

Starters | *Forretter*

Salmon Sashimi (*F, SO*) 225,-
With ponzu sauce and spring onions
Laks sashimi med ponzusaus og vårløk

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, PE, AL, 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*) 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

Main courses | *Hovedretter*

Pasta Alfredo with Bacon (*E, M, W, CEL*) 295,-
Creamy mushroom and parmesan sauce, bacon, fettuccine pasta and fresh parsley
Kremet sopp- og parmesansaus, bacon, fettuccine pasta og fersk persille

Chicken Ramen (*E, W, SO, SE*) 245,-
With noodles, pak choy, edamame, chili and egg
Med nudler, pak choy, edamame, chili og egg

Club Sandwich (*E, SO, MU, W*) 325,-
Organic chicken, bacon, tomato, mustard, mayonnaise, lettuce in toasted bread with french fries and aioli
Økologisk kylling, bacon, tomat, sennep, majones og salat i ristet brød med pommes frites og aioli

Moules Frites (*SO, MO*) 345,-
In coconut milk, ginger, chili and lemongrass. Served with french fries and aioli
Dampede blåskjell i kokosmelk, ingefær, chili og sitrongress. Servert med pommes frites og aioli

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

#Crispy Fried Mountain Trout (*F, M*) 445,-
From Sirdal, served with oven-baked potatoes, cabbage and butter sauce
Fra Sirdal, servert med ovnsbakte poteter, kål og smørsaus

#Pork Filet (*M, SO*) 455,-
Creamy chantarelle sauce, potatoe puré, carrot and parsnip
Svinemedaljong med kremet kantarellsaus, potet-pure, gulrot og pastinakk

#Lamb Shank (*M*) 475,-
Potato purée, fermented cabbage, oven-baked carrots, and red wine sauce
Potetpuré, fermentert kål, ovnsbakte gulrøtter og rødvinssaus

#The Well Sirloin steak (*CEL, E*) 495,-
Seasonal vegetables. Choose between béarnaise/ red wine sauce and french fries/hash browns
Sesongens grønnsaker. Velg mellom béarnaise/ rødvinssaus og pommes frites/røstipotet

THE WELL
BRASSERIET

Pizza – White | *Pizza – Hvit*
Sour cream sauce | *Rømmesaus*

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

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

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

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

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

Desserts | *Dessерter*

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

Chocolate Fondant (*G, E, L*) 195,-
With vanilla icecream
Husets vaniljeiskrem

The Well Petit four (*M, E, 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

Apple Crumble (*M, E, AL, W*) 165,-
Served with our homemade vanilla ice cream, almonds, and raspberries
Serveres med vår hjemmelagde vaniljeis, mandler og friske bringebær

Snacks | *Snacks*

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

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

Kopanisti with Pita Bread (*M, W, SU*) 145,-
With freshly baked pita bread, feta cheese, grilled bell pepper, garlic, sun-dired tomatoes and chili
Med nybakt pitabrød, fetaost, grillet paprika, hvitløk, soltørkede tomater og chilli

Grilled Camembert (*M, W, N, WN*) 245,-
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, SE*) 225,-
Marinated Korean style chicken wings
Koreansk-marinerte kyllingvinger

Charcuterie (*M, W*) 325,-
Seasonal Norwegian cheeses and cold cuts
Sesongens norske oster og spekemat

Green dishes | *Grønne retter*

Forest Mushroom Toast (*W, M*) 225,-
Sourdough bread, mushrooms, burnt pepper butter, cream cheese and chives
Surdeigbrød, sopp, brent paprika smør, philadelphiaost og gressløk

Pinsa Mortadella* (*W, N, M, PT*) 245,-
Mortadella ham, pesto, nuts, ruccola, avocado, and pickled onion
Mortadellaskinke, pesto, nøtter, ruccola, avokado og syltet løk

* This dish is available as a vegetarian option
Denne retten kan bestilles som vegetar

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

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

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

Baked Cauliflower (*E, HN, SU*) 295,-
With beetroot hummus, hazelnuts and truffle mayo
Gratinert blomkål med rødbetehummus, hasselnøtter og trøffelmajones

Chevre Salad (*M, W, WN*) 295,-
Grilled beets with figs and walnuts, served with vinaigrette
Grillede beter med fiken og valnøtter, servert med vinaigrette

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, *rødvinsaus* (*CEL*) 30,-
Pepper sauce, *peppersaus* (*M*) 30,-
French fries, *potmes frites* 65,-
Hash browns, *røstipoteter* (*M*) 65,-

Sparkling Wine | Champagne

Musserende | Champagne

	Glass Bottle
NV Prosecco	145,-/695,-
Signore Giuseppe, Veneto, Italy	
NV Crémant de Bourgogne	169,-/795,-
Raoul Clerget, Bourgogne, France	
NV Champagne Special Reserve	210,-/1.095,-
Léonce d’Albe, Aube, France	

White Wine | Hvitvin

2022 Hans Geissler Riesling Trocken,	145,-/695,-
Rhein, Germany	
2022 Henry Natter Sancerre	195,-/950,-
Loire Valley, France	
2023 Chablis Cuvee Saint Martin	179,-/850,-
Dom. Laroche, Chablis, France	
2023 Domäne Wachau Gruner Veltliner	169,-/815,-
Federspeil Terrassen, Wachau, Austria	

