

# 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

CHOOSE FROM A SELECTION OF  
THE FINEST CHAMPAGNES TO START  
YOUR EVENING

*Champagne of the evening*  
250 NOK

*Krug Grande Cuvée 169ème Édition*  
435 NOK

*Krug Vintage 2008*  
695 NOK

*Krug Rosé 24ème Édition*  
695 NOK

## CAVIAR

50g GASTROunika Gold, Signature Selection by  
Christopher Davidsen Bocuse d'Argent 2017  
served with our favourite condiments

Contains: fish, molluscs, milk, egg, wheat

1. 450 NOK

30g GASTROunika Beluga

Contains: fish

3.000 NOK

50g GASTROunika White Pearl

Contains: fish

4.000 NOK

5g GASTROunika

Contains: fish

185 NOK

BELVEDERE VODKA 2cl

*heritage – bartezek – smogóry*

85 NOK

## ACT 2

### HUMBLE BEGINNINGS

*egg – oscietra – crème fraîche*

*scallop roe – miso – caviar*

*bread – raw shrimp – yeast*

*langoustine claw – norwegian «curry» – rye*

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

### A TOUCH OF ASIA

*char – cucumber – white soy*

Contains: fish, milk, rye, soy, egg, sulphite

### DEEP SEAS & BLISSFUL FIELDS

*langoustine – pumpkin – sea buckthorn*

Contains: shellfish, milk, egg, sulphite

## ACT 3

### FROM COLD FJORDS

*halibut – shiitake – bergamot*

Contains: fish, gluten, milk, molluscs

### THE FIRST SUNLIGHT

*blackcurrant – cream – tea*

Contains: milk, gluten

### CHILDHOOD VISIT TO MY GRANDMOTHER

*honey – meringue – grilled mandarin*

*sunchoke – licorice – tamarind*

*chocolate – caramel – hazelnut*

Contains: milk, egg, hazelnut, gluten

1.795,-

## 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

875,-

Four different tastes, chosen to compliment the food in the best possible way. We do not believe that quality can only be sourced from the most famed producers or areas; instead we strive to deliver you quality through variation.

2019 Königsbacher Ölberg Riesling, Von Winning, Pfalz, Germany  
2013 Clos du Papillon, Domaine du Closel, Savennières, France  
2020 Mercurey Cuvée 37, Bruno Lorenzon, Burgundy, France  
2019 Herrenberg Auslese, Maximin Grünhaus, Ruwer, Germany

## WINE LOVER

1.995,-

Sometimes it's worth going the extra mile. Carefully selected wines from renowned producers, small and big, and perhaps with some extra age. Perfect for those who want to explore wine's alluring universe.

2015 Langenmorgen Riesling GG, Von Winning, Pfalz, Germany  
2014 Coteau du Vernon, Georges Vernay, Condrieu, France  
2017 Volnay 1er Cru Santenots-du-Milieu, Comte Lafon, Burgundy, France  
2005 Bockstein Auslese VDP Auction, Nik Weis, Saar, Germany

If you would prefer something without alcohol,  
we invite you to enjoy our juice pairings  
425,-

## 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