

SPEILSALEN

You can almost hear the faint, yet clear, whisper resonating in the very depths of your body. The mind wanders towards the great halls of Europe, filled with centuries of cultural and gastronomic heritage.

Celebrations without the solemnness, perfection without pretentiousness, and above all else; an unyielding focus and desire for one of the simplest of things
Good Taste

Memories, happiness and joy; always!

We bid you a very warm welcome
to the Speilsalen Experience,
a gastronomic theater through three acts.

Christopher Davidsen

ACT 1

A SELECTION OF CHAMPAGNE

NV Oiry Grand Cru Blanc de Blancs, Suenen

250 NOK

2012 Montagne Grand Cru Blanc de Noirs, Maison Bérêche

400 NOK

Krug Grande Cuvée 170ème Édition

445 NOK

Krug Vintage 2008

695 NOK

Krug Rosé 25ème Édition

695 NOK

CAVIAR

*50g GASTROunika Gold, Signature Selection by
Christopher Davidsen Bocuse d'Argent 2017*

Contains: fish, milk, egg, wheat

1.450 NOK

50g GASTROunika White Pearl

Contains: fish, milk, egg, wheat

4.000 NOK

125g GASTROunika Beluga-Sevruga

Contains: fish, milk, egg, wheat

8.000 NOK

5g GASTROunika

Contains: fish

185 NOK

BELVEDERE VODKA 2cl

heritage – bartęzek – smogóry

85 NOK

ACT 2

HUMBLE BEGINNINGS

egg – oscietra – crème fraîche

bread – raw shrimp – yeast

truffle – yuzu – oyster

king crab – fennel – lemon verbena

Contains: wheat, rye, egg, milk, shellfish, molluscs, fish, sulphite

SAVORY SECRETS FROM HANASAND

tomato – alp cheese – ramson

Contains: milk, sulphite

A TOUCH OF ASIA

halibut – blackcurrant – norwegian curry

Contains: egg, soy, wheat, sulphite, fish, shellfish

A PILGRIMAGE FROM FRØYA

scallop – spruce – celery

Contains: molluscs, milk, egg, celery, soy, sulphite

ACT 3

NO REST FOR THE WICKED

cone – apple – aquavit

SUMMER TRADITION

char – vin jaune – juniper

Contains: fish, milk, wheat, sulphite, molluscs

THE FIRST SUNLIGHT

raspberry – cream – elderflower

Contains: milk, gluten

CHILDHOOD VISIT TO MY GRANDMOTHER

honey – meringue – grilled clementine

sunchoke – licorice – tamarind

chocolate – caramel – hazelnut

Contains: milk, egg, hazelnut, gluten

2.500,-

WINE MENU

With an emphasis on taste and perfect pairings,
no detail is overlooked to ensure an exceptional experience.

Our dedicated team of Sommeliers, led by Nikolai Haram Svorte,
will take you on a memorable wine journey.
Enjoy new and inspiring selections, as well as the classics from
Britannia's unique wine cellar.

WINE PAIRING

1.900 NOK

2020 Quartz, Domaine des Ardoisières,
Savoie, France

2021 Spätburgunder Rosé M, Weingut Keller
Rheinhessen, Germany

170ème Édition Grande Cuvée, Krug,
Champagne, France

2019 Gevrey-Chambertin 1er Cru Les Goulots, Heresztyn-Mazzini,
Burgundy, France

2019 Herrenberg Riesling Auslese, Maximin Grünhaus,
Ruwer, Germany

WINE LOVER

3.300 NOK

2018 Haut Revers du Chutat Coteaux Champenois, Jacques Lassaigne,
Champagne, France

2017 Scharzhofberger Riesling Kabinett, Egon Müller,
Saar, Germany

170ème Édition Grande Cuvée, Krug,
Champagne, France

2019 Lewis MacGregor Estate Vineyard Pinot Noir, Williams Selyem,
California, USA

2017 Bockstein Riesling Auslese GK, Nik Weis,
Saar, Germany

PRIVATE SELECTION

10.000 NOK

(min 4 guests, price per cover)

2016 Auxey-Duresses, Domaine Leroy,
Burgundy, France

2019 Riesling G-Max, Weingut Keller,
Rheinhessen, Germany

170ème Édition Grande Cuvée, Krug,
Champagne, France

2008 Vintage, Krug,
Champagne, France

2018 Échézeaux Grand Cru, Domaine de la Romanée-Conti,
Burgundy, France

1998 Ch. d'Yquem,
Sauternes, France

Subject to change.

If you would prefer something without alcohol,
we invite you to enjoy our artisanal juice pairings
900 NOK

WHERE THERE IS WINE, THERE IS WATER

95 NOK per person Ad Libitum

Eira, still or sparkling

Soft and pure from Syltebøkilden, Eresfjord, Møre og Romsdal, Norway