

SPEILSALEN

*We invite you to take part in our celebration
of the bountiful Norwegian coastline.*

*Through three acts, we will guide you on a journey of
our ocean, whose cold waters provide us with the
highest quality seafood to be found anywhere.*

*Enhanced by vibrant greens from our rugged
landscape, including produce from our kitchen garden,
Braattan Gaard, we present you
with our summer menu.*

Håkon Solbakk

A SELECTION OF CHAMPAGNE

2019 *Fleur de Craie Blanc de Blancs, Barrat-Masson*
280,-

2016 *Cramant Blanc de Blancs, Lilbert-Fils*
445,-

171ème *Édition Grande Cuvée, Krug*
595,-

2006 *Vintage, Krug*
1.100,-

A CAVIAR EXPERIENCE

50g *GASTROunika Speilsalen Gold*
Contains: egg, fish, milk, wheat
1.450,-

50g *GASTROunika Osietra*
Contains: egg, fish, milk, wheat
2.500,-

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

5g *GASTROunika*
Contains: fish
185,-

BELVEDERE VODKA 2cl
heritage – bartezek – smogóry
110,-

ACT 1

PROLOGUE

egg – osietra – crème fraîche
langoustine – pumpkin – nyr
chicken liver – cherry – madeira
cep – shallot – pepper

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

ACT 2

MOUNTAIN CHAR – LIERNE

beetroot – blackcurrant – norwegian curry

Contains: egg, fish, gluten, soy

SCALLOP – FOSEN

cucumber – sancho – dashi

Contains: egg, milk, molluscs, milk, sulphite

NEW POTATO – FROSTA

chawanmushi – white asparagus – green peas

Contains: egg, gluten, milk, molluscs

HALIBUT – AVERØY

morel – asparagus – vin jaune

Contains: egg, fish, milk, molluscs, sulphite

ACT 3

RHUBARB – BRAATTAN GAARD

quince tea – rose – granita

Contains: milk

PANNA COTTA – RØROS

strawberry – elderflower – oats

Contains: egg, gluten, milk

EPILOGUE

verbena – lemon – gooseberry
raspberry – milk chocolate – artichoke
cherry – brown cheese – cardamon

Contains: egg, gluten, milk

2.600,-

WINE

WINE PAIRING

2.000,-

2022 Riesling Fass 8 Ayler Kupp Kabinett, Peter Lauer,
Saar, Germany

2021 Sesenta e Nove Arrobas Albariño, Bodegas Albamar,
Rías Baixas, Spain

2021 Chapitre I Sauvignon Blanc, Les Quatre Piliers,
Loire, France

2021 Red Wine, Jolie Ladie,
California, USA

2021 Moscato d'Asti, Vietti,
Piemonte, Italy

2020 Eiswein, Kracher,
Burgenland, Austria

WINE LOVER

3.500,-

2022 Dreivierteltakt, Martin Muthenthaler,
Wachau, Austria

171ème Édition Grande Cuvée, Krug,
Champagne, France

2020 Bel Air Grande Cuvée Sauvignon Blanc, Les Quatre Piliers,
Loire, France

2021 Lewis MacGregor Vineyard Pinot Noir, Williams Selyem,
California, USA

2022 Hofberg Riesling Spätlese, A.J. Adam,
Mosel, Germany

2019 l'Effronté Moelleux, Thierry & Pascale Matrot,
Burgundy, France

PRESTIGE SELECTION

6.750,-

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

171ème Édition Grande Cuvée, Krug,
Champagne, France

2006 Vintage, Krug,
Champagne, France

2019 Silex, Didier Dagueneau,
Loire, France

2020 Vosne-Romanée, Arnoux-Lachaux,
Burgundy, France

2019 Wiltinger Braune Kupp Riesling Spätlese, Egon Müller,
Mosel, Germany

2013 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