

Snacks | *Snacks*

Valencia almonds (AL)  75,-
Valencia mandler

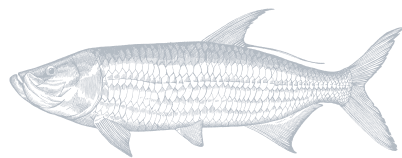
Lemon & chili marinated olives (SU)  95,-
Sitron- & chilimarinerte oliven

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 Giadino extra virgin olive oil and Balsamic vinegar
Økologisk surdeigsbrød, IL Giadino ekstra virgin olivenolje og Balsamico

Olives, bread & aioli (E, W, SU, MU)  165,-
Lemon & chili marinated olives, homemade Aioli and organic sourdough bread
Sitron- & chilimarinerte oliven, hjemmelaget aioli og økologisk surdeigsbrød

Cold cuts and cheese platter (M, W) 235,-
Seasonal Norwegian cheeses and cold cuts
Sesongens norske oster og spekemat



Raw | *Rå*

Scallops crudo (MO, SF, F) 195,-
With lime citrus and coriander dressing
Kamskjellcrudo med lime og korianderdressing

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) 100gr 225,- / 200gr 325,-
With shallots, capers, cornichons, pickled beetroot, parsley and organic egg yolk
Med sjalottløk, kapers, sylteagurk, syltede rødbeter, persille og økologisk eggeplomme

Party at The Well | *Selskap på The Well?*

Contact your waiter for more information
Ta kontakt med din servitør for mer informasjon

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, skalldyr

SO = soya, soya

SU = sulphite, sulfitt

HN = hazenuts, hasselnøtter

WN = walnuts, valnøtter

CN = cashew nuts, cashewnøtter

 = vegetar, vegetarian

  = vegansk, vegan



THE WELL BRASSERIET

Green dishes & soup | *Grønne retter og suppe*

Onion soup (W, M)  195,-
French onion soup with gratinated Gruyère toast
Fransk løksuppe med gratinert Gruyère toast

Grilled eggplant (SO, SE, MU)  295,-
Grilled miso eggplant with tahini sauce, wasabi beans & pomegranate
Grillet miso aubergine med tahinisaus, wasabibønner og granateple

Farro salad* (MU, PC, W, SO, M)  295,-
Spelt, arugula, apple, roasted pecans, parsley, basil, parmesan, organic honey and mustard dressing
Spelt, ruccola, eple, ristede pekannøtter, persille, basilikum, 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)
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) 

Marinert tofu

Eller / or

- Organic chicken from Hovelsrud Gård,

Økologisk kylling fra Hoveldrud Gård

Main course | *Hovedretter*

The Sausage (MU, M) 265,-
Grilled sausage served with mashed potatoes mustard and Sauerkraut
Grillet pølse servert med potetmos, sennep og surkål

The Fish Burger (F, E, W, M, CEL) 285,-
Homemade cod burger, remoulade, root chips, ruccola, oven-baked pearl potatoes with parmesan and parsley
Huset torskeburger, remulade, rotchips, ruccola ovnsbakte perlepoteskiver med 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

The Duck (W, SU) 375,-
Confit Duck leg, orange & Cointreau sauce and sauteed gnocchis
Konfitert andelår, appelsin- og Cointreausaus og stekt gnocchi

The Lamb shank (M, CEL) 395,-
Slow cooked lamb shank in red wine, mashed potatoes and Mediterranean sauce
Langtidskokt lammeskank i rødvin, potetmos og Middelhavssaus

The Well Steak (M) (230 g) 455,-
Strip loin of grass-fed beef, Anna potatoes, wild garlic butter, green beans and seasonal mushroom sauce
Ytrefilet av gressfôret okse, Annapoteter, ramsløksmør, grønne bønner og sesongens soppssaus

Fish of the day 385,-
Please ask your waiter
Dagens fangst (vennligst spør din servitør)

Aperitif

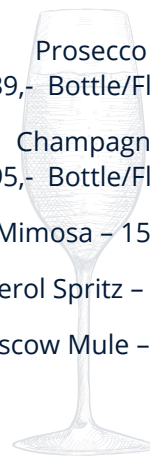
Prosecco
Glass – 139,- Bottle/Flaske – 595,-

Champagne
Glass – 195,- Bottle/Flaske – 995,-

Mimosa – 155,-

Aperol Spritz – 189,-

Moscow Mule – 189,-



Pizza – White | *Pizza – Hvit* Røros sour cream sauce | *Rørosrømmesaus*

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 Caprese (W, M)  259,-
With confit cherry tomatoes, mozzarella, burrata and fresh basil
Med confit 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 | *Dessert*

Fresh berries 159,-
With homemade ice cream or sugar free sorbet (M)
Friske bær med hjemmelaget iskrem eller sorbet
- Extra scoop of ice cream or sorbet (M) 49,-
(please ask your waiter)
- Ekstra kule av iskrem eller sorbet
(vennligst spør din servitør)

