

Aperitif

Husets Prosecco
Glass – 149,- Flaske – 690,-

Husets Champagne
Glass – 189,- Flaske – 895,-

Mimosa – 155,-

Kir Royal – 165,-

Aperol Spritz – 165,-



THE WELL BRASSERIET



Til Aperitif

Norske østers, 3 stk. (B, SU) 155,-
Norwegian Oysters (3 units)

Osteanretning med Norske lokale
oster og spekemat (ME, H, MN) 195,-
Norwegian cheeses and charcuterie

Marinerte oliven, nybakt brød
og aioli (SU, H, E) 145,-
*Marinated olives, homemade aioli and
freshly baked bread*

Forretter | Starters

Laks rillette (F, SEN, E, ME, H) 190,-
Laks fra de Norske fjorder, røkt og fersk,
serveres med syltet agurk, salat og surdeigsbrød
*Mix of cold smoked and fresh salmon, served with home-
made pickled cucumbers and sour dough baguette*

Biff tartar (SEN, H, E, ML) 195,-
Rå, fersk kvernet okse, smaksatt med sjalottløk,
persille, syltet agurk, Dijon sennep og fritert kapers
*Beef tartar, seasoned with schallots, parsley,
cornichons, Dijon mustard and fried capers*

Ceviche (F, SEL) 165,-
Fersk fisk marinert i lime, mango, chilli og coriander
Fresh fish marinated in lime, mango, chilli and coriander

Polenta (SO) 185,-
Grillet maiskake, med sommergulrøtter glasert
i lønnesirup, balsamico og confiterte tomater
*Grilled Polenta served with maple glazed summer carrots
and confit tomatoes*

Ferske grønlandsreker (E, SEN, SK, ML) 259,-
Serveres med nybakt surdeigsbrød, aioli og sitron
*Fresh shrimps from Greenland, served with sour dough
bread, aioli and lemon*

Supper & Salater Soups & Salad

Jordbær gazpacho (ML) 165,-
Forfriskende kald sommersuppe med norske
jordbær, tomater og agurk
*Refreshing cold soup made of Norwegian strawberries,
tomatoes and cucumber*

Chef salat servert med scampi (SK, E, SEN) 255,-
Marinert scampi, salat, cherry tomat, asparges,
fennikel, vaktelegg, agurk og polkabeter med
vinaigrettedressing
*Marinated scampi, salad, cherry tomatoes, asparagus,
fennel, quail eggs, cucumber and beets with vinaigrette
dressing*

Cæsarsalat (E, F, H, ML, SEN, SU) 245,-
Cæsarsalat med kylling, bacon, romanosalat,
parmesan, brødkrutonger og cæsardressing
*Caesar salad served with chicken, bacon, romaine lettuce,
parmesan, croutons and Caesar dressing*

Allergener | Allergies

B=bløtdyr, molluscs
BG=bygg, barley
BM = byggmalt, barley malt
E = egg, egg
F = fisk, fish
H = hvete / gluten, wheat, gluten
KS = kaliumdisulfitt, potassium
ML = melk / laktose, milk, lactose
MN = mandel, almond

PK = pinjekjerner, pine nuts
R = rug, rye
SEL = selleri, celery
SEN = sennep, mustard
SES = sesamfrø, sesame seeds
SK = skalldyr, shellfish
SO = soya, soya
SU = sulfitt, sulphite
V = valnøtter, walnuts

Hovedretter | Main Courses

Skalldyrfat (min 2 pax) (B, SU, E, SEN, SK, H) 1.250,-
Hummer, sjøkreps, blåskjell, østers fra norskekysten,
ferske reker, krabbeklør, ferskmarinert kamskjell
Serveres med nybakt surdeigsbrød, aioli og thousand
island dressing
*Lobster, langoustines, mussels, oysters, shrimps, crab
legs, freshly marinated scallops. Served with sourdough
bread aioli and Thousand Island dressing*

Dagens fangst (F, ML, B, SEL) 330,-
Vennligst spør din servitør om dagens tilbud
Today's fish, please ask your waiter

Entrecôte (ML, SU, SEL) 410,-
Serveres med asparges, grillet sopp, perlepoteter,
ramsløksmør og rødvinssaus
*Veal entrecôte with asparagus, grilled mushrooms,
roasted potatoes and red wine sauce*

The Well Burger (E, H, SEN, SU, ML) 255,-
Angusburger med Jarlsberg ost, salat, syltet rødløk, mais,
tomat, BBQ saus, ovnsbakte poteter, aioli og ketchup
*Burger with Jarlsberg cheese, pickled onions, corn,
tomatoes, BBQ sauce, roasted potatoes, aioli and ketchup*

Vegan à la Burger (PK, SEL, SEN) 235,-
Grillet sellerirot med glasert ananas, sopp, pesto,
mais og granateple, serveres med røstede perlepotet
og honning-sennepsdressing
*Grilled celery root, glazed pineapple, mushrooms,
pesto, corn, salad, pomegranate, roasted potatoes and
honey mustard dressing*

