

Snacks | *Snacks*

Valencia almonds (AL)  75,-
Valencia mandler

Lemon & chilli marinated olives (SU)  95,-
Sitron- & chillimarinerte oliven

Bread & aioli (E, W, MU)  85,-
Homemade aioli and organic sourdough bread
Hjemmelaget aioli og økologisk surdeigsbrød

Olives, bread & aioli (E, W, SU, MU)  165,-
Lemon & chilli marinated olives, homemade aioli and organic sourdough bread
Sitron- & chillimarinerte oliven, hjemmelaget aioli og økologisk surdeigsbrød

Cold cuts & cheese platter (M, W) 220,-
Seasonal Norwegian cheeses and cold cuts
Sesongens norske oster og spekemat



Raw | *Rå*

Ceviche (F, CEL) 195,-
Today's fish, marinated in lime, mango, chilli, red onion and coriander
Dagens fisk marinert i lime, mango, chilli, rødløk og koriander

Scallops crudo (MO, SF, F) 195,-
With lime and coriander dressing
Kamsjellcrudo med lime og korianderdressing

Carpaccio (M, PN, MU) 195,-
Thin slices of beef tenderloin, parmesan crispy capers, organic honey mustard dressing
Tynne skiver av ytrefilet av okse, parmesan, sprø kapers, økologisk honning sennepsdressing

Party at The Well | *Selskap på The Well?*

Contact your waiter for more information
Ta kontakt med din servitør for mer informasjon

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 = almond, mandle
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 = chesew nuts, chashewnøtter

 = vegetarian, vegetar

 = vegan, vegansk

THE WELL

BRASSERIET

Green dishes & soup | *Grønne retter og suppe*

The Well Gazpacho (W)  165,-
Cold tomato soup, cucumbers, bell pepper, onions and grissini
Kald tomatsuppe med agurk, paprika, løk og grissini

Seasonal asparagus (E, F) 185,-
White & green asparagus, caviar and hollandaise sauce
Sesongens asparges, kaviar og hollandaisesaus

Cauliflower steak  295,-
Cauliflower steak, chimichurri and green pea hummus
Ovnstekt blomkåliff, chimichurri og grønn ertehummus

Farro salad* (MU, PC, W, SO, M)  275,-
Spelt, arugula, apple, roasted pecans, parsley, basil, parmesan, organic honey and mustard dressing
Spelt, rucola, eple, ristede pekannøtter, persille, basilikum, parmesan, økologisk honning og sennepsdressing

The Well Quinoa salad* (PE, SE, SO)  275,-
Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing
Tricolor quinoa, grønnsaker, avocado, edamame, ingefær, peanøtter og misodressing

*Add to your salad | Legg til følgende:

- Marinated tofu (SO) 
Marinert tofu

or

- Organic chicken from Hovelsrud Gård
Økologisk kylling fra Hoveldrud Gård

or

- Carpaccio of beef tenderloin
Carpaccio med ytrefilet av okse

Main courses | *Hovedretter*

The Well Burger (E, W, M, MU, SU) 275,-
Norwegian angus burger with cheese, pickled onions, BBQ sauce, aioli, oven baked pearl potatoes with, parmesan and parsley
Norsk angusburger med ost, syltet løk, BBQ saus aioli, ovnsbakte perlepoteter med parmesan og persille

Spare ribs (E, M, CEL, MU) 375,-
Baby back ribs on homemade BBQ sauce, baked pearl potatoes with parmesan, parsley and coleslaw
Spareribs med hjemmelaget BBQ saus, ovnsbakte perlepoteter med parmesan, persille og coleslaw

The Well Steak (M) (220gr) 430,-
Strip loin of grass-fed beef, gratin potatoes, chimichurri and wild garlic butter
Ytrefilet av grass-fed okse, gratinerte poteter, Chimichurri og kryddersmør

Fish of the day (F) 365,-
Please ask your waiter
Dagens fangst (vennligst spør din servitør)

