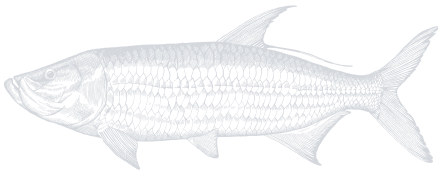


Snacks | *Snacks*

Valencia almonds (AL) 	75,-
Valencia-mandler	
Lemon & chili marinated olives (SU) 	95,-
Sitron- & chilimarinerte oliven	
Bread & aioli (E, W, MU) 	85,-
Homemade aioli and organic sourdough bread	
Hjemmelaget aioli og økologisk surdeigsbrød	
Bread, olive oil & balsamic (W) 	85,-
Organic sourdough bread, IL Giardino extra virgin olive oil and Balsamic vinegar	
Økologisk surdeigsbrød, IL Giadino ekstra virgin olivenolje og balsamicoeddik	
Glazed chicken wings (W, SO, SES)	195,-
Marinated Korean style chicken wings	
Koreansk marinerte kyllingvinger	
Cold cuts & cheese platter (M, W)	220,-
Seasonal Norwegian cheeses and cold cuts	
Sesongens norske oster og spekemat	



Raw | *Rå*

Caviar of Kalix (løyrom) (F, W, M) (30 g)	345,-
Served on sourdough toast, Røros sour cream, red onions, dill, chive and lemon	
Kalix løyrom med surdeig toast Røros rømme, rødløk, dill, gressløk og sitron	
Norwegian oyster (3 pcs.) (SF)	195,-
With 3 flavours, natural, mignonette, chili & lemon	
Norske Østers (3 stk.) med 3 smaker, naturell, mignonette, chili & sitrongress	
Scallops crudo (MO, SF, F)	195,-
With lime citrus and coriander dressing	
Kamskjellcrudo med lime og korianderdressing	
Sashimi laks (F, SO)	195,-
With ponzu sauce and spring onions	
Salmon Sashimi med ponzusaus og vårløk	
Salmon ceviche (F, CEL)	225,-
Norwegian Salmon, marinated in lime, mango, aji amarillo, red onion, cancha corn and coriander	
Norsk laks marinert i lime, mango, aji amarillo, rødløk, cancha corn og koriander	
Beef Tartar (E, W, MU) (100 g) 225,- / (200 g) 325,-	
With shallots, capers, cornichons, pickled beetroot, parsley and organic egg yolk	
Beef Tartar med sjalottløk, kapers, sylteagurk, syltede rødbeter, persille og økologisk eggeplomme	

Allergies | *Allergener*

B = barley, bygg	SF = shellfish, skalldyr
E = egg, egg	SO = soya, soya
F = fish, fisk	SU = sulphite, sulfitt
M = milk, lactose, melk / laktose	HN = hazelnuts, hasselnøtter
R = rye, rug	WN = walnuts, valnøtter
W = wheat / gluten / hvete / gluten	PT = pistachio, pistasje
AL = almonds, mandler	CN = cashew nuts, cashewnøtter
PE = peanuts, peanøtter	
PN = pine nuts, pinjekjerner	 = vegetar, vegetarian
PC = pecans, pekannøtter	 = vegansk, vegan
CEL = celery, selleri	# = Not included in hotel packages,
MO = molluscs, bløtdyr	# = Ikke inkludert i hotell pakker
MU = mustard, sennep	
SE = sesame seeds, sesamfrø	



Mobile-free zone»

