

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 rucola, parmesan, pine nuts, fried capers, and balsamic cream
Rucola, 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
- 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) 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, 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
- 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/rødvinsaus 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 rucola
Med sterk Nduja-pølse, mozzarella, rødløk og rucola
- Pizza Parma Ham (M, W, PN) 295,-
With mozzarella, aromatic mushrooms, rucola and toasted pine nuts
Med parmaskinke, mozzarella, aromasopp, rucola 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, rucola and roasted walnuts
Med norsk blåmuggost, mozzarella, fiken, rucola 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-dried 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, rucola, 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, rødvinsaus (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, skaldyr
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 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 Allergrini, 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 Bringeberlandets 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)	149,-
Ginger Joe 0,33l (SU)	129,-
Sol beer 0,33l (B)	129,-
Oslo Brewing Norwegian Blonde 0,33l (B)	129,-
Oslo Brewing Lager gluten free 0,33l	135,-
Nøgne Ø Blanc 0,33l (B, W)	129,-

Mocktails | Mocktailer

Non-alcoholic | Alkoholritt

	Glass
Berry Spritz Raspberry, strawberry, grapefruit, Orange Bittersweet Aperitivo Bringeber, 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	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 | Alkoholritt

	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,-

Mobile-free zone