

## Starters | Forretter

- Creamy fish soup (F, M, SF, MO, W, SO, SU) 345,-  
With white wine, salmon, cod, mussels, shrimps, carrots, leek, and celery  
Kremet fiskesuppe med hvitvin, laks, torsk, blåskjell, reker, gulrot, purre og selleri
- Salmon sashimi (F, SO) 195,-  
With ponzu sauce and spring onions  
Laks sashimi med ponzusaus og vårløk
- Salmon ceviche (F, CEL) 225,-  
Norwegian Salmon marinated in lime, avocado, mango, aji amarillo, red onion and coriander  
Norsk laks marinert i lime, avokado, mango, aji amarillo, rødløk og koriander
- Cæsar salad (W, M, F, E) 295,-  
Chicken, bacon, croutons, parmesan, romano salad and dressing  
Kylling, bacon, krutonger, parmesan, romanosalat og dressing
- Beef Tartar (E, W, MU) (100g) 225,- / (200g) 389,-  
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) 245,-  
Creamy parmesan sauce, bacon, fettuccine pasta and fresh parsley  
Kremet parmesansaus, bacon, fettuccine pasta og fersk persille
- Club sandwich (SO, MU, W) 315,-  
Organic chicken, bacon, tomato, mustard, mayonnaise, lettuce in toasted bread with pommes frites and aioli  
Økologisk kylling, bacon, tomat, salat, majones, sennep i ristet brød med pommes frites og aioli
- Moules-frites (M, SF, E, M, SU) 345,-  
Mussels steamed in white wine, cream, garlic, chili and parsley  
Blåskjell dampet i hvitvin med fløte, hvitløk, chili og persille
- The Well Burger (E, W, M, MU, SU) 315,-  
Angus burger with cheddar cheese, chili mayonnaise, pickled red onion, jalapeno and pommes frites  
Angusburger med cheddarost, chilimajones, syltet rødløk, jalapeno og pommes frites
- #Pan fried salmon (F, M) 395,-  
Baked pearl potatoes, salsa, feta cheese, vinaigrette, rucicola, aioli and herbs oil  
Pannestekt laks, perlepoteter, salsa, fetaost, vinaigrette rucicola, aioli og urteolje
- Fish & chips (SO, W, M, F, SU) 325,-  
Fresh cod fillet, pea puree, pommes frites, remoulade, cole slow  
Panert fersk torsk, erterpuré, pommes frites, remulade, cole slow
- #The Well Sirloin steak 495,-  
Seasonal vegetables, red wine sauce and hash brown potatoes  
Sesongens grønnsaker, rødvinssaus og røstipotet

 Mobile-free zone



## THE WELL BRASSERIET

### Pizza – White | Pizza – Hvit

Sour cream sauce | Rømmesaus

- Pizza Carbonara (E, W, M, SU) 259,-  
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 Truffle (M, W, N) 295,-  
With cured truffle ham, mixed nuts and truffle aioli  
Trøffelskinke, blandede nøtter og trøffelaioli

### Pizza – Red | Pizza – Rød

Tomato sauce | Tomatsaus

- Pizza Nduja (W, M) 265,-  
With Nduja sausage, mozzarella, red onion and rucicola  
Med Nduja-pølse, mozzarella, rødløk og rucicola
- Pizza Parma ham (W, M, PN) 295,-  
With mozzarella, aromatic mushrooms, rucicola and toasted pine nuts  
Med parma skinke, mozzarella, aroma-sopp, rucicola og ristede pinjekjerner
- Pizza Caprese (W, M) 259,-  
With confit cherry tomatoes, mozzarella, burrata and fresh basil  
Med confiterte cherrytomater, mozzarella, burrata og frisk basilikum
- Pizza Ham (W, M) 259,-  
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, rucicola and roasted walnuts  
Norsk blåmuggost, mozzarella, fiken, rucicola og ristede valnøtter