The Well Club Sandwich (H, E, SE, SU, SEN) 235,-
Sandwich med kyllingbryst på surdeigsbrød, stekt
bacon, salat, tomat, aioli og sprø chips
*Sandwich with chicken breast on sour dough bread,
bacon, tomato, salad, aioli and crisps*

Dessert | Desserts

Hasselnøtt cremaux (ML, HN, E) 145,-
Servert med pasjonsfruktsorbet
Hazelnut cremaux, served with passion fruit sorbet

Sommer Pavlova (E, ML, SU) 145,-
Serveres med mango og norske jordbær, samt innslag
av balsamicoeddik og vaniljekrem
*Summer Pavlova, served with mango and Norwegian
strawberries with a touch of Balsamic vinegar and vanilla
cream*

Creme brulèe (E, ML) 145,-

Hjemmelaget vaniljeiskrem med friske bær
(E, H, ML) 145,-
Homemade vanilla ice cream with fresh berries



Pizza – Hvit | Pizza – White

Pizza Shimeji-sopp (H, ML) 245,-
Med Rørosrømme, mozzarella, cheddar,
chevré og frisk timian
*Pizza Shimeji-mushrooms with sour cream, mozzarella,
cheddar, chevré and fresh thyme*

Pizza Carbonara (E, H, ML, SU) 235,-
Med bacon, mozzarella, cheddar, eggeplomme og vårløk
*Pizza Carbonara with bacon, mozzarella, cheddar, egg
yolk and spring onions*

Pizza kylling (H, ML, SU) 240,-
Med chilli, mozzarella, cheddar og fersk oregano
*Pizza chicken with chilli, mozzarella, cheddar and fresh
oregano*

Pizza – Rød | Pizza – Red

Pizza Salsiccia (H, ML) 240,-
Med chilli, rødløk, tomat saus, mozzarella,
cheddar og rosmarin
*Pizza Salsiccia with chilli, red onions, tomato sauce,
mozzarella, cheddar and rosemary*

Pizza Fønix (H, ML, V) 245,-
Med tomat saus, Fønix blåmuggost, mozzarella,
cheddar, fiken, ruccola og ristede valnøtter
*Pizza Fønix with tomato sauce, Norwegian blue cheese,
mozzarella, cheddar, figs, arugula and roasted walnuts*

Pizza Stavangerskinke (H, ML, SU) 235,-
Med tomat saus, mozzarella, cheddar, oliven
og syltet løk
*Pizza Stavanger with cooked ham, tomatoe sauce,
mozzarella, cheddar, olives and pickled onions*



Selskap på The Well? Party at The Well?

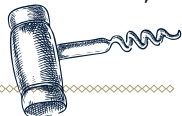
Ta kontakt med servitøren deres
for mer informasjon

Contact your waiter for more information

Vi kan tilpasse retter mot allergier og vegetariske ønsker, så langt det er mulig | We can adapt dishes to allergies and vegetarian desires, if possible

Musserende | Champagne
Sparkling wine | Champagne

	Glass Flaske
Signore Giuseppe Prosecco NV, Veneto, Italia	149,-/690,-
Raoul Clerget Crémant de Bourgogne NV, Bourgogne, Frankrike	159,-/750,-
Cave de Pongrácz Pongrácz Blanc de Blancs NV, Stellenbosch, Sør-Afrika	820,-
Léonce d'Albe Champagne Special Reserve NV, Frankrike	189,-/895,-
Louis Roederer Brut Rose, Champagne, Frankrike	1.525,-



Hvitvin | White wine

Corte Giara Pinot Grigio 2019, Veneto, Italia	149,-/690,-
Lagar de Cervera Albariño 2019, Rias Baixas, Spania	149,-/690,-
Ernst Ludwig Riesling 2020, Rheinhessen, Tysland	159,-/750,-
Roland Tissier Sancerre 2020, Loire, Frankrike	179,-/890,-
Domaine Laroche St. Martin Chablis 2020, Burgundy, Frankrike	195,-/950,-
Olivier Leflaive Bourgogne Blanc Les Sétilles 2020, Burgund, Frankrike	195,-/950,-
Vincent Girardin Saint-Aubin 1er Cru En Remilly 2018, Burgund, Frankrike	1.325,-
Bachelet Ramonet Chassagne-Montrachet 1er Cru La Grande Montagne 2018, Burgund, Frankrike	1.455,-
Olivier Leflaive Meursault 2019, Burgund, Frankrike	1.525,-
Comtesse de Cherisey Puligny-Montrachet 1er cru Hameau de Blagny 2018, Burgund, Frankrike	1.625,-

Rosévin | Rose wine

Domaine Triennes Triennes Rose 2021, Languedoc-Roussillon, Frankrike	149,-/690,-
Von Winning Pinot Noir Rosé 2020, Pfalz, Tyskland	159,-/750,-
Château d'Esclans Whispering Angel 2020, Provence, Frankrike	975,-

