

## Snacks | Snacks

- Lemon & chili marinated olives (SU)  95,-  
Sitron- & chilimarinerte oliven
- Bread, olive oil, balsamic & 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 surdeig brød
- 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, bacon, fettuccine pasta and fresh parsley  
Kremet parmesan saus, bacon, 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 i ristet brød med pommes frites og aioli
- Moules-frites (M, SF, E, M, SU) 345,-  
Mussels steamed in white wine, cream, garlic, chili and parsley  
Blåskjell dampet i hvitvin, fløte, hvitløk, chili og persille
- The Well Burger (E, W, M, MU, SU) 315,-  
Angus burger with cheddar cheese, chili mayonnaise pickled red onion, jalapeno and pommes frites  
Angus burger med cheddar ost, chilimajo, 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, potetpure, grønnsaker og lakserogn
- Lamb chops # (M, SO) 455,-  
Lamb chops with root vegetables, truffle mashed potatoes and red wine sauce  
Lammecarre med rotgrønnsaker, potetmos med trøffel og rødvinssaus
- The Well Well Entrecôte # (M, E, SO) 495,-  
With seasonal vegetables, pommes frites paprika butter and bearnaise sauce  
Entrecote med sesongens grønnsaker, pommes frites, paprikasmør og bearnaise saus

## 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, skalldyr  
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 hotelloppakker



# 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 and spring onions  
Salmon Sashimi 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 paprika smør, avokado, ruccola, fennikel, røbetkrem og nøttecrunch
- Cauliflower steak (SO)  195,-  
Cauliflower steak with chimichurri, beetroot hummus pomegranate and edamame beans  
Blomkål steak med chimichurri, rødbethummus, granateple og edamamebønner
- Beetroot risotto (SO, W) 195,-  
With fried calamari  
Rødbetrisotto med fritert calamari
- Traditional "Rekesmørbrød" (E, W, M, MU) 279,-  
Sourdough bread, peeled prawns, egg, cherry tomato, dill, salmon roe, mayonnaise & lemon  
Rekesmørbrød med surdeigbrød, 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, baconkrutonger, 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-retters 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,-  
Cured truffle ham, mixed nuts and truffle aioli  
Trøffelskinke, blandede nøtter og trøffelaioli

## Pizza – Red | Pizza – Rød Tomato sauce | Tomatsaus

- Pizza Nduja (W, M) 265,-  
With Nduja sausage, mozzarella, red onion and arugula  
Med Nduja pølse, mozzarella, rødløk og ruccola
- Pizza Parma (W, M, PN) 295,-  
With mozzarella, aromatic mushrooms, arugula and toasted pine nuts  
Med mozzarella, aromasopp, ruccola og ristede pinjekjerner
- Pizza Caprese (W, M)  259,-  
With confit cherry tomatoes, mozzarella, burrata and fresh basil  
Med confiterte cherrytomater, mozzarella, burrata og fersk 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 macaroons, 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 Hertz-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, citron	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 Aquavit, grapefruit, yuzu, ginger	189,-
Blueberry Lemonade Michters US *1 Bourbon, Cointreau, citron vodka, lemonade, basil and blueberry cordial	195,-
Jungle Bird Bacardi Spiced Rum, Campari, pineapple, passionfruit and lime	
Peachy Bergamot Highball Lysholm Blank No. 52, Italicus, Peachtree, kaffir lime cordial Thomas Henry tonic water	

## Spirits | Brennevin

Gin Gin Mare Botanist Gin Harahorn Gin Ginato Pampelmo	4cl 140,- 160,- 140,- 145,-
Vodka Grey Goose Belvedere	160,- 145,-
Whiskey Macallan 12 Michters US*1 Bourbon Balvenie 12 Johnnie Walker Black Label	235,- 195,- 200,- 145,-
Rum Diplomatico Reserva Exclusiva Plantation XO Zacapa 23	170,- 165,- 160,-
Cognac Remy Martin VSOP Remy Martin 1738 Braastad XO	160,- 175,- 160,-

## Drinks | Drikker

	Glass
<b>THE WELL JUICE</b> 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,-
Lovløs Østkyst apple 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,-
Energizing Ginger 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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