

Aperitif

HUSETS CHAMPAGNE
Glass – 179,- Flaske – 850,-

HUSETS PROSECCO
Glass – 129,- Flaske – 630,-

KIR ROYAL – 165,-

MIMOSA – 125,-

APEROL SPRITZ – 165,-



THE WELL

BRASSERIET

Til Aperitif

NORSKE ØSTERS (B,SU) 49,-/stk
Norwegian oysters

NORSKE ØSTER, SPEKEMAT, VALENCIA-MANDLER, SURDEIGSBRØD OG AIOLI (H,SU) 169,-
Norwegian cheeses, cured meat, Valencia almonds, sourdough bread and aioli

OLIVEN (SU) 39,-
Olives

Småretter | Starters

Hvitløkgratinerte snegler (H,MI) 175,-
Garlic gratinated snails

Urfe biff tartar (75g) med kapers, pepperrot, rødbete, løk og cornichons (E,SU) 149,-
Beef Tartar (75 gr.) served with capers, horseradish, onions and cornichons

Ceviche på dagens fisk med mango, lime, chili og koriander (F, SEL) 139,-
Ceviche served with mango, lime, chilli and coriander

Bakt blomkål med beurre blanc saus, sennep frø og kapers (SEN, SU) 165,-
Oven baked cauliflower with beurre blanc sauce, mustard seeds and capers

Supper & Salater

Soups & Salad

Fransk løksuppe, krutong med ost (H, ML) 195,-
French onion soup, crouton with cheese

Chef Salat servert med sesame tuna tataki (E, F, SES, SU) 220,-
Chef's salad served with sesame tuna tataki

Cæsarsalat med kylling, bacon, romanosalat, parmesan, brødkrutonger og cæsardressing (E, F, H, ML, SEN, SU) 225,-
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 = skaldyr, shellfish

SO = soya, soya

SU = sulfitt, sulphite

V = valnøtter, walnuts

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

Hovedretter | Main Course

Linguini med hvitvinsaus, vongole og persille (B, H, E, ML, SU) 235,-
Linguini with white wine sauce, clams and parsley

Smørtunge Meunière med mandler og pomme puré (F, ML, MN) 255,-
Sole Meunière with almonds and mashed potatoes

Urfe biff tartar (150g) med rugtoast, kapers, pepperrot, rødbete, cornichons og løk (E, R, SU) 239,-
Beef Tartar, (150 gr.) served with capers, horse reddish, cornichon and onions

Grillet entrecote med confit tomat, pommes frites, aspargesbønner og bernaïse eller peppersaus (ML, SU, E) 325,-
Grilled Entrecôte served tomatoes confit, string beans, French fries and bernaïse or pepper sauce

The Well Burger med norsk ost, bacon, tomat, pommes frites, chilimajones og hjemmelaget ketchup (E, H, SEN, SU, M) 245,-
The Well Burger with Norwegian cheese, bacon, tomato, French fries, chilli mayonnaise and home-made ketchup

The Well vegan Burger med vegansk ost, tomat, artiskokk-krem, pommes frites, søt sennepsdipp og hjemmelaget ketchup (H, SO, SEN, SU) 235,-
The Well Vegan Burger served with vegan cheese, tomato, artichoke cream, French fries and maple-mustard dip and homemade ketchup

The Well Club Sandwich med grillet kyllingbryst, stekt bacon, salat, pommes frites, tomat og aioli (H, E, SE, SU, SEN) 235,-
The Well Club Sandwich served with grilled chicken breast, crunchy bacon, lettuce, French fries, tomato and aioli

Dessert | Desserts

Creme Brule med bær (E,ML) 129,-
Crème Brûlée with berries

Sjokolademousse med pasjonfruktcurd og sorbet (E,ML) 135,-
Chocolate mousse with passion fruit custard & sorbet

Iskrem og sorbet med friske bær (3 kuler) (E, H, ML) 115,-
Ice cream & sorbet (3 scoops) with fresh berries

