

Småretter | *Small dishes*

Hjemmelagde ristede nøtter (CN, MN, PE) 65,-
Homemade roasted nuts

Sitron- & chillimarinerte oliven (SU) 75,-
Lemon & chili marinated olives

Brød & aioli (E, H) 75,-
Hjemmelaget aioli og økologisk surdeigsbrød
Homemade Aioli and organic sourdough bread

Oliven, brød & aioli (E, H, SU) 135,-
Sitron- & chillimarinerte oliven, hjemmelaget aioli og økologisk surdeigsbrød
Lemon & chili marinated olives, homemade Aioli and organic sourdough bread

Charcuteriebrett (H, ML) 220,-
Sesongens norske oster og spekeemat
Charcuterie platter with seasonal Norwegian cheeses and cold cuts

Rå | *Raw dish*

Østers (3 stk.) (B, SU) 159,-
Norske østers og granatepleddressing
Norwegian oysters (3 pcs.) and pomegranate dressing

Ceviche (B, F, SEL) 175,-
Dagens fisk marinert i lime, mango, chilli, rødløk og koriander
Today's fish, marinated in lime, mango, chili, red onion and coriander

Tartar (E, H, SEN) 205,-
Rå, fersk kvernet okse, sjalottløk, kapers, sylteagurk, syltet rødbeter, persille og økologisk eggeplomme
Raw, ground beef, shallots, capers, cornichons, pickled beetroot, parsley and organic egg yolk

Sandwiches | *Sandwiches*

Avocado toast (H, SU) 215,-
Avocado, sesongens sauterte sopp, syltet løk, vegansk parmesan og økologisk surdeigsbrød
Avocado, seasonal sautéed mushrooms, pickled onions, vegan parmesan and organic sourdough bread

Bagel 2 ways (BM, E, F, H, ML, SEN, SO) 235,-
Laks rillette/røkt laks, økologisk kremost fra Røros, rødløk, kapers og caviar
Salmon rillette - smoked salmon, organic cream cheese from Røros, red onions, capers and caviar

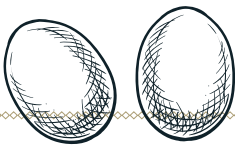
Allergener | *Allergies*

B=bløtdyr, molluscs
BG=bygg, barley
BM = byggmalt, barley malt
CN = chashewnøtter, chasew nuts
E = egg, egg
F = fisk, fish
H = hvete / gluten, wheat, gluten
KS = kaliumdisulfitt, potassium
ML = melk / laktose, milk, lactose
MN = mandel, almond
PE = peanøtter, peanuts
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
= vegetar, vegetarian
= vegansk, vegan

THE WELL
BRASSERIET

LUNSJ | *Lunch*



Egg | *Eggs*

Eggs Benedict (E, F, H, ML) 195,-
Posjert økologisk egg, spinat, økologisk surdeigbrød og Yuzu Hollandaise (serveres med røkt laks eller skinke)
Poached organic eggs, spinach, organic sourdough bread and Yuzu Hollandaise (served with smoked salmon or ham)

Shakshuka (E, H) 225,-
Ovnstekt ratatouille, økologiske egg og grillet økologisk surdeigsbrød
Oven baked ratatouille, organic eggs and grilled organic sourdough bread

Salater & Supper |
Salads & Soups

Løksuppe (H, ML) 185,-
Fransk løksuppe med gratinert Gruyère toast
French onion soup with gratinated Gruyère toast

The Well Quinoasalat (F, PE, SES, SO) 265,-
Tricolor Quinoa, grønnsaker, avocado, edamame, ingefær, peanøtter og misodressing (serveres med tofu eller økologisk kylling fra Hovelsrud gård)
Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing (served with tofu or organic chicken)

Cæsarsalat (E, F, H, ML, SEN, SU) 265,-
Klassisk salat med økologisk kylling, bacon, romanosalat, parmesan, krutonger og Cæsar dressing
Classic salad served with chicken, bacon, romain lettuce, parmesan, croutons and Caesar dressing

Hovedretter | *Main Courses*

Gnocchi (H, ML) 245,-
Gnocchi-poteter med Fønix blåmuggostsaus
Potatoe Gnocchi with Norwegian blue cheese sauce

