

Starters | *Forretter*

- Grilled White Asparagus (F, E)

With wild garlic aioli, hollandaise and salmon roe

Grillet hvit asparagus med ramsløk-aioli, hollandaise og lakserogn

245,-
- Salmon Sashimi (F, SO)

With ponzu sauce and spring onions

Laks sashimi med ponzusaus og vårløk

225,-
- Salmon Ceviche (F, CEL)

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

245,-
- Cæsar Salad (W,M,F, E)

Chicken, bacon, croutons, parmesan, romano salad and dressing

Kylling, bacon, krutonger, parmesan, romanosalat og dressing

295,-
- 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

Main courses | *Hovedretter*

- Pasta Alfredo with Bacon (E, M, W, CEL)

Creamy parmesan sauce, bacon, fettuccine pasta and fresh parsley

Kremet parmesansaus, bacon, fettuccine pasta og fersk persille

295,-
- Pasta Vongole (SF, E, W)

With linguine pasta, vongole clams and shellfish stock

Med linguinipasta, vongoleskjell og skalldyrskraft

295,-
- Club Sandwich (E, SO, MU, W)

Organic chicken, bacon, tomato, mustard, mayonnaise, lettuce in toasted bread with french fries and aioli

Økologisk kylling, bacon, tomat, sennep, majones og salat i ristet brød med pommes frites og aioli

325,-
- Steamed Mussels (SO, SF)

In coconut milk, ginger, chili and lemongrass

Dampede blåskjell i kokosmelk, ingefær, chili og sitrongress

325,-
- The Well Burger (E, W, M)

Brioche bun, cheddar, pickled onion, chili mayo, lettuce, tomato, bacon, jalapeño and french fries

Briochebrød, cheddarost, syltet løk, chillimajones, salat, tomat, bacon, jalapeño og pommes frites

345,-
- #Steamed Salmon (F, M)

Baked pearl potatoes, salsa, feta cheese, vinaigrette, rucola, aioli and herb oil

Dampet laks, perlepoteter, salsa, fetaost, vinaigrette, rucola og urteolje

395,-
- Fish & Chips (SO, W, M, F, SU)

Fresh cod fillet, pea purée, french fries, remoulade and coleslaw

Panert torskefilet, ertepuré, pommes frites, remulade og coleslaw

345,-
- #The Well Sirloin steak (CEL, E)

Seasonal vegetables. Choose between béarnaise/ red wine sauce and french fries/hash browns

Sesongens grønnsaker. Velg mellom béarnaise/ rødvinssaus og pommes frites/røstipotet

495,-

Add on | *Tillegg*

- Focaccia (W)

Truffle mayo, *trøffelmajones* (E)

Chili mayo, *chillimajones* (E, W)

Aioli (E)

Béarnaise sauce, *béarnaisesaus* (E)

Red wine sauce, *rødvinsaus* (CEL)

Pepper sauce, *peppersaus* (M)

French fries, *pommes frites*

Hash browns, *røstipoteter* (M)

65,-

30,-

30,-

30,-

30,-

30,-

30,-

65,-

65,-



THE WELL

BRASSERIET

Pizza – White | *Pizza – Hvit*

Sour cream sauce | *Rømmesaus*

- Pizza Carbonara (E, W, M, SU)

With bacon, mozzarella, egg yolk and spring onions

Med bacon, mozzarella, eggeplomme og vårløk

265,-
- Pizza Chili Chicken (W, M)

With organic chicken, mozzarella, chili and fresh oregano

Med økologisk kylling, mozzarella, chili og frisk oregano

265,-
- Pizza Shimeji Mushrooms (W, M)

With Shimeji mushrooms, mozzarella, chèvre and fresh thyme

Med shimejisopp, mozzarella, chèvre og frisk timian

265,-
- Pizza Truffle (E, M, W, N)

With cured truffle ham, mixed nuts and truffle aioli

Trøffelskinke, blandede nøtter og trøffelaioli

295,-
- Pizza Løyrom (E, F, W, M)

With Toten chips, sour cream and wild garlic aioli

Med Totenflak, rømme og ramsløk-aioli

295,-

Pizza – Red | *Pizza – Rød*

Tomato sauce | *Tomatsaus*

- Pizza Nduja (W, M)

With Nduja sausage, mozzarella, red onion and rucola

Med Nduja-pølse, mozzarella, rødløk og rucola

295,-
- Pizza Parma Ham (W, M, PN)

With mozzarella, aromatic mushrooms, rucola and toasted pine nuts

Med parmaskinke, mozzarella, aromasopp, rucola og ristede pinjekjerner

295,-
- Pizza Caprese (W, M)

With confit cherry tomatoes, mozzarella, burrata from Toddum Gård and fresh basil

Med confiterte cherrytomater, mozzarella, burrata fra Toddum Gård og frisk basilikum

275,-
- Pizza Fønix (W, M, WN)