Crème Brûlée (E, ML) 169,-

Baked Alaska (E, M) 175,-
With vanilla and orange zest ice cream, raspberry sorbet, merengue and chocolate biscuit
Omelette norvégienne, vanilje & appelsinscalliskrem, bringebærsorbet, marengs og sjokoladekjeks

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

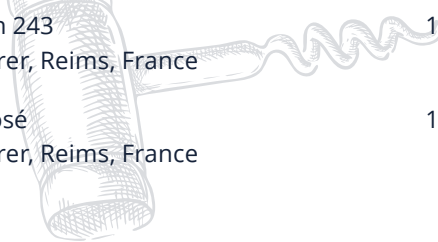


Mobile-free zone»

Sparkling wine | Champagne

Musserende | Champagne

	Glass Bottle
NV Prosecco Signore Giuseppe, Veneto, Italy	139,-/595,-
NV Crémant de Bourgogne Raoul Clerget, Bourgogne, France	159,-/750,-
NV Champagne Special Reserve Léonce d’Albe, Aube, France	195,-/995,-
NV Pongrácz Blanck de Blancs Cave de Pongrácz, Stellenbosch, South Africa	820,-
NV Collection 243 Louis Roederer, Reims, France	1.390,-
2014 Brut Rosé Louis Roederer, Reims, France	1.650,-



White wine | Hvitvin

2021 Ernst Ludwig Riesling Rheinhessen, Germany	139,-/595,-
2020 Pinot Grigio Corte Giara, Veneto, Italy	155,-/695,-
2021 Albariño Lagar de Cervera, Rias Baixas, Spain	169,-/795,-
2020 Chablis Cuvee St. Marie Jean-Marc Brocard, Chablis, France	195,-/950,-
2020 Reinessance Sancerre Domaine Bernard Fleuriot, Loire, France	179,-/890,-
2020 Bourgogne Blanc Led Sétilles Olivier Leflaive, Burgund, France	195,-/950,-
2019 Meursault Olivier Leflaive, Burgund, France	1.615,-

Rose wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, Frankrike	149,-/690,-
2019 Chateau Minuty M Ch. Minuty, Côte de Provence, France	950,-



Dessert wine | Dessertvin

2016 Late Bottle Vintage Niepoort Douro, Portugal	89,-/865,-
2018 Château Gravas Sauternes, France	98,-/720,-
2017 Tokaj Tokaj-Hétszölő, Tokaj, Hungary	109,-/870,-

Red wine | Rødvin

	Glass Bottle
2021 Valpolicella Allergrini DOC, Veneto, Italy	149,-/645,-
2018 Heraclio Alfaro Crianza Rioja, Spain	159,-/775,-
2020 Bourgogne Pinot Noir Nuiton-Beaunois, Burgund, France	179,-/890,-
2019 Barbera d’Alba Superiore Fenocchio, Piemonte, Italy	179,-/890,-
2021 Miccrocosmico Garnacha Bodegas Frontonio, Aragon, Spain	195,-/935,-
2021 Shiraz, Shaw+Smith Adelaide Hills, Australia	979,-
2011 Rioja Gran Reserva 904’ La Rioja Alta, Rioja, Spain	1.095,-
2018 Volnay Olivier Leflaive, Burgund, France	1.215,-



Cocktails | Cocktailer

195,-
Jungle Bird Bacardi Carta Negra, Campari, pineapple and passionfruit Bacardi Carta Negra, Campari, ananas og pasjonsfruk
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 mix and lemon Vodka, tomatjuice og sitron



Mocktails | Mocktailer

(Non-alcoholic) (Alkoholfritt)

ALT. Sparkling (0,2l) Choose between organic non-alcoholic Chardonnay or Rosé Velg mellom økologisk alkoholfri 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, chilli, ginger and apple Gulrot, chilli, ingefær og eple	109,-
Pear, cucumber, celery, spinach and apple (CEL) Pære, agurk, selleri, spinat og eple	
Kombucha: Strawberry Jordbær	89,-
Local Soda Oppegård brus: raspberry bringebær	79,-
San Pellegrino 0,25l	65,-
San Pellegrino 0,75l	115,-
Coca-Cola, Zero, Fanta, Sprite	65,-

Beer | Øl

Draught beer 0,3l Fatøl 0,3l	109,-
Draught beer 0,5l Fatøl 0,5l	139,-
Norwegian Blonde 0,33l (W) Mellow IPA 0,33l (W) Norwegian Love 0,33l (W) Lager gluten free 0,33l	129,- 129,- 129,- 129,-
Apple cider 0,33l Hageeple cider	119,-
Non-alcoholic beer 0,33l (W) Alkoholfri øl	89,-



The Well Herbal Blends

The Well Urtete

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,-