

Starters | Forretter

Mixed Sashimi (*W, F, MU, SO, SF, SE, CEL*) 295,-
Salmon sashimi, tuna tataki, and scallop ceviche
Laks sashimi, tunfisk tataki og kamskjell ceviche

Beef Carpaccio (*M, PN*) 245,-
With ruccola, parmesan, pine nuts, fried capers, and balsamic cream
Ruccola, parmesan, pinjekjerner, fritert kapers og blasamicokrem

Tomato Salad with Burrata (*M, PT*) 255,-
With burrata from Toddum Gård, pistachio, herbal oil and balsamic crème
Med burrata fra Toddum Gård, pistasjnøtter, urteolje og balsamicokrem

Beef Tartar (*E, W, MU, SU*) 100g 245,- / 200g 385,-
With shallots, capers, mustard, cornichons, pickled beetroot, parsley and organic egg yolk
Med sjalottløk, kapers, sennep, sylteagurk, syltede rødbeter, persille og økologisk eggeplomme

Gazpacho (*CEL*) 195,-
Cold tomato soup with garlic, celery, chili, basil, pepper and strawberries
Kald tomatsuppe med hvitløk, selleri, chili, basilikum, paprika og jordbær

Main Courses | Hovedretter

Pasta Profumo di Mare (*E, M, W, SU, SF*) 295,-
Pasta with scampi, zucchini, tomato, garlic, parsley, chili, parmesan and fresh spinach
Pasta med scampi, squash, tomat, hvitløk, persille, chili, parmesan og frisk spinat

Moules Frites (*E, M, W, MO, MU, SO*) 345,-
White wine-steamed mussels in a creamy sauce with chili, garlic, and finely chopped herbs. Served with french fries and aioli
Hvitvinsdampede blåskjell i kremet saus med chili, hvitløk og finskårede urter. Servert med pommes frites og aioli

Red Chicken Curry (*M, SO, SE, PE*) 395,-
Organic chicken, crispy vegetables, spicy curry sauce, and peanuts. Served with rice
Økologisk kylling, crispy grønnsaker, spicy curry saus og peanøtter. Serveres med ris

BBQ Ribs (*E, MU, SU*) 425,-
With mango salsa, coleslaw and fries
Med mangosalsa, coleslaw og pommes frites

Edamame Burger (*M, W, SO, SE, SU*) 335,-
Edamame and avocado in panko, with brioche bun, salad, tomato, pickled onion, ginger, spicy mayo, and french fries. Vegan bun available
Edamamebønner og avokado i panko, med brioche-brød, salat, tomat, syltet løk, ingefær, spicy majones og pommes frites. Vegansk burgerbrød kan bestilles

The Well Burger (*E, M, W*) 345,-
With brioche bun, cheddar, pickled onion, chili mayo, lettuce, tomato, bacon, jalapeño and french fries
Med briochebrød, cheddar, syltet løk, chilimajones, salat, tomat, bacon, jalapeño og pommes frites

#Pan-Fried Halibut (*F, M, SU*) 495,-
Pan-fried halibut with grilled vegetables, potato purée, beurre blanc with chives and roe.
Pannestekt kveite med grillgrønnsaker, potetpuré, beurre blanc med gressløk og rogn

#The Well Sirloin Steak (*E, CEL, SU*) 495,-
With seasonal vegetables. Choose between béarnaise/ red wine sauce and french fries/hash browns
Med sesongens grønnsaker. Velg mellom béarnaise/ rødvinssaus og pommes frites/røstipotet

THE WELL BRASSERIET

Pizza – White | Pizza – Hvit

Sour cream sauce | Rømmesaus

Pizza Carbonara (*E, M, W, SU*) 265,-
With bacon, mozzarella, egg yolk and spring onions
Med bacon, mozzarella, eggeplomme og vårløk

Pizza Chili Chicken (*M, W*) 265,-
With organic chicken, mozzarella, chili and fresh oregano
Med økologisk kylling, mozzarella, chili og frisk oregano

Pizza Shimeji Mushrooms (*M, W*) 265,-
With Shimeji mushrooms, mozzarella, chèvre and fresh thyme
Med shimejisopp, mozzarella, chèvre og frisk timian

Pizza Truffle (*E, M, W, CN, PE, AL*) 295,-
With cured truffle salami, mixed nuts and truffle aioli
Med trøffelsalami, blandede nøtter og trøffelaioli

Pizza Løyrom (*E, M, W, F*) 295,-
With Toten chips, sour cream and wild garlic aioli
Med Totenflak, rømme og ramsløk-aioli

Pizza – Red | Pizza – Rød

Tomato sauce | Tomatsaus

Pizza Nduja (*M, W*) 295,-
With spicy Nduja sausage, mozzarella, red onion and ruccola
Med sterk Nduja-pølse, mozzarella, rødløk og ruccola

Pizza Parma Ham (*M, W, PN*) 295,-
With mozzarella, aromatic mushrooms, ruccola and toasted pine nuts
Med parmaskinke, mozzarella, aromasopp, ruccola og ristede pinjekjerner

