

Starters | *Forretter*

Fish & Seafood Symphony (W, SO, F, MU, 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) 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

Chicken Gyoza (W, SO, E, MO, SE) 245,-
With kimchi salad, teriyaki and togarashi mayonnaise
Med kimchi salat, teriyaki og togarashi majones

Main courses | *Hovedretter*

Pasta Rosso (E, M, W, PN, CN) 295,-
Tagliatelle and confit chicken thigh, in a creamy sauce with sundried tomatoes and pine nuts
Tagliatelle og confit kyllinglår, i en kremet saus med soltørket tomat og pinjekjerner

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

Club Sandwich (E, 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, W, M, E, MU) 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

The Well Burger (E, W, M) 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

Roastbeef Sandwich (W, E, M, CEL, MU, SU) 295,-
With organic sourdough bread with salad, vegetables and remoulade
Med økologisk surdeigsbrød, salat, grønnsaker og remulade

#Pan-Fried Cod/Skrei in season (F, M, SU) 495,-
Pan-fried cod/skrei in seson, with pea purée, bacon, carrots, sandefjord butter, and roasted potatoes
Pannestekt torsk/skrei i sesong, med erterpure, bacon, gulrot, sandefjordsmør og bakte perlepoteter

#Venison Tenderloin (M, SU, CEL) 545,-
Venison with celery root purée, beets, rösti potatoes, and red wine sauce. Served with stirred lingonberries
Hjort med selleripuré, beter, røstipotet og rødvinssaus. Serveres med rørte tyttebær

#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, 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, CN, PE, AL) 295,-
With cured truffle salami, mixed nuts and truffle aioli
Med 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 spicy Nduja sausage, mozzarella, red onion and ruccola
Med sterk 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,-
With Norwegian blue cheese, mozzarella, figs, rucola and roasted walnuts
Med norsk blåmuggost, mozzarella, fiken, ruccola og ristede valnøtter

Desserts | *Dessерter*

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

Chocolate Fondant (W, E, M) 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

Financier (M, E, AL) 195,-
With mascarpone and passion fruit jelly. Served with dark chocolate ice cream
Med mascarpone og pasjonsfruktgelé. Serveres med mørk sjokoladeis

Crème Brûlée (M, E) 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,-

Kopanisti with Pita Bread (M, W, SU) 145,-
Freshly baked pita bread with feta cheese, grilled bell pepper, garlic, sun-dired tomatoes and chili
Nybakt pitabrød med dip av 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, servert 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*

Red Chicken Curry* (M, SO, SE, CEL, 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

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

* 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

Brussels Sprout Sandwich 295,-
(W, E, M, SO, PE, AL, CN, SU)
Organic sourdough bread with miso mayonnaise, baby potatoes, caramelized onions, nut crunch, and parmesan
Økologisk surdeigsbrød med misomajones, perlepotet, karamellisert løk, nøttekrønsj og parmesan

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

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

Skaguntoast (W, E, M, MU, F, SF, SU) 295,-
With organic butter loaf and salmon roe
Med økologisk smørloff og laksrogn

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, *pommes frites* 65,-
Hash browns, *røstipoteter* (M) 65,-

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 Domäne Wachau Gruner Veltliner Federspeil Terrassen, Wachau, Austria	169,-/815,-
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 Allergini, Veneto, Italy	149,-/695,-
2024 Les Salices Pinot Noir François Lurton, Languedoc-Roussillon, France	149,-/695,-
2019 Vina Alberdi Reserva, La Rioja Alta, Spain	179,-/895,-
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 Disznókő Tokaji Furmint Late Harvest, Hungary	145,-/750,-
2022 Bringebærlandets dessertvin Drøbak, Norway	159,-/895,-

Beer/Cider | Øl/Sider

Draught Hansa Pilsner (B) Fatøl Hansa Pilsner (B)	0,5l 139,-
Draught Hansa Mango IPA (B) Fatøl Hansa Spesial IPA (B)	0,5l 149,-
Bulmers Original 0,5l (SU) Ginger Joe 0,33l (SU) Sol beer 0,33l (B) Oslo Brewing Norwegian Blonde 0,33l (B) Oslo Brewing Lager gluten free 0,33l Nøgne Ø Blanc 0,5l (B, W)	149,- 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 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,-
Palom-ISH ISH Agave, pink grapefruit, lime	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, elderflower soda Whitley Neill Aloe og agurk-gin, grønt eple, sitron, hylleblomstbrus	195,-
Pink Panther Harahorn Pink Gin, rose lemonade	195,-
Oslo Mule Aquavit, lime, ginger beer Aquavit, lime, ingfærøl	195,-
Ruby Paloma Jose Cuero tequila, lime, Toso Brachetto d'Acqui	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	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 Tea	43,-
Espresso Americano Cortado (M) Cappuccino (M) Caffe Latte (M) Ice Coffee	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,- 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,-
Purezza sparkling water Purezza vann med kullsyre	45,-/69,-
Copenhagen Sparkling Tea Organic non-alcoholic Sparkling Tea Økologisk alkoholfri musserende Te	119,-/495,-
Hansa Null (Glutenfri) 0,50l Heineken 0,0% 0,33l (B) Nøgne Ø Himla Humla 0,33l (B) Ginger Joe Non-Alcohol 0,33l	89,- 89,- 89,- 89,-
The Well Ice Tea (Please ask your waiter for todays flavor) Eplemost Coca-Cola, Coca-Cola Zero, Fanta, Sprite Luscombe Sicilian Lemonade	75,- 65,- 65,- 65,-

Spirits | Brennevin

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

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

* Inneholder 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