## Desserts | Desserter

- Berries / 2 scoops ice cream or sorbet 159,-  
Bær med 2 kuler hjemmelaget iskrem eller sorbet
- Crème brûlée (E, M) 169,-
- Baskisk cheese cake (E, M, W, SU) 195,-  
Served with blackcurrant coulis  
Hjemmelaget ostekake servert med solbærcoulis
- The Well Petit four (M, E, W, N) 179,-  
From our own pastries, with a selection of macaroons, chocolate and biscuits  
Petit four fra vår egen konditor: makroner, sjokolade og kjeks.
- Baked alaska (M, E) 195,-  
"Taste of the day" Please ask your waiter  
"Dagens smak" Vennligst spør din servitør

## Snacks | Snacks

- Lemon and chili marinated olives (SU) 95,-  
Sitron- & chilimarinerte oliven
- Bread and aioli (W, E) 95,-  
Organic sourdough bread and aioli  
Økologisk surdeigsbrød og aioli
- Grilled Camembert (M, W, N, WN) 225,-  
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, SES) 195,-  
Marinated Korean style chicken wings  
Koreansk-marinerte kyllingvinger
- Charcuterie (M, W) 225,-  
Seasonal Norwegian cheeses and cured ham  
Sesongens norske oster og spekemat

## Green dishes | Grønne retter

- Avocado toast (W, SO, PN, PT, HN, AL) 195,-  
With burnt chili and paprika butter, avocado, rucicola, fennel, beetroot creme and nut crunch  
Med brent chili-og paprikasmør, avokado, rucicola, fennikel, røbetkrem og nøttecunch
- Pinsa (W, N, M) 195,-  
Roman-style pinsa, pesto, nuts, rucicola, avocado, and pickled onion  
Pinsa med pesto, nøtter, rucicola, avokado og syltet løk
- \*Add to your pinsa | Legg til følgende:  
- Mortadella ham / Mortadella skinke
- Edamame burger (W, M, SO, SE, SU) 335,-  
Edamame and avocado covered in panko, salad, tomatoes, pickled onion and ginger, pommes frites and spicy mayo served on vegan bread  
Edamamebønner og avokado dekket i panko, salat, tomat, syltet løk og ingefær, pommes frites og spicy mayo servert på vegansk burgerbrød
- Traditional "Rekesmørbrød" (E, W, M, MU) 279,-  
Sourdough bread, peeled prawns, egg, cherry tomato, dill, salmon roe, red onions, mayonnaise and lemon  
Rekesmørbrød med surdeigbrød, pillede reker, egg cherrytomat, dill, lakserogn, rødløk majones og sitron
- Tomato salad with burrata (M, N) 235,-  
With pistachio, herbal oil and balsamic crème  
Med pistasjnøtter, urteolje og balsamicokrem
- The Well Quinoa salad\* (PE, CEL, SE, SO) 295,-  
Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing  
Tricolor quinoa, grønnsaker, avocado, edamame, ingefær, peanøtter og misodres sing

- \*Add to your salad | Legg til følgende:  
- Marinated tofu (SO) or organic chicken  
Marinert tofu eller økologisk kylling

## 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 = hazelnuts, hasselnøtter  
WN = walnuts, valnøtter  
CN = cashew nuts, cashewnøtter
-  = vegetar, vegetarian  
 = vegansk, vegan  
# = not included in hotel packages  
# = ikke inkludert i hotellpakker

## 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	210,-/1.095,-

## White wine | Hvitvin

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

## Rosé wine | Rosévin

2021 Domaine Triennes Triennes, Languedoc-Roussillon, France	149,-/695,-
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## Red wine | Rødvin

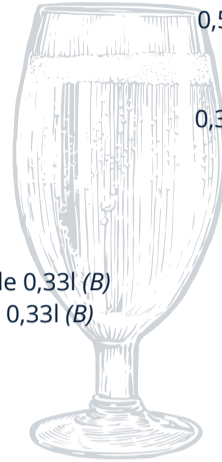
	Glass   Bottle
2021 Valpolicella Classico DOC Allergrini, Veneto, Italy	149,-/695,-
2019 Vina Alberdi Reserva, La Rioja Alta, Spain	179,- /895,-
2021 Potel-Aviron Pinot Noir Cuvee Reserve Vin De France, Burgundy, France	149,-/695,-
2019 Barbera d'Alba Superiore Fenocchio, Piemonte, Italy	185,-/915,-

