

Starters | *Forretter*

	
Salmon Sashimi (F, SO)	225,-
With ponzu sauce and spring onions Laks sashimi med ponzusaus og vårløk	
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, PE, AL, 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	

Main courses | *Hovedretter*

Pasta Alfredo with Bacon (E, M, W, CEL)	295,-
Creamy mushroom and parmesan sauce, bacon, fettuccine pasta and fresh parsley Kremet sopp- og parmesansaus, bacon, fettuccine pasta og fersk persille	
Chicken Ramen (E, W, SO, SE)	245,-
With noodles, pak choy, edamame, chili and egg Med nudler, pak choy, edamame, chili og egg	
Club Sandwich (E, SO, 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)	345,-
In coconut milk, ginger, chili and lemongrass. Served with french fries and aioli Dampede blåskjell i kokosmelk, ingefær, chili og sitrongress. Servert med pommes frites og aioli	
The Well Burger (E, W, M)	345,-
Brioche bun, cheddar, pickled onion, chili mayo, lettuce, tomato, bacon, jalapeño and french fries Briochebrød, cheddarost, syltet løk, chilimajones, salat, tomat, bacon, jalapeño og pommes frites	
#Crispy Fried Mountain Trout (F, M)	445,-
From Sirdal, served with oven-baked potatoes, cabbage and butter sauce Fra Sirdal, servert med ovnsbakte poteter, kål og smørsaus	
#Chicken Bourguignon (SO, CEL)	455,-
Chicken thigh, onion, carrot, tomato, celery, mushroom and baby potato Kyllinglår, løk, gulrot, tomat, selleri, sjampinjong og perlepoteter	
#Lamb Shank (M)	475,-
Potato purée, fermented cabbage, oven-baked carrots, and red wine sauce Potetpuré, fermentert kål, ovnsbakte gulrøtter og rødvinssaus	
#The Well Sirloin steak (CEL, E)	495,-
Seasonal vegetables. Choose between béarnaise/ red wine sauce and french fries/hash browns 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, PE, AL)	295,-
With cured truffle salami, mixed nuts and truffle aioli 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 Nduja (W, M)	295,-
With Nduja sausage, mozzarella, red onion and ruccola Med 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,-
Norwegian blue cheese, mozzarella, figs, ruccola and roasted walnuts Norsk blåmuggost, mozzarella, fiken, ruccola og ristede valnøtter	

Desserts | *Dessерter*

Ice Cream of The House (M) or Sorbet with berries	165,-
Husets iskrem eller sorbet med bær	
Key Lime Pie (E, M, W)	195,-
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	
Apple Crumble (M, E, AL, W)	165,-
Served with our homemade vanilla ice cream, almonds, and raspberries Serveres med vår hjemmelagde vaniljeis, mandler og friske bringebær	

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,-
With freshly baked pita bread, feta cheese, grilled bell pepper, garlic, sun-dired tomatoes and chili Med nybakt pitabrød, 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, serveres 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*

Forest Mushroom Toast (W, M)	225,-
Sourdough bread, mushrooms, burnt pepper butter, cream cheese and chives Surdeigbrød, sopp, brent paprika smør, philadelphiaost og gressløk	
Pinsa Mortadella* (W, N, M, PT)	245,-
Mortadella ham, pesto, nuts, ruccola, avocado, and pickled onion Mortadellaskinke, pesto, nøtter, ruccola, avokado og syltet løk	
* This dish is 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	
Rekesmørbrød (F, SF, E, W, M, MU)	295,-
Sourdough bread, peeled prawns, egg, cherry tomato, dill, salmon roe, red onions, mayonnaise and lemon Surdeigbrød, pillede reker, egg cherrytomat, dill, lakserogn, rødløk, majones og sitron	
Cæsar Salad (W, M, F, E)	295,-
Chicken, bacon, croutons, parmesan, romano salad and dressing Kylling, bacon, krutonger, parmesan, romanosalat og dressing	
Baked Cauliflower (E, HN, SU)	295,-
With beetroot hummus, hazelnuts and truffle mayo Gratinert blomkål med rødbetehummus, hasselnøtter og trøffelmajones	

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

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,-

Sparkling Wine | Champagne

Musserende | Champagne

	Glass Bottle
NV Prosecco	145,-/695,-
Signore Giuseppe, Veneto, Italy	
NV Crémant de Bourgogne	169,-/795,-
Raoul Clerget, Bourgogne, France	
NV Champagne Special Reserve	210,-/1.095,-
Léonce d’Albe, Aube, France	

White Wine | Hvitvin

2022 Hans Geissler Riesling Trocken,	145,-/695,-
Rhein, Germany	
2022 Henry Natter Sancerre	195,-/950,-
Loire Valley, France	
2023 Chablis Cuvee Saint Martin	179,-/850,-
Dom. Laroche, Chablis, France	
2023 Domäne Wachau Gruner Veltliner	169,-/815,-
Federspeil Terrassen, Wachau, Austria	

Rosé Wine | Rosévin

2021 Domaine Triennes	149,-/695,-
Triennes, Languedoc-Roussillon, France	

Red Wine | Rødvín

2021 Valpolicella Classico DOC	149,-/695,-
Allergrini, Veneto, Italy	
2019 Vina Alberdi Reserva,	179,- /895,-
La Rioja Alta, Spain	
2021 Potel-Aviron Pinot Noir Cuvee	149,-/695,-
Reserve Vin De France, Burgundy, France	
2019 Barbera d’Alba Superiore	185,-/915,-
Fenocchio, Piemonte, Italy	