THE WELL
BRASSERIET

Green dishes | *Grønne retter*

Avocado Toast (W, F, M, MU, PN, PT, HN, AL) 	195,-
With crayfish spread, avocado, arugula, fennel, beetrootpurè and nut crunch	
Avocado toast with ruccula, fennikel, rødbetpurè og nøttecrunch	
Traditional <<Rekesmørbrød>> (E, W, M, MU)	279,-
Sourdough bread, heaped with peeled prawns, cherry tomato, egg, dill, salmon roe, mayonnaise and lemon	
Rekesmørbrød med surdeigbrød, pillede reker, cherrytomat, egg, dill, lakserogn, majones og sitron	
Farro salad* (MU, PC, W, SO, M) 	295,-
Spelt, arugula, apple, roasted pecans, parsley, parmesan, organic honey and mustard dressing	
Spelt, ruccola, eple, ristede pekannøtter, persille, parmesan, økologisk honning og sennepsdressing	
The Well Quinoa salad* (PE, CEL, SE, SO) 	295,-
Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing (served with tofu or organic chicken from Hovelsrud Gård)	
Tricolor Quinoa, grønnsaker, avocado, edamame, ingefær, peanøtter og misodressing (serveres med tofu eller økologisk kylling fra Hovelsrud gård)	
*Add to your salad Legg til følgende:	
Marinated tofu (SO)  or Organic chicken	
Marinert tofu (SO)  eller Økologisk kylling	

Main courses | *Hovedretter*

Vongole linguine (SF, SO, MU, W)	270,-
With mussel stock, chili, garlic and parsley	
med blåskjellkraft , chili, hvitløk og persille	
The Fish Burger (F, E, W, M, CEL)	285,-
Housemade cod burger, remoulade, root chips, arugula, oven-baked pearl potatoes, parmesan and parsley	
Huset laget torskeburger, remulade, rotchips, ruccola ovnsbakte perlepoteter, parmesan og persille	
The Well Burger (E, W, M, MU, SU)	315,-
Norwegian Angus burger with cheese, pickled onions, BBQ sauce, aioli, oven-baked pearl potatoes with parmesan and parsley	
Norsk angusburger med ost, syltet løk, BBQ-saus, aioli, ovnsbakte perlepoteter med parmesan og persille	
BBQ chicken leg (MU)	345,-
Grilled chicken leg glazed with BBQ sauce, fresh salad and root chips	
Grillet kyllinglår glassert med BBQ saus, frisk salat og rotchips	
Turbot # (M, MU, SU)	490,-
With creamy champagne sauce, parsnip puree, baked beetroot, asparagus, pickled chiogia beetroot and salmon roe	
Piggvar med kremet champagnesaus og pastinakkpurè bakte rødbeter, asparges, syltede, chiogiabeter og lakserogn	
The Well Steak * # (M) (500 g)	595,-
T-bone steak, confit tomatoes, arugula, parmesan and "Bistro" french fries	
T-bone stek, confit tomat, ruccula, parmesan, og pommes bistro.	
*Choose your sauce Legg til følgende	
Béarnaise sauce (E), Redwine sauce (SO) or Chimichurri	
Béarnaisesaus (E), Rødvinsaus (SO) eller Chimichurri,	
Fish of the day	385,-
Please ask your waiter	
Dagens fangst (vennligst spør din servitør)	

Aperitif

Prosecco	
Glass – 145,- Bottle/Flaske – 695,-	
Champagne	
Glass – 205,- Bottle/Flaske – 1.050,-	
Mimosa – 155,-	
Aperol Spritz – 189,-	



Pizza – White | *Pizza – Hvit*

Røros sour cream sauce | *Røros-rømmesaus*

Pizza Carbonara (E, W, M, SU)	255,-
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) 	259,-
With Shimeji mushrooms, mozzarella, chèvre and fresh thyme	
Med shimejisopp, mozzarella, chèvre og frisk timian	



