

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 Brut Nature, Rémi Leroy
250 NOK

2005 La Lutétienne Brut Nature, Tarlant
450 NOK

170ème Édition Grande Cuvée, Krug
550 NOK

CAVIAR

*50g GASTROunika Gold, Signature Selection by
Christopher Davidsen Bocuse d'Argent 2017*
Contains: fish, milk, egg, wheat
1.450 NOK

30g GASTROunika Beluga
Contains: fish, milk, egg, wheat
3.000 NOK

125g GASTROunika Osietra Royal
Contains: fish, milk, egg, wheat
8.000 NOK

5g GASTROunika
Contains: fish
185 NOK

BELVEDERE VODKA 2cl

heritage – bartęzek – smogóry
110 NOK

ACT 2

HUMBLE BEGINNINGS

langoustine claw – wasabi – yoghurt

bread – raw shrimp – yeast

king crab – fennel – lemon verbena

romesco – scallop – macadamia

herring – plum – rose

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

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 – sea buckthorn – shiitake

Contains: molluscs, milk, celery, soy

WINTER TRADITION

char – vin jaune – juniper

Contains: fish, milk, wheat, sulphite, molluscs

ACT 3

BRAATTAN GAARD

apple – buttermilk – redcurrant

Contains: milk

FLØTERAND

jerusalem artichoke – cherry – brown butter

Contains: milk, macadamia

CHILDHOOD VISIT TO MY GRANDMOTHER

raspberry – jasmine – vanilla

blackcurrant – licorice – honey

chocolate – cream – hazelnut

Contains: milk, egg, gluten, hazelnut

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 Sesenta e Nove Arrobas Albariño, Bodegas Albamar,
Rías Baixas, Spain

2020 Rosé Tradition, Clos Cibonne,
Provence, France

2018 Ollos de Roque, Augalevada,
Ribeiro, Spain

NV Les Maillons Blanc de Noirs, Ulysse Collin,
Champagne, France

2013 Bacharacher Wolfshöhle Riesling Spätlese, Ratzenberger,
Mittelrhein, Germany

2018 Goutte d'Or, François & Julien Pinon,
Vouvray, France

WINE LOVER

3.300 NOK

2020 Derthona Montemarzino, Roagna,
Piemonte, Italia

2020 Les Monts Fourmois Coteaux Champenois Rouge, Bérêche & Fils,
Champagne, France

2019 Roche aux Moines, Domaine Laureau,
Savennières, France

170ème Édition Grande Cuvée, Krug,
Champagne, France

2016 Graacher Himmelreich Riesling Spätlese, Joh. Jos. Prüm,
Mosel, Germany

1970 Rivesaltes, Riveyrac,
Roussillon, France

PRIVATE SELECTION

10.000 NOK

(min 4 guests, price per cover)

2016 Auxey-Duresses, Domaine Leroy,
Burgundy, France

2018 Riesling Schubertslay Alte Reben GG, Weingut Keller,
Mosel, Germany

2018 Bienvenues-Bâtard-Montrachet Grand Cru, Domaine Leflaive,
Burgund, France

170ème Édition Grande Cuvée, Krug,
Champagne, France

2006 Vintage, Krug,
Champagne, France

2017 Scharzhofberger Riesling Spätlese, Egon Müller,
Mosel, Germany

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