa Spesial IPA (B)	0,5l 149,-
Draught Nøgne Ø Blanc (B) Fatøl Nøgne Ø Blanc (B)	0,3l/129,-
Nøgne Ø Brown Ale 0,33l (B) Oslo Brewing Norwegian Blonde 0,33l (B) Oslo Brewing Lager gluten free 0,33l (B)	129,- 129,- 129,-
Sassy Extra Dry Cider cider 0,33l Eplecider	129,-
Non-alcoholic beer 0,33l (B) Alkoholfri øl	89,-

Coffee / Tea | Kaffe / Te

Bestemors Have Apple, elderberry, beetroot, hibiscus, blackcurrants blackberries, raspberries and strawberry	43,-
Morgenfrisk Green tea, citrus, ginger, cinnamon, lemon, carrot and licorice root	43,-
Energisk ingefær Ginger, rosehip, mango, pineapple, apple, white hibiscus apple and natural spice	43,-
Earl grey Black tee with natural citrus aroma	43,-
Espresso Americano Cortado (M) Cappuccino (M) Caffe Latte (M)	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,-

Dessert wine | Dessertvin

2016 Rieslaner Auslese Von Buhl, Pfalz, Germany	179,-/950,-
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