Pizza – Red | *Pizza – Rød*

Tomato sauce | *Tomatsaus*

Pizza Nduja (W, M)	265,-
With spicy pork sausage, mozzarella, red onion and ruccola	
Med pølse av svinekjøtt og chili, mozzarella, rødløk og ruccola	
Pizza Parma (W, M, PN)	295,-
With parma ham, mozzarella, cremini mushrooms, arugula and roasted pine nuts	
Med parma ham, mozzarella, creminisopp, ruccola og ristede pinjekjerner	
Pizza Caprese (W, M) 	259,-
With confit cherry tomatoes, mozzarella, burrata and fresh basil	
Med confiterte cherrytomater, mozzarella, burrata og fersk basilikum	
Pizza Ham (W, M)	255,-
With Ham, mozzarella, olives and pickled onion	
Med skinke, mozzarella, oliven og syltet løk	
Pizza Fønix (W, M, WN) 	265,-
Norwegian blue cheese, mozzarella, figs, ruccola and roasted walnuts	
Norsk blåmuggost, mozzarella, fiken, ruccola og ristede valnøtter	



Desserts | *Desseter*

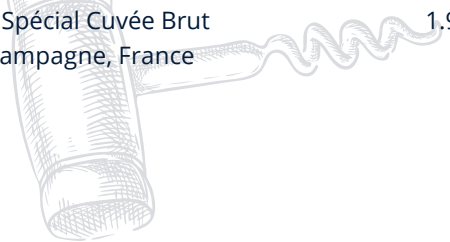
Fresh berries	159,-
With homemade ice cream (M) or sugar free sorbet	
Friske bær med hjemmelaget iskrem (M) eller sorbet uten sukker	
Extra scoop of ice cream (M) or sorbet (please ask your waiter)	49,-
Ekstra kule av iskrem (M) eller sorbet (vennligst spør din servitør)	
Crème brûlée (E, M)	169,-
Profiteroles (E, M, W)	179,-
Puff pastry filled with homemade Madagascar vanilla ice cream and warm chocolate sauce	
Bakverk fylt med hjemmelaget Madagaskar vaniljeis og varm sjokoladesaus	
Black currant parfait (E, M, PT)	195,-
With forest fruit sorbet, chocolate, matcha and pistachio crumble.	
Solbær parfait med skogsbær sorbet, sjokolade, matcha, og pistasje crumble.	



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	205,-/1.050,-
NV Collection 244 Louis Roederer, Reims, France	1.595,-
NV Bollinger Spécial Cuvée Brut Bollinger, Champagne, France	1.950,-



White wine | Hvitvin

2022 Hans Geissler Riesling Trocken, Rhein, Germany	145,-/695,-
2020 Chablis Cuvee St. Marie Jean-Marc Brocard, Chablis, France	195,-/935,-
2021 Sandhi Central Coast Chardonnay Sandhi Wines, California, USA	199,-/999,-
2021 Leirana Albariño Forjas del Salnés, Rias Baixas, Spain	1.045,-
2020 Sauvignon Blanc I Von Winning, Pfalz, Germany	1.195,-
2020 Bourgogne Blanc Les Sétilles Olivier Leflaive, Burgund, France	1.350,-
2021 Westhofener Kirchspiel GG Riesling Trocken Weingut K. F. Groebe, Rheinhessen, Germany	1.650,-
2019 Chassagne-Montrachet 1er Cru Tête du Clos Domaine Heitz-Lochardet, Chassagne-Montrachet, Burgundy, France	1.890,-

Rosé wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, France	149,-/695,-
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Dessert wine | Dessertvin

2018 Château Gravas Sauternes, France	105,-/815,-
2018 Mád Sweet by Tokaj Tokaj, Hungary	110,-/595,-

Red wine | Rødvin

	Glass Bottle
2021 Valpolicella Classico DOC Allergrini, Veneto, Italy	149,-/695,-
2020 Bourgogne Pinot Noir Nuiton-Beaunoy, Burgund, France	185,-/915,-
2019 Barbera d’Alba Superiore Fenocchio, Piemonte, Italy	185,-/915,-
2021 Frontonio Microcosmico Garnacha Bodegas Frontonio, Aragon, Spain	995,-
2016 Château Bergey Péssac-Leognan, Bordeaux, France	1.200,-
2018 The Offering Sans Liege Wines, California, USA	1.300,-
2010 Château Kirwan Margaux, Bordeaux, France	2.100,-
2020 Antinori Tignanello Marchese Antinori, Toscana, Italy	2.150,-