Tarte tatin med vaniljeis (H, ML) 135,-
Tarte Tatin with vanilla ice-cream

Pizza – Hvit | Pizza – White

Pizza med Shimejisopp, Rørosrømme, mozzarella, cheddar, chevre og frisk timian (H, ML) 205,-
Pizza with Shimeji mushrooms, sour cream, mozzarella, cheddar, chevré and fresh thyme

Pizza reinsdyr med gravet reinsdyrfilet, mozzarella, cheddar, granateple og rucicola (H, ML, SU) 205,-
Pizza Reinsdeer with cured reindeer filet, mozzarella, cheddar, pomegranate and rucola

Pizza Carbonara med bacon, mozzarella, cheddar, eggeplomme og vårløk (E, H, ML, SU) 195,-
Pizza Carbonara with bacon, mozzarella, cheddar, egg yolk and spring onions

Pizza – Rød | Pizza – Red

Pizza Margherita med tomatsaus, mozzarella, cheddar og basilikum (H, ML) 185,-
Pizza Margherita with tomato sauce, mozzarella, cheddar and basil

Pizza Ndjua med chilipølse, tomatsaus, mozzarella, cheddar og rucicola (H, ML) 195,-
Pizza Nduja with chilli sausage, tomato sauce, mozzarella, cheddar and rucola

Pizza blåmugg med tomatsaus, norsk blåmuggost, mozzarella, cheddar, fiken, rucicola og ristede valnøtter (H, ML, V) 205,-
Pizza Blue Cheese with tomato sauce, blue cheese, mozzarella, cheddar, figs, rucola and roasted walnuts

Pizza Salami med fennikelsalami fra Ask Gård, tomatsaus, mozzarella, cheddar og vårløk (H, ML, SU) 195,-
Pizza Salami with fennel infused salami, tomato sauce, mozzarella, cheddar and spring onions

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

Cava Masia Salat Brut, 2019, Josep Masachs, Catalunya, Spania	129,-/630,-
Prosecco, NV, Signore Giuseppe, Veneto, Italia	129,-/630,-
Champagne Special Reserve, NV, Léonce d'Albe,	179,-/850,-
Brut Réserve, NV, Billecart-Salmon	1.265,-
Brut Rosé, NV, Billecart-Salmon	1.525,-

Hvitvin | White wine

FRANKRIKE | FRANCE

Chablis Chablis Cuvée Sainte Marie, 2018, Jean-Marc Brocard	169,-/839,-
Bourgogne Bourgogne Blanc Les Sétilles, 2019, Olivier Leflaive	189,-/925,-
Mâcon Mâcon La Roche Vineuse Vieilles Vignes, 2018, Oliver Merlin	1.095,-
Chassagne-Montrachet Chassagne-Montrachet 1er Cru Les Chaumes, 2017, Vincent Girardin	1.625,-
Mersault Mersault, 2017, Olivier Leflaive	1.525,-
Puligny-Montrachet Puligny-Montrachet 1er cru Hameau de Blagny, 2016, Domaine Comtesse de Cherisey	1.625,-
Saint-Aubin Saint-Aubin 1er Cru En Remilly, 2018, Vincent Girardin	1.325,-
Sancerre Sancerre, 2018, Roland Tissier et Fils	169,-/839,-

TYSKLAND | GERMANY

Rheinhessen Riesling trocken, 2019, Ernst Ludwig	149,-/739,-
Pfalz Riesling Paradiesgarten EL, 2017, Weingut Von Winning	185,-/875,-

ØSTERRIKE | AUSTRIA

Wachau Grüner Veltliner Spitzer Graben, 2018, Martin Muthenthaler	210,-/ 1.035,-
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USA

California Chardonnay Central Coast, 2019, Sandhi	185,-/1.035,-
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Dessertvin | Dessert wine

