

Starters | Forretter

- Mixed Sashimi (W, SO, F, MU, SF, SE, CEL) 295,-
Salmon sashimi, tuna tataki, and scallop ceviche
Laks sashimi, tunfisk tataki og kamskjell ceviche
- Beef Carpaccio (M, PN) 245,-
With rucola, parmesan, pine nuts, fried capers, and balsamic cream
Rucola, parmesan, pinjekjerner, fritert kapers og blasamicokrem
- Tomato Salad with Burrata (M, 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
- Chicken Gyoza (W, SO, E, MO, SE) 245,-
With kimchi salad, teriyaki and togarashi mayonnaise
Med kimchi salat, teriyaki og togarashi majones

Main Courses | Hovedretter

- Pasta Rosso (E, M, W, PN, CN) 295,-
Tagliatelle and confit chicken thigh, in a creamy sauce with sundried tomatoes, parmesan and pine nuts
Tagliatelle og confit kyllinglår, i en kremet saus med soltørket tomat, parmesan og pinjekjerner
- Chicken Ramen Soup (E, W, F, SO, SE) 245,-
With noodles, pak choy, edamame, chili and egg
Med nudler, pak choy, edamame, chili og egg
- Red Chicken Curry* (M, SO, SE, CEL, PE) 395,-
Organic chicken, crispy vegetables, spicy curry sauce, and peanuts. Served with rice
Økologisk kylling, crispy grønnsaker, spicy curry saus og peanøtter. Serveres med ris
- Moules Frites (SO, MO, W, M, E, MU) 345,-
White wine-steamed mussels in a creamy sauce with chili, garlic, and finely chopped herbs. Served with french fries and aioli
Hvitvinsdampede blåskjell i kremet saus med chili, hvitløk og finskårede urter. Servert med pommes frites og aioli
- Edamame Burger (W, M, SO, SE, SU) 335,-
Edamame and avocado in panko, with brioche bun, salad, tomato, pickled onion, ginger, spicy mayo, and french fries. Vegan bun available
Edamamebønner og avokado i panko, med briochebrød, salat, tomat, syltet løk, ingefær, spicy majones og pommes frites. Vegansk burgerbrød kan bestilles
- The Well Burger (E, W, M) 345,-
With brioche bun, cheddar, pickled onion, chili mayo, lettuce, tomato, bacon, jalapeño and french fries
Med briochebrød, cheddar, syltet løk, chilimajones, salat, tomat, bacon, jalapeño og pommes frites
- #Pan-Fried Cod/Skrei in season (F, M, SU) 495,-
Pan-fried cod/skrei in seson, with pea purée, bacon, carrots, sandefjord butter, and roasted potatoes
Pannestekt torsk/skrei i sesong, med erterpure, bacon, gulrot, sandefjordsmør og bakte perlepoteter
- #Venison Tenderloin (M, SU, CEL) 545,-
Venison with celery root purée, beets, rösti potatoes, and red wine sauce. Served with stirred lingonberries
Hjort med selleripuré, beter, røstipotet og rødvinssaus. Serveres med rørte tyttebær
- #The Well Sirloin Steak (E, CEL, SU) 495,-
With seasonal vegetables. Choose between béarnaise/red wine sauce and french fries/hash browns
Med sesongens grønnsaker. Velg mellom béarnaise/rødvinnssaus 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, CN, PE, AL) 295,-
With cured truffle salami, mixed nuts and truffle aioli
Med 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 – Red | Pizza – Rød

Tomato sauce | Tomatsaus

- Pizza Nduja (W, M) 295,-
With spicy Nduja sausage, mozzarella, red onion and rucola
Med sterk Nduja-pølse, mozzarella, rødløk og rucola
- Pizza Parma Ham (W, M, PN) 295,-
With mozzarella, aromatic mushrooms, rucola and toasted pine nuts
Med parmaskinke, mozzarella, aromasopp, rucola 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,-
With Norwegian blue cheese, mozzarella, figs, rucola and roasted walnuts
Med norsk blåmuggost, mozzarella, fiken, rucola og ristede valnøtter

Desserts | Desserter

- Ice Cream of The House (M, E) or Sorbet with berries 165,-
Husets iskrem eller sorbet med bær
- Chocolate Fondant (W, E, M) 195,-
With vanilla icecream
Med husets vaniljeiskrem
- 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
- Financier (M, E, AL) 195,-
With mascarpone and passion fruit jelly. Served with dark chocolate ice cream
Med mascarpone og pasjonsfruktgelé. Serveres med mørk sjokoladeis
- Crème Brûlée (M, E) 195,-
With fresh berries
Servert med friske bær

Snacks | Snacks

- Lemon and Chili Marinated Olives (SU) 95,-
Sitron- & chilimarinerte oliven
- Focaccia and Aioli (W, E) 95,-
- Pita Bread with kopanisti (M, W, SU) 145,-
Freshly baked pita bread with dip made of feta cheese, grilled bell pepper, garlic, sun-dried tomatoes and chili
Nybakt pitabrød med dip av 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, servert 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