Norwegian blue cheese, mozzarella, figs, rucola and roasted walnuts

Norsk blåmuggost, mozzarella, fiken, rucola og ristede valnøtter

265,-

Desserts | *Dessерter*

- Strawberries with Ice Cream (M) or Sorbet

Jordbær med iskrem eller sorbet

165,-
- New York Cheese Cake (E, M, W, SU)

195,-
- The Well Petit four (M, E, W, AL)

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

179,-
- Chocolate Mousse Cake (M, E)

With cherry jelly, brownie and chocolate coating

Sjokolademousse-kake med kirsebærgele, brownie og sjokoladetrekk

165,-

Snacks | *Snacks*

- Lemon and Chili Marinated Olives (SU)

Sitron- & chilimarinerte oliven

95,-
- Focaccia and Aioli (W, E)

95,-
- Grilled Camembert (M, W, N, WN)

From Eiker Gård, served with grapes, strawberry walnuts and sourdough bread

Grillet norsk camembert fra Eiker Gård, serveres med druer, jordbær, valnøtter og surdeigsbrød

245,-
- Glazed Chicken Wings (W, SO, SES)

Marinated Korean style chicken wings

Koreansk-marinerte kyllingvinger

225,-
- Charcuterie (M, W)

Seasonal Norwegian cheeses and cured ham

Sesongens norske oster og spekemat

325,-

Green dishes | *Grønne retter*

- Avocado Toast (W, SO, CN, PT, AL)

With burnt chili and paprika butter, avocado, rucola, fennel, beetroot creme and nut crunch

Med brent chili-og paprikasmør, avokado, rucola, fennikel, røbetkrem og nøttecrunch

225,-
- Pinsa (W, N, M)

Roman-style pins, pesto, nuts, rucola, avocado, and pickled onion

Pinsa med pesto, nøtter, rucola, avokado og syltet løk

225,-
- *Add to your pinsa | Legg til følgende:

- Mortadella ham / Mortadellaskinke

20,-
- Edamame Burger (W, M, SO, SE, SU)

Edamame and avocado covered in panko, salad, tomatoes, pickled onion and ginger, french fries and spicy mayo served on vegan bread

Edamamebønner og avokado dekket i panko, salat, tomat, syltet løk og ingefær, pommes frites og spicy majones servert på vegansk burgerbrød

335,-
- “Rekesmørbrød” (F, SF, E, W, M, MU)

Sourdough bread, peeled prawns, egg, cherry tomato, dill, salmon roe, red onions, mayonnaise and lemon

Surdeigbrød, pillede reker, egg cherrytomat, dill, lakserogn, rødløk, majones og sitron

295,-
- Tomato Salad with Burrata (M, N)

With burrata from Toddum Gård, pistachio, herbal oil and balsamic crème

Med burrata fra Toddum Gård, pistasjnøtter, urteolje og balsamicokrem

255,-
- The Well Quinoa Salad* (PE, CEL, SE, SO)

Tricolor quinoa, vegetables, avocado, edamame, ginger, peanuts and miso dressing

Tricolor quinoa, grønnsaker, avokado, edamame, ingefær, peanøtter og misodressing

295,-
- *Add to your salad | Legg til følgende:

- Marinated tofu (SO) or organic chicken

Marinert tofu (SO) 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

Alle retter kan inneholde spor av allergener

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,-/1.050,-



White Wine | Hvitvin

2022 Hans Geïssler 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,-



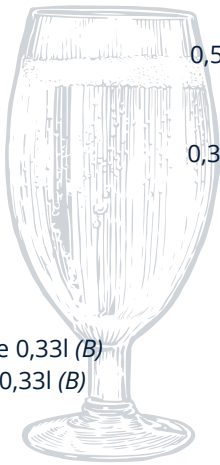
Dessert Wine | Dessertvin

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,-



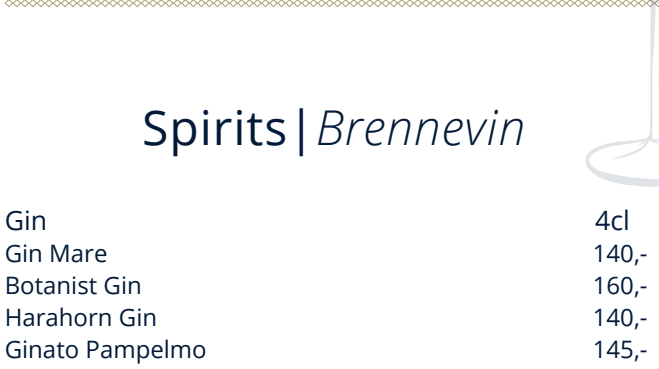
Beer/Cider | Øl/Sider

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



Cocktails | Cocktailer

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,-
Jungle Bird Bacardi Spiced Rum, Campari, pineapple, passionfruit and lime	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 | 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,-
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,-
Copenhagen Sparkling Tea Organic non-alcoholic Sparkling Tea Økologisk alkoholfri musserende Te	119,-/495,-



Mocktails | Mocktailer

Non-alcoholic | Alkoholfritt

	Glass
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,-