The Burger (E, H, ML, SU, SEN) 275,-
Norsk angusburger med ost, syltet løk, coleslaw og ovnbakte perlepoteter med parmesan og persille
Norwegian Angus burger with cheese, pickled onions, coleslaw and oven baked pearl potatoes with parmesan and parsley

Dagens fangst (B, F, M, SE, SU) 355,-
Vennligst spør din servitør om dagens tilbud
Today's fish, please ask your waiter

Aperitif

Husets Prosecco
Glass – 139,- Flaske – 595,-

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

Mimosa – 155,-

Kir Royal – 165,-

Aperol Spritz – 165,-



Pizza – Hvit | *Pizza – White*

Pizza Carbonara (E, H, ML, SU) 245,-
Med bacon, mozzarella, eggeplomme og vårløk
Bacon, mozzarella, egg yolk and spring onions

Pizza Quattro Formaggi (H, ML) 245,-
Et utvalg av fire lokale oster
A selection of four seasonal local cheeses

Pizza Shimeji-sopp (H, ML) 249,-
Med Rørosrømme, mozzarella, chèvre og frisk timian
Shimeji mushrooms, Røros sour cream, mozzarella, chèvre and fresh thyme

Pizza – Rød | *Pizza – Red*

Pizza Stavangerskinke (H, ML) 240,-
Stavangerskinke, mozzarella, oliven og syltet løk
Stavanger ham, mozzarella, olives and pickled onions

Pizza Salsiccia (H, ML) 245,-
Krydret svin Salsiccia, mozzarella, rødløk og rosmarin
Spicy pork Salsiccia, mozzarella, red onions and rosemary

Pizza Kylling (H, ML) 245,-
Økologisk kylling, mozzarella, chilli og frisk oregano
Organic chicken, mozzarella, chili and fresh oregano

Pizza Fønix (H, ML) 249,-
Norsk blåmuggost, mozzarella, fiken, rucola og ristede valnøtter
Norwegian blue cheese, mozzarella, figs, arugula and roasted walnuts

Dessert | *Desserts*

Rabarbara sorbet med bær 145,-
Sukkerfri hjemmelaget sorbet med bær
Homemade sugar free rhubarb sorbet with berries

Crème brûlée (E, ML) 155,-

Omelette norvégienne (E, H, ML) 155,-
Baked Alaska, vanilje- & appelsinskalliskrem, bringebærsorbet, marengs og sjokoladekjeks
Baked Alaska, vanilla & orange zest ice cream, raspberry sorbet, merengue and chocolate biscuit

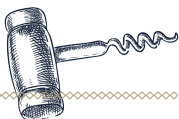
Selskap på The Well? |
Party at The Well?

Ta kontakt med servitøren deres for mer informasjon
Contact your waiter for more information

Musserende | Champagne

Sparkling wine | Champagne

	Glass Flaske
Signore Giuseppe Prosecco NV, Veneto, Italia	139,-/595,-
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, Aube, Frankrike	189,-/895,-
Louis Roederer Collection 242, NV, Reims, Frankrike	1.195,-
Louis Roederer Brut Rosé, 2014, Reims, Frankrike	1.525,-



Hvitvin | White wine

Corte Giara Pinot Grigio 2020, Veneto, Italia	155,-/695,-
Ernst Ludwig Riesling 2020, Rheinhessen, Tysland	139,-/595,-
Lagar de Cervera Albariño 2021, Rias Baixas, Spania	169,-/795,-
Chablis Cuvee St. Marie Jean-Marc Brocard 2020, Chablis, Frankrike	169,-/825,-
Renaissance Sancerre Domaine Bernard Fleuriot 2020, Loire, Frankrike	179,-/890,-
Olivier Leflaive Bourgogne Blanc Les Sétilles 2020, Burgund, Frankrike	195,-/950,-
Saint Aubin Cuvee Thomas Vincent Latour, 2018, Burgund, Frankrike	1.155,-
Olivier Leflaive Meursault 2019, Burgund, Frankrike	1.388,-
Chassagne Montrachet 1er Cru Tete du Clos, Domaine Heitz-Lochardet, 2018, Burgund, Frankrike	1.555,-
Comtesse de Cherisey Puligny-Montrachet 1er cru Hameau de Blagny, 2018, Burgund, Frankrike	1.555,-

Rosévin | Rose wine

Domaine Triennes Triennes Rose 2021, Languedoc-Roussillon, Frankrike	149,-/690,-
Von Winning Pinot Noir Rosé 2021, Pfalz, Tyskland	159,-/750,-