Duoro e Porto Niepoort Late Bottled, 2016, Niepoort, Portugal	89,-/825,-
Tokaji Tokaj-Hétszölő, 2017, Tokaji Hétszölő, Ungarn	109,-/990,-

Rødvin | Red wine

FRANKRIKE | FRANCE

Bourgogne Bourgogne Pinot Noir, 2017, Nuiton-Beaunois	169,-/839,-
Gevrey-Chambertin Gervrey Chambertin, 2018, Domain Henri Magnien	1.325,-
Vosne-Romanee Vosne-Romanee, 2017, Benjamin Leroux	1.605,-
Pommard Pommard 1er Cru "Les Rugiens", 2018, Domaine Heitz-Lochardet	1.625,-
Volnay Volnay, 2017, Olivier Leflaive	1.265,-
Rhone Ogier, Lou Camine, 2015	155,-/725,-

Bordeaux Chateau Laroque Grand cru classe, Saint Emillion 2018	1.359,-
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Pauillac Pauillac de Latour, 2011	1.655,-
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Paullac de Latour Paullac 2011 MAGNUM	3.965,-
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ITALIA | ITALY

Piemonte Barbera d'Alba Superiore, 2018, Fenocchio	145,-/695,-
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Barolo Bussia Sottana Riserva, 2014, Fenocchio	1.095,-
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Rosso Vasca, Barbera/Dolcetto, Cellario 2020 MAGNUM	1.155,-
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Veneto Valpolicella, 2019, Villa Cardini	145,-/ 695,-
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SPANIA | SPAIN

Ribera del Duero Aster Crianza, 2014, Bodega Aster	155,-/755,-
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Cocktailer | Cocktails

169,-

Orange Mule - vodka, The Well juice og ginger beer <i>Vodka, The Well juice and ginger beer</i>
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Bloody Mary - vodka, tomatjuice, tabasco, Worcestershire sauce <i>Vodka, tomato juice, tabasco, Worcestershire sauce</i>
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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

(Alkoholritt) (Non-alcoholic)

129,-

Amaretti sour - Amaretti alkoholfri likør, egg, limejuice <i>Amaretti non-alcoholic liquor, egg, lime juice and simple sirup</i>

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, chili, ingefær og eple <i>Carrots, chilli, ginger and apple</i>	79,-
Pære, agurk, selleri, spinat og eple (SEL) <i>Pear, cucumber, celery, spinach and apple</i>	79,-
Rødbeter, selleri og eple (SEL) <i>Red beet, celery and apple</i>	79,-
Kombucha: jordbær, ingefær, rødbete, rose <i>Strawberry, ginger, red beet or rosé</i>	79,-
Lemonaid: passion fruit, lime, blood orange, ginger <i>Passion fruit, lime, blood orange or ginger</i>	65,-
San Pellegrino	59,-
Coca-Cola, Zero, Fanta, Sprite	55,-

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)	109,-
Norwegian Blonde (H)	109,-
Mellow IPA (H)	109,-
Norwegian Love (H)	109,-
Lager gluten free	109,-
Hageeple cider <i>Apple cider</i>	109,-
Alkoholfri øl (H) <i>Non-alcoholic beer</i>	59,-

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,-
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På bærtur: eple, tinnvedbær, eplemynte, tyttebærblad, bringebærblad <i>Berry Hike: apple, thorn wood, apple mint, lingonberry, raspberry</i>	43,-
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Kaffe / Te | Coffee / Tea

Qimen: sort te fra Qimen, Anhui, Kina <i>Black tea from Qimen, Anhui, China</i>	43,-
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Maojian: grønn te fra Suizhou, Hubei, Kina <i>Green tea from Suizhou, Hubei, China</i>	43,-
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Green Peach & Ginger fra Malawi, Africa <i>Green peach & ginger from Malawi, Africa</i>	43,-
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Espresso	45,-/49,-
Americano	45,-/49,-
Cortado	49,-/52,-
Cappuccino	45,-/49,-
Caffe Latte	45,-/52,-