

# SPEILSALEN

Håkon Solbakk

## A SELECTION OF CHAMPAGNE

*NV Vendémiaire, Doyard*

280,-

*2015 Les Chétillons, Pierre Péters*

495,-

*17ième Édition Grande Cuvée, Krug*

595,-

*2008 Vintage, Krug*

1.150,-

## A CAVIAR EXPERIENCE

*50g GASTROunika Speilsalen Gold*

Contains: fish, milk, egg, wheat

1.450,-

*50g GASTROunika Osietra*

Contains: fish, milk, egg, wheat

2.500,-

*30g GASTROunika Beluga*

Contains: fish, milk, egg, wheat

3.000,-

*5g GASTROunika*

Contains: fish

185,-

BELVEDERE VODKA 2cl  
*heritage – bartezek – smogóry*

110,-

## ACT 1

### HUMBLE BEGINNINGS

*egg – osietra – crème fraîche*  
*langoustine – pumpkin – nyr*  
*bread – raw shrimp – yeast*  
*king crab – fennel – lemon verbena*

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

## ACT 2

### A TOUCH OF ASIA

*char – yellow beetroot – norwegian curry*

Contains: fish, egg, soy, gluten

### GOLD OF THE FOREST

*chawanmushi – chanterelles – green peas*

Contains: milk, egg

### A PILGRIMAGE FROM FRØYA

*scallop – sea buckthorn – shiitake*

Contains: molluscs, milk, celery, soy

### FROM DEEP SEAS

*halibut – onion – bergamot*

Contains: fish, molluscs, egg, milk

## ACT 3

### BRAATTAN GAARD

*apple – buttermilk – redcurrant*

Contains: milk

### THE LAST SUNLIGHT

*cream – blackcurrant – tea*

Contains: milk, gluten

### CHILDHOOD VISIT TO MY GRANDMOTHER

*lemon – honey – tea*  
*raspberry – elderflower – vanilla*  
*white chocolate – passion fruit – yuzu*

Contains: milk, egg, gluten

2.600,-

## WINE

### WINE PAIRING

2.000,-

2021 Neuenberg Riesling Fass 17, Peter Lauer,  
Saar, Germany

XVI Semper Fidelis, Famille Delouvin,  
Champagne, France

2022 Revenge of the Crayfish, Sakkie Mouton,  
Koekenaap, South Africa

2021 Central Coast Pinot Noir, Williams Selyem,  
California, USA

2013 Bacharacher Wolfshöhle Riesling Spätlese, Ratzenberger,  
Mittelrhein, Germany

2020 Eiswein, Kracher,  
Burgenland, Austria

### WINE LOVER

3.500,-

2017 Scharzhof Riesling, Egon Müller,  
Mosel, Germany

171ème Édition Grande Cuvée, Krug,  
Champagne, France

2014 Roche aux Moines Magnum, Domaine Laureau,  
Savennières, France

2019 Volnay 1er Cru Taillepieds, Marquis d'Angerville,  
Burgundy, France

2016 Berrnkasteler Badstube Riesling Spätlese, Joh. Jos. Prüm,  
Mosel, Germany

2014 Ruster Ausbruch, Heidi Schröck,  
Burgenland, Austria

## PRESTIGE SELECTION

6.750,-

2019 Nierstein Pettenthal Riesling Kabinett, Weingut Keller,  
Rheinhessen, Germany

171ème Édition Grande Cuvée, Krug,  
Champagne, France

2008 Vintage, Krug,  
Champagne, France

2019 Criots-Bâtard-Montrachet Grand Cru, Domaine Blain-Gagnard,  
Burgundy, France

2017 Charmes-Chambertin Grand Cru, Domaine Arlaud,  
Burgundy, France

NV Demi-Sec, Jacques Lassaigne,  
Champagne, France

2015 Ch. d'Yquem,  
Sauternes, France

## JUICE PAIRING

1.000,-

Experience our fresh selection of juices,  
made in-house and tailored to the menu

## WATER

95,-

Eira, still and sparkling,  
from Syltebøkilden, Eresfjord, Møre og Romsdal, Norway