## Dessert wine | Dessertvin

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

## Beer | Øl

Draught Hansa Pilsner (B) Fatøl Hansa Pilsner (B)	0,5l 139,-
Draught Hansa Mango IPA (B) Fatøl Hansa Spesial IPA (B)	0,5l 149,-
Draught Nøgne Ø Blanc (B) Fatøl Nøgne Ø Blanc (B)	0,3l/129,-
Ginger Joe 6,5% 0,33l (B) Oslo Sol beer 4,3% 0,33l Oslo Brewing Norwegian Blonde 0,33l (B) Oslo Brewing Lager gluten free 0,33l (B)	129,- 129,- 129,- 135,-



## Cocktails | Cocktailer

Nuet Spritz Nuet Dry Aquavit, grapefruit, yuzu, ginger Nuet Dry Aquavit, grapefruit, yuzu, ingefær	189,-
Frosé Rosé wine, cointreau, St.Germine, lemon Rosévin, Cointreau, St.Germine, sitron	195,-
Jungle Bird Bacardi Spiced Rum, Campari, pineapple, passionfruit and lime Bacardi Spiced Rum, Campari, ananas, pasjonsfrukt og lime	195,-
Orchard Fizz Whitley Neill Aloe and cucumber gin, green apple, lemon, elderflower soda Whitley Neill Aloe og agurk-gin, grønt eple, sitron, hylleblomstbrus	195,-
Summer in Tokyo Whitley Neill Yuzu, white Strawberry gin, rose lemonade Whitley Neill Yuzu, hvit jordbærgin, rose lemonade	195,-

## Spirits | Brennevin

Gin Gin Mare Botanist Gin Harahorn Gin Ginato Pampelmo	4cl 140,- 160,- 140,- 145,-
Vodka Grey Goose Belvedere	160,- 145,-
Whiskey Macallan 12 Michters US*1 Bourbon Balvenie 12 Johnnie Walker Black Label	235,- 195,- 200,- 145,-
Rum Diplomatico Reserva Exclusiva Plantation XO Zacapa 23	170,- 165,- 160,-
Cognac Remy Martin VSOP Remy Martin 1738 Braastad XO	160,- 175,- 160,-

## Non-alcoholic | Alkoholritt

THE WELL JUICE Carrot, chili, ginger and apple Gulrot, chili, ingefær og eple	109,-
Pear, cucumber, celery, spinach and apple (CEL) Pære, agurk, selleri, spinat og eple	109,-
Local Soda Oppegård brus: raspberry / bringebær	89,-
Kombucha: Ginger / ingefær Strawberry / jordbær	89,-
Eplemost	65,-
Purezza sparkling water Purezza vann med kullsyre	45,-/69,-
The Well ice tea (Please ask your waiter for todays flavor)	75,-
Coca-Cola, Coca-Cola Zero, Fanta, Sprite	65,-
Luscombe Sicilian Lemonade	65,-
Non-alcoholic beer 0,33l (B) Alkoholfri øl	89,-

## Mocktails | Mocktailer

Non-alcoholic | Alkoholritt

Copenhagen Sparkling Tea Organic non-alcoholic Sparkling Tea Økologisk alkoholfri musserende Te	119,-
Berry Spritz Raspberry, strawberry, grapefruit, Orange Bittersweet Aperitivo Bringeber, jordbær, grapefrukt, Organe Bittersweet Aperitivo	129,-
Amaretti sour Lyre's Amaretti, Lyre's American Malt, lemon Lyre's Amaretti, Lyre's American Malt, sitron	129,-
Amazonia Passionfruit, pineapple, lime, alcohol-free rum, mint Passjonsfrukt, ananas, lime, alkoholfri rom, mint	129,-
GINISH G&T GINISH, Thomas Henry tonic water	129,-

## Coffee / Tea | Kaffe / Te

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