Aperitif

Prosecco
Glass – 139,- Flaske – 690,-

Champagne
Glass – 195,- Flaske – 995,-

Mimosa – 155,

Aperol Spritz – 165,-

Moscow Mule – 189,-



Pizza – White | *Pizza – Hvit*

Pizza Carbonara (E, W, M, SU) 245,-
With bacon, mozzarella, egg yolk and spring onions
Med bacon, mozzarella, eggeplomme og vårløk

Pizza Chilli Chicken (W, M) 245,-
With organic chicken, mozzarella, chilli and fresh oregano
Økologisk kylling, mozzarella, chilli og frisk oregano

Pizza Shimeji mushrooms (W, M)  249,-
Shimeji mushrooms, Røros sour cream, mozzarella, chèvre and fresh thyme
Med rørosrømme, mozzarella, chèvre og frisk timian

Pizza – Red | *Pizza – Rød*

Pizza Nduja (W, M) 249,-
With chilli sausage, mozzarella, tomato sauce, red onion and rucola
Chilipølse, mozzarella, tomat saus, rødløk og rucola

Pizza Summer (W, M)  239,-
With mozzarella, confit cherry tomatoes and basil oil
Mozzarella, confiterte cherrytomater og basilikumolje

Pizza Pastrami (W, M) 249,-
With mozzarella, red onions and artichokes
Pastrami, mozzarella, rødløk og artisjokker

Pizza Fønix (W, M, WN)  245,-
Norwegian blue cheese, mozzarella, figs, arugula and roasted walnuts
Norsk blåmuggost, mozzarella, fiken, rucola og ristede valnøtter

Desserts | *Dessert*

Fresh berries 149,-
With homemade ice cream or sugar free sorbet (M)
Friske bær med iskrem eller sukkerfri sorbet

- Extra scoop of ice cream or sorbet (M) 49,-
(please ask your waiter)
Ekstra kule av iskrem eller sorbet
(vennligst spør din servitør)

Crème brûlée (E, M) 155,-

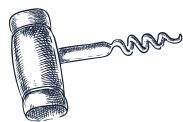
Baked Alaska (E, M) 160,-
With vanilla & orange zest ice cream, raspberry sorbet, merengue and chocolate biscuit
Omelette norvégienne, vanilje & appelsinskalliskrem, bringebærsorbet, marengs og sjokoladekjeks



Sparkling wine | Champagne

Musserende | Champagne

	Glass Bottle
NV Prosecco Signore Giuseppe, Veneto, Italy	139,-/595,-
NV Crémant de Bourgogne Raoul Clerget, Bourgogne, France	159,-/750,-
NV Champagne Special Reserve Léonce d'Albe, Aube, France	195,-/995,-
NV Pongrácz Blanck de Blancs Cave de Pongrácz, Stellenbosch, South Africa	820,-
NV Collection 243 Louis Roederer, Reims, France	1.390,-
2014 Brut Rosé Louis Roederer, Reims, France	1.650,-



White wine | Hvitvin

2021 Ernst Ludwig Riesling Rheinhessen, Germany	139,-/595,-
2020 Pinot Grigio Corte Giara, Veneto, Italy	155,-/695,-
2021 Albariño Lagar de Cervera, Rias Baixas, Spain	169,-/795,-
2020 Chablis Cuvee St. Marie Jean-Marc Brocard, Chablis, France	195,-/950,-
2020 Renaissance Sancerre Domaine Bernard Fleuriot, Loire, France	179,-/890,-
2020 Bourgogne Blanc Led Sétilles Olivier Leflaive, Burgund, France	195,-/950,-
2019 Meursault Olivier Leflaive, Burgund, France	1.615,-



Rose wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, France	149,-/690,-
2019 Chateau Minuty M Ch. Minuty, Côte de Provence, France	950,-