Pizza Caprese (*M, W*) 275,-
With confit cherry tomatoes, mozzarella, burrata from Toddum Gård and fresh basil
Med confiterte cherrytomater, mozzarella, burrata fra Toddum Gård og frisk basilikum

Pizza Fønix (*M, W, WN*) 265,-
With Norwegian blue cheese, mozzarella, figs, ruccola and roasted walnuts
Med norsk blåmuggost, mozzarella, fiken, ruccola og ristede valnøtter

Desserts | Desserter

Ice Cream of The House (*M, E*) or Sorbet with Berries 165,-
Husets iskrem eller sorbet med bær

Chocolate Fondant (*E, M, W*) 195,-
With vanilla icecream
Med husets vaniljeiskrem

The Well Petit Four (*E, M, W, AL*) 179,-
Selection of bites from our pastry chef, with fresh berries on the side
Et utvalg småkaker fra vår konditor, med friske bær ved siden av

Crème Brûlée (*E, M*) 195,-
With fresh berries
Servert med friske bær

Snacks | Snacks

Lemon and Chili Marinated Olives (*SU*) 95,-
Sitron- & chilimarinerte oliven

Focaccia and Aioli (*W, E*) 95,-

Charcuterie - for 2 or more (*M, W*) 395,-
Norwegian cheeses and local cold cuts, house-made marmelade, olives, grapes and melbatoast
Norske oster og lokale skinker, husets marmelade, oliven, druer og melbatoast

Glazed Chicken Wings (*W, SO, SE*) 225,-
Marinated Korean style chicken wings
Koreansk-marinerte kyllingvinger

Pita Bread with Kopanisti (*M, W, SU*) 145,-
Freshly baked pita bread with dip made of feta cheese, grilled bell pepper, garlic, sun-dired tomatoes and chili
Nybakt pitabrød med dip av fetaost, grillet paprika, hvitløk, soltørkede tomater og chilli

Salads & Sandwiches | Salater & Smørbrød

The Well Quinoa Salad* (*SO, PN, SE, CEL*) 295,-
Tricolor quinoa, avocado, arugula, root vegetable mix, peanuts, edamame beans, cucumber, cherry tomatoes, pickled ginger, and miso dressing.
Tricolor quinoa, avokado, ruccola, rotmix, peanøtter, edamamebønner, agurk cherrytomat, syltet ingefær og misodressing.
*Choose between: Tofu or organic chicken
*Velg mellom: tofu eller økologisk kylling

Greek Salad (*M, W, WN*) 295,-
Crispy salad, tomato, cucumber, onion, oregano, marinated olives, feta cheese and tzatziki
Crispy salat, tomat, agurk, løk, oregano, marinerte oliven, fetaost og tzatziki

Cæsar Salad (*E, M, W, F*) 295,-
Chicken, bacon, croutons, parmesan, romano salad and dressing
Kylling, bacon, krutonger, parmesan, romanosalat og dressing

Club Sandwich (*E, W, MU*) 325,-
Sourdough bread with organic chicken, bacon, salad, tomato and mustard-mayo, with aioli and french fries
Surdeigsbød med økologisk kyllingbryst, bacon, salat, tomat og sennepsmajone, med aioli og pommes frites

Rekesmørbrød (*E, M, W, F, SF, MU*) 295,-
Butter loaf with peeled prawns, egg, cherry tomato, dill, salmon roe, red onions, mayonnaise and lemon
Smørloff med pillede reker, egg cherrytomat, dill, lakserogn, rødløk, majones og sitron

Add on | Tillegg

Focaccia (*W*) 65,-
Truffle mayo, trøffelmajones (*E*) 30,-
Chili mayo, chillimajones (*E, W*) 30,-
Aioli (*E*) 30,-
Béarnaise sauce, béarnaisesaus (*E*) 30,-
Red wine sauce, rødvinssaus (*CEL*) 30,-
Pepper sauce, peppersaus (*M*) 30,-
French fries, pommes frites 65,-
Hash browns, røstipoteter (*M*) 65,-

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
PT = pistachio, pistasj
* Contains gluten

= not included in hotel packages
= ikke inkludert i hotellpakker

Dishes may contain traces of allergens. Alle retter kan inneholde spor av allergener.

All our wines contain sulphite. Alle våre viner inneholder sulfitter

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	210,-/1.095,-

White Wine | Hvitvin

2022 Hans Geissler Riesling Trocken, Rhein, Germany	145,-/695,-
2023 Chablis Cuvee Saint Martin Dom. Laroche, Chablis, France	179,-/850,-
2022 Henry Natter Sancerre Loire Valley, France	195,-/950,-
2023 Sandhi Chardonnay Central Coast, California, USA	199,-/995,-

Rosé Wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, France	149,-/695,-
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Red Wine | Rødvin

2021 Valpolicella Classico DOC Allergrini, Veneto, Italy	149,-/695,-
2024 Les Salices Pinot Noir François Lurton, Languedoc-Roussillon, France	149,-/695,-
2019 Barbera d’Alba Superiore Fenocchio, Piemonte, Italy	185,-/915,-
2020 Jean Leon Palau Merlot Penedés, Spain	210,-/1050,-

