

THE WELL  
BRASSERIET

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

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 Løymrom (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.

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<br>Signore Giuseppe, Veneto, Italy              | 145,-/695,-    |
| NV Crémant de Bourgogne<br>Raoul Clerget, Bourgogne, France | 169,-/795,-    |
| NV Champagne Special Reserve<br>Léonce d'Albe, Aube, France | 210,-/1.095,-  |

White Wine | Hvitvin

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

Rosé Wine | Rosévin

|                                                                 |             |
|-----------------------------------------------------------------|-------------|
| 2021 Domaine Triennes<br>Triennes, Languedoc-Roussillon, France | 149,-/695,- |
|-----------------------------------------------------------------|-------------|

Red Wine | Rødvín

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

Dessert Wine | Dessertvin

|                                                               |             |
|---------------------------------------------------------------|-------------|
| 2023 Toso Brachetto d'Acqui<br>Fiocco di Vite, Piemonte Italy | 125,-/615,- |
| 2021 Disznókő Tokaji<br>Furmint Late Harvest, Hungary         | 145,-/750,- |
| 2022 Bringe­bærlandets dessertvin<br>Drøbak, Norway           | 159,-/895,- |

Beer/Cider | Øl/Sider

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

Mocktails | Mocktailer

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

Signature Cocktails | Signatur Cocktailer

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

Classic Cocktails | Klassiske Cocktailer

Ask your server about classic cocktails

Coffee / Tea | Kaffe / Te

|                                                                                                                    |           |
|--------------------------------------------------------------------------------------------------------------------|-----------|
| Bestemors Have<br>Apple, elderberry, beetroot, hibiscus, blackcurrants<br>blackberries, raspberries and strawberry | 45,-      |
| Morgenfrisk<br>Green tea, citrus, ginger, cinnamon, lemon, carrot<br>and licorice root                             | 45,-      |
| Energisk Ingefær<br>Ginger, rosehip, mango, pineapple, apple, white<br>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<br>Carrot, chili, ginger and apple<br>Gulrot, chili, ingefær og eple                                                                               | 109,-                                  |
| Pear, cucumber, celery, spinach and apple (CEL)<br>Pære, agurk, selleri, spinat og eple                                                                           | 109,-                                  |
| Local Soda<br>Oppegård brus: raspberry / bringebær                                                                                                                | 89,-                                   |
| Kombucha<br>Ginger / ingefær<br>Strawberry / jordbær                                                                                                              | 89,-                                   |
| Sparkling Botanical Drinks<br>Ravn & By No1<br>Ravn & By No2                                                                                                      | 33 cl 175,-<br>33 cl 185,-             |
| Copenhagen Sparkling Tea<br>Organic non-alcoholic Sparkling Tea<br>Økologisk alkoholfri musserende Te                                                             | 119,-/495,-                            |
| Hansa Null (Glutenfri)<br>Nøgne Ø Himla Humla (B)<br>Ginger Joe Non-Alcohol                                                                                       | 50 cl 89,-<br>33 cl 89,-<br>33 cl 89,- |
| The Well Ice Tea (Please ask your waiter for todays flavor)<br>Ringi Eplemost<br>Luscombe Sicilian Lemonade<br>Coca-Cola, Coca-Cola Zero, Fanta Zero, Sprite Zero | 75,-<br>65,-<br>65,-<br>65,-           |
| Purezza sparkling water<br>Purezza vann med kullsyre                                                                                                              | 45,-/69,-                              |

Spirits | Brennevin

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

Embrace the Digital Detox



Brasseriet is a mobile-free zone