Salads & Sandwiches

Salater & Smørbrød

- Chevre Salad (M, W, WN) 295,-
Grilled beets with figs and walnuts, served with vinaigrette
Grillede beter med fiken og valnøtter, servert med vinaigrette
- Cæsar Salad (W, M, F, E) 295,-
Chicken, bacon, croutons, parmesan, romano salad and dressing
Kylling, bacon, krutonger, parmesan, romanosalat og dressing
- Rekesmørbrød (F, SF, E, W, M, MU) 295,-
Butter loaf with peeled prawns, egg, cherry tomato, dill, salmon roe, red onions, mayonnaise and lemon
Smørloff med pillede reker, egg cherrytomat, dill, lakserogn, rødløk, majones og sitron
- Club Sandwich (E, MU, W) 325,-
Organic chicken, bacon, tomato, mustard-mayo, lettuce in toasted bread, with french fries and aioli
Økologisk kylling, bacon, tomat, sennepsmajones og salat i ristet brød, med pommes frites og aioli
- Brussels Sprout Sandwich 295,-
(W, E, M, SO, PE, AL, CN, SU)
Organic sourdough bread with brussels sprouts, miso mayonnaise, baby potatoes, caramelized onions, nut crunch, and parmesan
Økologisk surdeigsbrød med rosenkål, misomajones, perlepotet, karamellisert løk, nøttekrønsj og parmesan
- Roastbeef Sandwich (W, E, M, CEL, MU, SU) 295,-
Organic sourdough bread with roastbeef, salad, vegetables and remoulade
Økologisk surdeigsbrød med roastbeef, salat, grønnsaker og remulade
- Pinsa Mortadella* (W, M, AL, PE, CN) 245,-
Pinsa with Mortadella ham, pesto, nuts, rucola, avocado and pickled onion
Pinsa med Mortadellaskinke, pesto, nøtter, rucola, avokado og syltet løk
- * Available as a vegetarian option
Denne retten kan bestilles som vegetar

Add on | Tillegg

- Focaccia (W) 65,-
Truffle mayo, trøffelmajones (E) 30,-
Chili mayo, chilimajones (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 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,-
2023 Domäne Wachau Gruner Veltliner Federspeil Terrassen, Wachau, Austria	169,-/815,-
2023 Chablis Cuvee Saint Martin Dom. Laroche, Chablis, France	179,-/850,-
2022 Henry Natter Sancerre Loire Valley, France	195,-/950,-
2023 Sandhi Chardonnay Central Coast, California, USA	199,-/995,-

Rosé Wine | Rosévin

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

Red Wine | Rødvin

2021 Valpolicella Classico DOC Allergrini, Veneto, Italy	149,-/695,-
2024 Les Salices Pinot Noir François Lurton, Languedoc-Roussillon, France	149,-/695,-
2019 Vina Alberdi Reserva, La Rioja Alta, Spain	179,-/895,-
2019 Barbera d'Alba Superiore Fenocchio, Piemonte, Italy	185,-/915,-
2020 Jean Leon Palau Merlot Penedés, Spain	210,-/1050,-

Dessert Wine | Dessertvin

2023 Toso Brachetto d'Acqui Fiocco di Vite, Piemonte Italy	125,-/615,-
2021 Disznókő Tokaji Furmint Late Harvest, Hungary	145,-/750,-
2022 Bringeberlandets dessertvin Drøbak, Norway	159,-/895,-

Beer/Cider | Øl/Sider

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

Mocktails | Mocktailer

Non-alcoholic | Alkoholfritt

	Glass
Berry Spritz Raspberry, strawberry, grapefruit, Orange Bittersweet Aperitivo Bringeber, jordbær, grapefrukt, Orange 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,-
Palom-ISH ISH Agave, pink grapefruit, lime	129,-

Signature Cocktails | Signatur Cocktails

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,-
Pink Panther Harahorn Pink Gin, rose lemonade	195,-
Oslo Mule Aquavit, lime, ginger beer Aquavit, lime, ingfærøl	195,-
Ruby Paloma Jose Cuero tequila, lime, Toso Brachetto d'Acqui	195,-

Classic Cocktails | Klassiske Cocktails

Ask your server about classic cocktails

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,-
English Breakfast Tea	43,-
Espresso	49,-/59,-
Americano	49,-/59,-
Cortado (M)	55,-/59,-
Cappuccino (M)	55,-/59,-
Caffe Latte (M)	55,-/59,-
Ice Coffee	59,-/69,-

Non-alcoholic | Alkoholfritt

	Glass
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,-
Purezza sparkling water Purezza vann med kullsyre	45,-/69,-
Copenhagen Sparkling Tea Organic non-alcoholic Sparkling Tea Økologisk alkoholfri musserende Te	119,-/495,-
Hansa Null (Glutenfri) 0,50l Heineken 0,0% 0,33l (B) Nøgne Ø Himla Humla 0,33l (B) Ginger Joe Non-Alcohol 0,33l	89,- 89,- 89,- 89,-
The Well Ice Tea (Please ask your waiter for todays flavor) Eplemost Coca-Cola, Coca-Cola Zero, Fanta, Sprite Luscombe Sicilian Lemonade	75,- 65,- 65,- 65,-

Spirits | Brennevin

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

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, skaldyr
SO = soya, soya
SU = sulphite, sulfitt
HN = hazelnuts, hasselnøtter
WN = walnuts, valnøtter
CN = cashew nuts, cashewnøtter
PT = pistachio, pistasj

* Inneholder gluten
= not included in hotel packages
= ikke inkludert i hotellpakker

Dishes may contain traces of allergens. Alle retter kan inneholde spor av allergener.

All our wines contain sulphite. Alle våre viner inneholder sulfitter