Dessert wine | Dessertvin

2016 Late Bottle Vintage Niepoort Douro, Portugal	89,-/865,-
2018 Château Gravas Sauternes, France	98,-/720,-
2017 Tokaj Tokaj-Hétszölő, Tokaj, Hungary	109,-/870,-

Red wine | Rødvin

	Glass Bottle
2021 Valpolicella Allergrini DOC, Veneto, Italy	149,-/645,-
2018 Heraclio Alfaro Crianza Rioja, Spain	159,-/775,-
2020 Bourgogne Pinot Noir Nuiton-Beaunois, Burgund, France	179,-/890,-
2019 Barbera d'Alba Superiore Fenocchio, Piemonte, Italy	179,-/890,-
2018 Château Grand Village Fronsac, Bordeaux, France	920,-
2011 Rioja Gran Reserva 904' La Rioja Alta, Rioja, Spain	1.095,-
2018 Volnay Olivier Leflaive, Burgund, France	1.215,-
2020 Gervrey Chambertin Henri Magnien, Burgund, France	1.270,-



Cocktails | Cocktailer

Jungle Bird Negrita Dark Rum, Campari, pineapple and passionfruit Negrita Dark Rum, Campari, ananas og pasjonsfrukt	189,-
Summer in Italy Luxardo Limoncello, Amaro del Capo, Prosecco Luxardo Limoncello, Amaro del Capo, Prosecco	
Le Fleur Mexicaine Rooster Reposado Tequila, Crème de Cassis, elderflower and Ginger beer Rooster Reposado Tequila, Crème de Cassis, hylleblomst og Ingefærøl	
Sloe down Monkey 47 Sloe Gin, grapefrukt, Schweppes Premium Lemon Tonic Monkey 47 Sloe Gin, grapefruit, Schweppes Premium Lemon Tonic	
Bloody Mary Vodka, tomato mix and lemon	



Mocktails | mocktailer

(Non-alcoholic) (Alkoholfritt)

ALT. Sparkling (0,2l) Choose between organic non-alcoholic Chardonnay or Rosé Velg mellom økologisk alkoholfri Chardonnay eller Rosé	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 Premium Ginger Beer Rumish, sitron og Premium Ingefærøl	129,-

Drinks | Drikker

THE WELL JUICE Carrot, chilli, ginger and apple Gulrot, chilli, ingefær og eple	109,-
Pear, cucmuber, celery, spinach and apple (CEL) Pære, agurk, selleri, spinat og eple	
Kombucha: Strawberry Jordbær	89,-
Local Soda Oppegård brus: raspberry bringebær	79,-
San Pellegrino 0,25l	65,-
San Pellegrino 0,75l	115,-
Coca-Cola, Zero, Fanta, Sprite	65,-

Beer | Øl

Draught beer Fatøl 0,3l	109,-
Draught beer Fatøl 0,5l	129,-
Norwegian Blonde 0,33l (W)	129,-
Mellow IPA 0,33l (W)	129,-
Norwegian Love 0,33l (W)	129,-
Lager gluten free 0,33l	129,-
Apple cider 0,33l Hageeple cider	119,-
Non-alcoholic beer 0,33l (W) Alkoholfri øl	89,-



The Well Herbal Blends

The Well Urtete

Signature blend: apple, birch, spruce shoots, lemon balm, liquorice root Eple, bjørk, granskudd, sitronmelisse, lakrisrot	43,-
Berry Hike: apple, thorn wood, apple mint, lingonberry, raspberry På bærtur: eple, tinnvedbær, eplemynte, tyttebærblad, bringebærblad	43,-

Coffee / Tea | Kaffe / Te

Qimen: black tea from Qimen, Anhui, China Sort te fra Qimen, Anhui, Kina	43,-
Maojian: green tea from Suizhou, Hubei, China Grønn te fra Suizhou, Hubei, Kina	43,-
Green peach & ginger from Malawi, Africa Grønn fersken & ingefær fra Malawi, Afrika	43,-
Espresso Americano Cortado (M) Cappuccino (M) Caffe Latte (M)	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,-