Dessertvin | Dessert wine

Niepoort L.B.V 2016, Douro, Portugal	89,-/825,-
Tokaj-Hétszölő Szamorodni 2019, Tokaj, Ungarn	89,-/825,-
Château Gravas 2016, Sauternes, Frankrike	98,-/695,-
Domaine Mas Amiel Vintage 1980, Languedoc-Roussillon, Frankrike	139,-/1.655,-
Sergio Degiorgis Moscato d'Asti 2009, Piemonte, Italia	159,-/750,-

Rødvin | Red wine



	Glass Flaske
Lou Camine Ogier Lirac 2018, Rhone, Frankrike	159,-/750,-
Chasselay Les Grands Eparcieux 2018, Beaujolais, Frankrike	159,-/750,-
Villa Cardini Valpolicella 2019, Veneto, Italia	159,-/750,-
Castilla y Leon Hermanos Lurton Toro 2019, Toro, Spania	169,-/850,-
Nuiton-Beaunois Bourgogne Pinot Noir 2019, Burgund, Frankrike	179,-/890,-
Fenocchio Barbera d'Alba Superiore 2018, Piemonte, Italia	179,-/890,-
Château Grand Village Fronsac 2018, Bordeaux, Frankrike	975,-
Poderi Cellario Rosso Vasca 2' 2020, Piemonte, Italia "MAGNUM"	1.155,-
La Rioja Alta Gran Reserva 904' 2011, Rioja, Spania	1.195,-
Olivier Leflaive Volnay 2017, Burgund, Frankrike	1.265,-
Henri Magnien Gervrey Chambertin 2018, Burgund, Frankrike	1.325,-
Chateau Laroque Grand Cru Classé 2018, Saint Emilion, Bordeaux, Frankrike	1.359,-
Benjamin Leroux Vosne-Romanee 2018, Burgund, Frankrike	1.605,-
Heitz Lochardet Pommard 1er Cru "Les Rugiens" 2018, Burgund, Frankrike	1.625,-
Pauillac de Latour Haut - Medoc 2012, Bordeaux, Frankrike	1.655,-



Cocktailer | Cocktails

Orange Mule - vodka, The Well juice og ginger beer <i>Vodka, The Well juice and ginger beer</i>	189,-
Bloody Mary - vodka, tomatjuice, Tabasco, Worcestershire sauce <i>Vodka, tomato juice, Tabasco, Worcestershire sauce</i>	
Lemongrass Gin & Tonic - gin, sitrongress, tonic <i>Gin, lemongrass, tonic</i>	
Emerald Mojito- Champagne, mynte, agurk, lime <i>Champagne, mint, cucumber, lime</i>	
Hylleblomst spritz - hylleblomst likør og prosecco <i>Elderly flower liquor and prosecco</i>	

Mocktailer | Mocktails
(Alkoholfritt) (Non-alcoholic)

Amaretti sour - Amaretti alkoholfri likør, egg, limejuice (E) <i>Amaretti non-alcoholic liquor, egg, lime juice and simple sirup</i>	129,-
Nojito - Alkoholfri rom, mynte, lime og boble vann <i>Non-alcoholic cane rum, mint, lime and fizzy water</i>	

Drikker | Drinks

THE WELL JUICE

Gulrot, chilli, ingefær og eple <i>Carrot, chilli, ginger and apple</i>	95,-
Pære, agurk, selleri, spinat og eple (SEL) <i>Pear, cucumber, celery, spinach and apple</i>	95,-
Rødbeter, selleri og eple (SEL) <i>Red beet, celery and apple</i>	95,-
Kombucha: jordbær <i>Strawberry</i>	89,-
Lemonaid: passion fruit, lime, blood orange, ginger <i>Passion fruit, lime, blood orange or ginger</i>	95,-
San Pellegrino 0,3l	65,-
San Pellegrino 0,75l	115,-
Coca-Cola, Zero, Fanta, Sprite	65,-

Øl | Beer

Fatøl 0,3l <i>Draught beer 0,3l</i>	109,-
Fatøl 0,5l <i>Draught beer 0,5l</i>	129,-
The Well Lager (H) Norwegian Blonde (H) Mellow IPA (H) Norwegian Love (H) Lager gluten free	129,- 129,- 129,- 129,- 129,-
Hageeple cider <i>Apple cider</i>	119,-
Alkoholfri øl (H) <i>Non-alcoholic beer</i>	89,-



The Well Urtete
The Well Herbal Blends

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

Kaffe / Te | Coffee / Tea

Qimen: sort te fra Qimen, Anhui, Kina <i>Black tea from Qimen, Anhui, China</i>	43,-
Maojian: grønn te fra Suizhou, Hubei, Kina <i>Green tea from Suizhou, Hubei, China</i>	43,-
Green Peach & Ginger fra Malawi, Africa <i>Green peach & ginger from Malawi, Africa</i>	43,-
Espresso Americano Cortado Cappuccino Caffe Latte	49,-/59,- 49,-/59,- 55,-/59,- 55,-/59,- 55,-/59,-