Rosé Wine | Rosévin

2021 Domaine Triennes	149,-/695,-
Triennes, Languedoc-Roussillon, France	

Red Wine | Rødvín

2021 Valpolicella Classico DOC	149,-/695,-
Allergrini, Veneto, Italy	
2019 Vina Alberdi Reserva,	179,- /895,-
La Rioja Alta, Spain	
2021 Potel-Aviron Pinot Noir Cuvee	149,-/695,-
Reserve Vin De France, Burgundy, France	
2019 Barbera d’Alba Superiore	185,-/915,-
Fenocchio, Piemonte, Italy	

Dessert Wine | Dessertvin

2016 Rieslaner Auslese	179,-/950,-
Von Buhl, Pfalz, Germany	
2023 Toso Brachetto d’Acqui	125,-/615,-
Fiocco di Vite, Piemonte Italy	
2022 Bringebærlandets dessertvin	159,-/895,-
Drøbak, Norway	

Beer/Cider | Øl/Sider

Draught Hansa Pilsner (B)	0,5l 139,-
Fatøl Hansa Pilsner (B)	
Draught Hansa Mango IPA (B)	0,5l 149,-
Fatøl Hansa Spesial IPA (B)	
Draught Nøgne Ø Blanc (B)	0,3l/129,-
Fatøl Nøgne Ø Blanc (B)	
Bulmers Original 0,5l (B)	129,-
Ginger Joe 0,33l (B) Oslo	129,-
Sol beer 0,33l	129,-
Oslo Brewing Norwegian Blonde 0,33l (B)	129,-
Oslo Brewing Lager gluten free 0,33l (B)	135,-
Hansa Seltzer Eple/Mango/Grapefrukt 0,33l	129,-

Signature Cocktails |

Signatur Cocktailer

Frosé	195,-
Rosé wine, cointreau, St.Germine, lemon	
Rosévin, Cointreau, St.Germine, sitron	
Jungle Bird	195,-
Bacardi Spiced Rum, Campari, pineapple,	
passionfruit and lime	
Bacardi Spiced Rum, Campari, ananas,	
pasjonsfrukt og lime	
Orchard Fizz	195,-
Whitley Neill Aloe and cucumber gin, green apple, lemon,	
elderflower soda	
Whitley Neill Aloe og agurk-gin, grønt eple, sitron,	
hylleblomstbrus	
Winter in Tokyo	195,-
Whitley Neill Yuzu, white Strawberry gin, rose lemonade	
Whitley Neill Yuzu, hvit jordbærgin, rose lemonade	

Mocktails | Mocktailer

	Glass
Berry Spritz	129,-
Raspberry, strawberry, grapefruit,	
Orange Bittersweet Aperitivo	
Bringebær, jordbær, grapefrukt,	
Orange Bittersweet Aperitivo	
Amaretti sour	129,-
Lyre's Amaretti, Lyre's American Malt, lemon	
Lyre's Amaretti, Lyre's American Malt, sitron	
Amazonia	129,-
Passionfruit, pineapple, lime, alcohol-free rum, mint	
Passjonsfrukt, ananas, lime, alkoholfri rom, mint	
Ginish G&T	129,-
Ginish, Thomas Henry tonic water	

Spirits | Brennevin

Gin	4cl
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 (4cl)	485,-
Nikka From the Barrel (4cl)	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,-

Classic Cocktails |

Klassiske Cocktailer

Ask your server about classic cocktails

Non-alcoholic | Alkoholfritt

	Glass
The Well Juice	
Carrot, chili, ginger and apple	109,-
Gulrot, chili, ingefær og eple	
Pear, cucumber, celery, spinach and apple (CEL)	109,-
Pære, agurk, selleri, spinat og eple	
Local Soda	
Oppegård brus: raspberry / bringebær	89,-
Kombucha:	89,-
Ginger / ingefær	
Strawberry / jordbær	
Purezza sparkling water	45,-/69,-
Purezza vann med kullsyre	
Copenhagen Sparkling Tea	119,-/495,-
Organic non-alcoholic Sparkling Tea	
Økologisk alkoholfri musserende Te	
Hansa Null (Glutenfri) 0,50l	89,-
Lervig No Worries 0,33l	89,-
Heineken 0,0% 0,33l	89,-
Nøgne Ø Himla Humla 0,33l	89,-
Ginger Joe Non-Alcohol 0,33l	89,-
The Well Ice Tea (Please ask your waiter for todays flavor)	75,-
Eplemost	65,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	65,-
Luscombe Sicilian Lemonade	65,-

Coffee / Tea | Kaffe / Te

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

Allergies | Allergener

B = barley, bygg	SE = sesame seeds, sesamfrø
E = egg, egg	SF = shellfish, skalldyr
F = fish, fisk	SO = soya, soya
M = milk / lactose, melk / laktose	SU = sulphite, sulfitt
R = rye, rug	HN = hazelnuts, hasselnøtter
W = wheat / gluten, hvete / gluten	WN = walnuts, valnøtter
AL = almonds, mandler	CN = cashew nuts, cashewnøtter
PE = peanuts, peanøtter	PT = pistachio, pistasj
PN = pine nuts, pinjekjerner	
PC = pecans, pekannøtter	
CEL = celery, selleri	
MO = molluscs, bløtdyr	
MU = mustard, sennep	
Dishes may contain traces of allergens. Alle retter kan inneholde spor av allergener.	# = not included in hotel packages
All our wines contain sulphite. Alle våre viner inneholder sulfitter	# = ikke inkludert i hotellpakker