Dessert Wine | Dessertvin

2023 Toso Brachetto d’Acqui Fiocco di Vite, Piemonte Italy	125,-/615,-
2021 Disznókö Tokaji Furmint Late Harvest, Hungary	145,-/750,-
2022 Bringebærlandets dessertvin Drøbak, Norway	159,-/895,-

Beer/Cider | Øl/Sider

The Well Velvære Pils 2,4 %	33 cl	89,-
Draught Hansa Pilsner (B) Fatøl Hansa Pilsner (B)	50 cl	139,-
Draught Hansa Mango IPA (B) Fatøl Hansa Spesial IPA (B)	50 cl	149,-
Sassy Cider Extra Dry Ginger Joe (SU) Sol beer (B) Oslo Brewing Norwegian Blonde (B) Oslo Brewing Lager gluten free Nøgne Ø Blanc (B, W)	33 cl 33 cl 33 cl 33 cl 33 cl 33 cl	129,- 129,- 129,- 129,- 135,- 129,-

Mocktails | Mocktailer

	Non-alcoholic Alkoholfritt	Glass
Berry Spritz	Raspberry, strawberry, grapefruit, Orange Bittersweet Aperitivo Bringebær, jordbær, grapefrukt, Orange Bittersweet Aperitivo	129,-
Amaretti Sour (E)	Lyre’s Amaretti, Lyre’s American Malt, lemon Lyre’s Amaretti, Lyre’s American Malt, sitron	129,-
Amazonia	Passionfruit, pineapple, lime, alcohol-free rum, mint Passjonsfrukt, ananas, lime, alkoholfri rom, mint	129,-
Ginish G&T	Ginish, Thomas Henry tonic water	129,-
Slurp Non-Alcoholic Mojito		129,-

Signature Cocktails |
Signatur Cocktailer

Jungle Bird	Bacardi Spiced Rum, Campari, pineapple, passionfruit and lime Bacardi Spiced Rum, Campari, ananas, pasjonsfrukt og lime	195,-
Orchard Fizz	Whitley Neill Aloe and cucumber gin, green apple, lemon, soda Whitley Neill Aloe og agurk-gin, grønt eple, sitron, brus	195,-
Pink Panther	Harahorn Pink Gin, rose lemonade	195,-
Oslo Mule	Aquavit, lime, ginger beer Aquavit, lime, ingfærøl	195,-
Amber Tea	Tullamore, ice tea, pinapple, passionfruit Tullamore, iste, ananas, pasjonsfrukt	195,-

Classic Cocktails |
Klassiske Cocktailer

Ask your server about classic cocktails

Coffee / Tea | Kaffe / Te

Bestemors Have	Apple, elderberry, beetroot, hibiscus, blackcurrants blackberries, raspberries and strawberry	45,-
Morgenfrisk	Green tea, citrus, ginger, cinnamon, lemon, carrot and licorice root	45,-
Energisk Ingefær	Ginger, rosehip, mango, pineapple, apple, white hibiscus apple and natural spice	45,-
English Breakfast Tea		45,-
Espresso		49,-/59,-
Americano		49,-/59,-
Cortado (M)		55,-/59,-
Cappuccino (M)		55,-/59,-
Caffe Latte (M)		55,-/59,-
Ice Coffee		59,-/69,-

Non-alcoholic | Alkoholfritt

	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	
Ginger / ingefær Strawberry / jordbær	89,-
Sparkling Botanical Drinks	
Ravn & By No1 Ravn & By No2	33 cl 175,- 33 cl 185,-
Copenhagen Sparkling Tea Organic non-alcoholic Sparkling Tea Økologisk alkoholfri musserende Te	119,-/495,-
Hansa Null (Glutenfri) Nøgne Ø Himla Humla (B) Ginger Joe Non-Alcohol	50 cl 89,- 33 cl 89,- 33 cl 89,-
The Well Ice Tea (Please ask your waiter for todays flavor) Ringi Eplemost Luscombe Sicilian Lemonade Coca-Cola, Coca-Cola Zero, Fanta Zero, Sprite Zero	75,- 65,- 65,- 65,-
Purezza sparkling water Purezza vann med kullsyre	45,-/69,-

Spirits | Brennevin

Gin	4 cl
Gin Mare	140,-
Botanist Gin	160,-
Harahorn Gin	140,-
Bareksten	140,-
Harahorn Pink	150,-
Hendricks	160,-
Vodka	
Grey Goose	160,-
Belvedere	145,-
Whiskey	
Macallan 12	235,-
Michters US*1 Bourbon	195,-
Balvenie 12	200,-
Johnnie Walker Black Label	145,-
Johnnie Walker Blue	485,-
Nikka From the Barrel	215,-
Rum	
Diplomatico Reserva Exclusiva	170,-
Plantation XO	165,-
Zacapa 23	160,-
Cognac	
Remy Martin VSOP	160,-
Braastad XO	160,-
Akevitt	
Lysholm #52	110,-
Løiten Linje	120,-
Bareksten Botanical	175,-
Gammel Opland	130,-

Embrace the Digital Detox



Brasseriet is a mobile-free zone