Dessertvin | Dessert wine

Niepoort L.B.V 2016, Douro, Portugal	89,-/865,-
Château Gravas 2018, Sauternes, Frankrike	98,-/720,-
Tokaj-Hétszölő Szamorodni 2017, Tokaj, Ungarn	109,-/870,-

Rødvin | Red wine



	Glass Flaske
Villa Cardini Valpolicella 2021, Veneto, Italia	149,-/645,-
Petit Prince Ogier Lirac 2020, Rhone, Frankrike	179,-/840,-
Castilla y Leon Hermanos Lurton Toro 2019, Toro, Spania	175,-/850,-
Nuiton-Beaunois Bourgogne Pinot Noir 2020, Burgund, Frankrike	179,-/890,-
Fenocchio Barbera d'Alba Superiore 2019, Piemonte, Italia	179,-/890,-
Château Grand Village Fronsac 2018, Bordeaux, Frankrike	920,-
La Rioja Alta Gran Reserva 904' 2011, Rioja, Spania	1.095,-
Poderi Cellario Rosso Vasca 2' NV, Piemonte, Italia	1.155,-
Olivier Leflaive Volnay 2018, Burgund, Frankrike	1.225,-
Henri Magnien Gervrey Chambertin 2020, Burgund, Frankrike	1.270,-
Heitz Lochardet Pommard 1er Cru "Les Rugiens" 2018, Burgund, Frankrike	1.440,-
Benjamin Leroux Vosne-Romanee 2017, Burgund, Frankrike	1.625,-
Pauillac de Latour Haut - Medoc 2016, Bordeaux, Frankrike	1.670,-



Cocktailer | Cocktails

Jungle Bird Negrita Dark Rum, Campari, ananas og pasjonsfrukt Negrita Dark Rum, Campari, pineapple and passionfruit	189,-
Summer in Italy Luxardo Limoncello, Amaro del Capo, Prosecco Luxardo Limoncello, Amaro del Capo, Prosecco	
Le Fleur Mexicaine Rooster Reposado Tequila, Crème de Cassis, hylleblomst og Ingefærøl Rooster Reposado Tequila, Crème de Cassis, elderflower and Ginger beer	
Sloe down Monkey 47 Sloe Gin, grapefrukt, Schweppes Premium Lemon Tonic Monkey 47 Sloe Gin, grapefruit, Schweppes Premium Lemon Tonic	
Bloody Mary Vodka, tomatjuice og sitron Vodka, tomato mix and lemon	



Mocktailer | mocktails

(Alkoholfritt) (Non-alcoholic)

ALT. Sparkling (0,2l) Velg mellom økologisk alkoholfri Chardonnay eller Rosé Choose between organic non-alcoholic Chardonnay or Rosé	139,-
Amaretti sour Lyre's Amaretti, Lyre's American Malt, sitron Lyre's Amaretti, Lyre's American Malt, lemon	129,-
Dark and Stormy Rumish, sitron og Premium Ingefærøl Rumish, Lime and Premium Ginger Beer	129,-

Drikker | Drinks

TASTE OF THE WELL JUICE Gulrot, chilli, ingefær og eple Carrot, chilli, ginger and apple	95,-
Pære, agurk, selleri, spinat og eple (SEL) Pear, cucumber, celery, spinach and apple	
Rødbeter, selleri og eple (SEL) Red beet, celery and apple	
Kombucha: jordbær Strawberry	89,-
Oppegård brus: sitron, appelsin, bringebær Lemon, orange, raspberry	95,-
San Pellegrino 0,25l	65,-
San Pellegrino 0,75l	115,-
Coca-Cola, Zero, Fanta, Sprite	65,-

Øl | Beer

Fatøl 0,3l Draught beer 0,3l	109,-
Fatøl 0,5l Draught beer 0,5l	129,-
The Well Lager 0,33l (H) Norwegian Blonde 0,33l (H) Mellow IPA 0,33l (H) Norwegian Love 0,33l (H) Lager gluten free 0,33l	129,- 129,- 129,- 129,- 129,-
Hageeple cider 0,33l Apple cider	119,-
Alkoholfri øl 0,33l (H) Non-alcoholic beer	89,-



The Well Urtete

The Well Herbal Blends

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

Kaffe / Te | Coffee / Tea

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