Cocktails | Cocktailer

Jungle Bird Bacardi Carta Negra, Campari, Pineapple and Passionfruit Bacardi Carta Negra, Campari, ananas og pasjonsfruk	195,-
Le Fleur Mexicaine Jose Cuervo Reposado Tequila, Crème de Cassis, Elderflower and Ginger beer Jose Cuervo Reposado Tequila, Crème de Cassis, Hylleblomst og Ingefærøl	
The Well Bellini Lysholm no. 52, Aperol, Peach Liqueur, Mango, Prosecco Lysholm no. 52, Aperol, Peach Liqueur, Mango, Prosecco	
Strawberries and Cream (M) Vodka, Amaretto Velvet, Strawberry, Espresso Vodka, Amaretto Velvet, Strawberry, Espresso	
Bloody Mary Vodka, tomato juice and lemon Vodka, tomatjuice og sitron	



Mocktails | Mocktailer

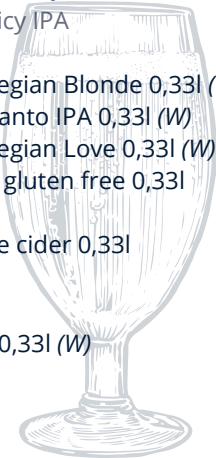
Non-alcoholic Alkoholfritt	
ALT. Organic non-alcoholic Sparkling wines (0.2l) Choose between Chardonnay or Rosé Velg mellom Chardonnay eller Rosé	139,-
Amaretti sour Lyre’s Amaretti, Lyre’s American Malt, lemon Lyre’s Amaretti, Lyre’s American Malt, sitron	129,-
Dark and Stormy Rumish, lime and Premium Ginger Beer Rumish, sitron og Premium Ingefærøl	129,-

Drinks | Drikker

THE WELL JUICE Carrot, chili, ginger and apple Gulrot, chili, ingefær og eple	109,-
Pear, cucmuber, celery, spinach and apple (CEL) Pære, agurk, selleri, spinat og eple	109,-
Kombucha: strawberry or ginger jordbær eller ingefær	89,-
Local Soda Oppegård brus: raspberry bringebær	79,-
Purezza sparkling water Purezza vann med kullsyre	45,-/69,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	65,-

Beer | Øl

Draught Frydenlund Pilsner Fatøl Frydenlund Pilsner	0,4l/129,- 0,5l 139,-
Draught Frydenlund Juicy IPA Fatøl Frydenlund Juicy IPA	0,4l/139,- 0,5l 149,-
Oslo Brewing Norwegian Blonde 0,33l (W) Oslo Brewing Esperanto IPA 0,33l (W) Oslo Brewing Norwegian Love 0,33l (W) Oslo Brewing Lager gluten free 0,33l	129,- 129,- 129,- 129,-
Lovløs Østkyst apple cider 0,33l Eplecider	129,-
Non-alcoholic beer 0,33l (W) Alkoholfri øl	89,-



The Well Herbal Tea Blends

The Well Urteteer

Signature blend: apple, birch, spruce shoots, lemon balm, liquorice root Eple, bjørk, granskudd, sitronmelisse, lakrisrot	43,-
Berry Hike: apple, thorn wood, apple mint, lingonberry, raspberry På bærtur: eple, tinnvedbær, eplemynte, tyttebærblad, bringebærblad	43,-

Coffee / Tea | Kaffe / Te

Qimen: black tea from Qimen, Anhui, China Sort te fra Qimen, Anhui, Kina	43,-
Maojian: green tea from Suizhou, Hubei, China Grønn te fra Suizhou, Hubei, Kina	43,-
Green peach & ginger from Malawi, Africa Grønn fersken & ingefær fra Malawi, Afrika	43,-
Espresso Americano Cortado (M) Cappuccino (M) Caffe Latte (M)	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,-