Dessert Wine | Dessertvin

2016 Rieslaner Auslese	179,-/950,-
Von Buhl, Pfalz, Germany	
2023 Toso Brachetto d’Acqui	125,-/615,-
Fiocco di Vite, Piemonte Italy	
2022 Bringebærlandets dessertvin	159,-/895,-
Drøbak, Norway	

Beer/Cider | Øl/Sider

Draught Hansa Pilsner (B)	0,5l 139,-
Fatøl Hansa Pilsner (B)	
Draught Hansa Mango IPA (B)	0,5l 149,-
Fatøl Hansa Spesial IPA (B)	
Draught Nøgne Ø Blanc (B)	0,3l/129,-
Fatøl Nøgne Ø Blanc (B)	
Bulmers Original 0,5l (B)	129,-
Ginger Joe 0,33l (B) Oslo	129,-
Sol beer 0,33l	129,-
Oslo Brewing Norwegian Blonde 0,33l (B)	129,-
Oslo Brewing Lager gluten free 0,33l (B)	135,-
Hansa Seltzer Eple/Mango/Grapefrukt 0,33l	129,-

Signature Cocktails |

Signatur Cocktailer

Frosé	195,-
Rosé wine, cointreau, St.Germine, lemon	
Rosévin, Cointreau, St.Germine, sitron	
Jungle Bird	195,-
Bacardi Spiced Rum, Campari, pineapple,	
passionfruit and lime	
Bacardi Spiced Rum, Campari, ananas,	
pasjonsfrukt og lime	
Orchard Fizz	195,-
Whitley Neill Aloe and cucumber gin, green apple, lemon,	
elderflower soda	
Whitley Neill Aloe og agurk-gin, grønt eple, sitron,	
hylleblomstbrus	
Winter in Tokyo	195,-
Whitley Neill Yuzu, white Strawberry gin, rose lemonade	
Whitley Neill Yuzu, hvit jordbærgin, rose lemonade	

Mocktails | Mocktailer

	Glass
Berry Spritz	129,-
Raspberry, strawberry, grapefruit,	
Orange Bittersweet Aperitivo	
Bringebær, jordbær, grapefrukt,	
Orange Bittersweet Aperitivo	
Amaretti sour	129,-
Lyre's Amaretti, Lyre's American Malt, lemon	
Lyre's Amaretti, Lyre's American Malt, sitron	
Amazonia	129,-
Passionfruit, pineapple, lime, alcohol-free rum, mint	
Passjonsfrukt, ananas, lime, alkoholfri rom, mint	
Ginish G&T	129,-
Ginish, Thomas Henry tonic water	

Spirits | Brennevin

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

Classic Cocktails |

Klassiske Cocktailer

Ask your server about classic cocktails

Non-alcoholic | Alkoholfritt

	Glass
The Well Juice	
Carrot, chili, ginger and apple	109,-
Gulrot, chili, ingefær og eple	
Pear, cucumber, celery, spinach and apple (CEL)	109,-
Pære, agurk, selleri, spinat og eple	
Local Soda	
Oppegård brus: raspberry / bringebær	89,-
Kombucha:	89,-
Ginger / ingefær	
Strawberry / jordbær	
Purezza sparkling water	45,-/69,-
Purezza vann med kullsyre	
Copenhagen Sparkling Tea	119,-/495,-
Organic non-alcoholic Sparkling Tea	
Økologisk alkoholfri musserende Te	
Hansa Null (Glutenfri) 0,50l	89,-
Lervig No Worries 0,33l	89,-
Heineken 0,0% 0,33l	89,-
Nøgne Ø Himla Humla 0,33l	89,-
Ginger Joe Non-Alcohol 0,33l	89,-
The Well Ice Tea (Please ask your waiter for todays flavor)	75,-
Eplemost	65,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	65,-
Luscombe Sicilian Lemonade	65,-

Coffee / Tea | Kaffe / Te

Bestemors Have	43,-
Apple, elderberry, beetroot, hibiscus, blackcurrants	
blackberries, raspberries and strawberry	
Morgenfrisk	43,-
Green tea, citrus, ginger, cinnamon, lemon, carrot	
and licorice root	
Energisk ingefær	43,-
Ginger, rosehip, mango, pineapple, apple, white hibiscus	
apple and natural spice	
Breakfast tea	43,-
Espresso	49,-/59,-
Americano	49,-/59,-
Cortado (M)	55,-/59,-
Cappuccino (M)	55,-/59,-
Caffe Latte (M)	55,-/59,-
Ice Coffee	55,-/59,-

Allergies | Allergener

B = barley, bygg	SE = sesame seeds, sesamfrø
E = egg, egg	SF = shellfish, skalldyr
F = fish, fisk	SO = soya, soya
M = milk / lactose, melk / laktose	SU = sulphite, sulfitt
R = rye, rug	HN = hazelnuts, hasselnøtter
W = wheat / gluten, hvete / gluten	WN = walnuts, valnøtter
AL = almonds, mandler	CN = cashew nuts, cashewnøtter
PE = peanuts, peanøtter	PT = pistachio, pistasj
PN = pine nuts, pinjekjerner	
PC = pecans, pekannøtter	
CEL = celery, selleri	# = not included in hotel packages
MO = molluscs, bløtdyr	# = ikke inkludert i hotellpakker
MU = mustard, sennep	
Dishes may contain traces of allergens. Alle retter kan inneholde spor av allergener.	
All our wines contain sulphite. Alle våre viner inneholder sulfitter	