



# SPEILSALEN

CHRISTOPHER  
DAVIDSEN



## Press Kit 2020

# WELCOME

Christopher Davidsen  
Henrik Dahl Jahnsen



## SPEILSALEN

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In Speilsalen you will hear how words are almost whispered inside you, your thoughts roaming against the backdrop of ancient grandeur, echoes of Europe's proud cultural and gastronomic history. A classic dining room where your eyes dance over details from floor to ceiling.

Stories hang on every wall and the chandeliers mirror their stars in the polished glass. Impressions are many but never intrusive, as you sink into your chair and let your everyday worries slip away. Sublime without being sombre, perfection without the pretentious, and above all else, an irresistible focus on Good Taste.

Speilsalen looks forward to treating its guests.  
A dynamic young team of passionate professionals.  
Their goal is simple: to create memorable experiences.

"It is not about us and them.  
This is not primarily a job, but a genuine desire to deliver the best we can do. A hunger, rooted deep within us, driving us forward every single day in pursuit of the ultimate food and drink experience."

"It is not work when your job is to stage a showcase of the best, local raw ingredients, in perfect harmony with the rest of the world's produce. When our doors open, the curtain goes up and the show can begin."

Christopher, Henrik, Håvard and their colleagues have faith in their convictions. They are not easily swayed. However, they are not married to a particular style or kitchen doctrine, they are not limited by narrow focus and they refuse to adhere to the idea that the most famous label is always the best.

Love what you do and take pleasure in the opportunity to please other people. A philosophy to live by. Humility too. Culinary perfection will always be in the mouth of the beholder.

Speilsalen promises that every bite and every element has a thought behind it. That every moment is built from the ground up, from the burning desire to deliver passion and excite the visitor.

Speilsalen is a room: filled with positivity, commitment and pride.  
Speilsalen is Good Taste: clean, modern and balanced flavours.  
Speilsalen is an experience: real, honest and unique.



## Reflections of Splendour

Speilsalen (the 'Mirror Hall') has for generations been a room of countless conversations and fine dining. An evening here was unlike anything else in town, encircled by beautiful mirrors, reminiscent of a palace ballroom. The mirrors reflect the guests' histories: they told stories of commuters and colonel lieutenants, theatre managers and politicians, explorers and musicians. Stories from the world's royalty who graced this hallowed hall.

Speilsalen is the oldest part of the hotel, dating back to 1894. Traditionally it would have been used to host parties, with dancing and merriment, or presentations, with gravitas and importance. Although the first meal served at the hotel was in Speilsalen, the room has only recently begun to function as a permanent dining hall, hosting Christopher Davidsen's first signature restaurant.

The room mirrors the spectacles of the past. Speilsalen is the interplay between the theatre of modern gastronomy and the traditions of splendour. A mirrored dining room which harkens a palatial past, while opening a window into a culinary future. An experience of the highest kind, its journey is fashioned for guests attracted to the expanse of possibility.

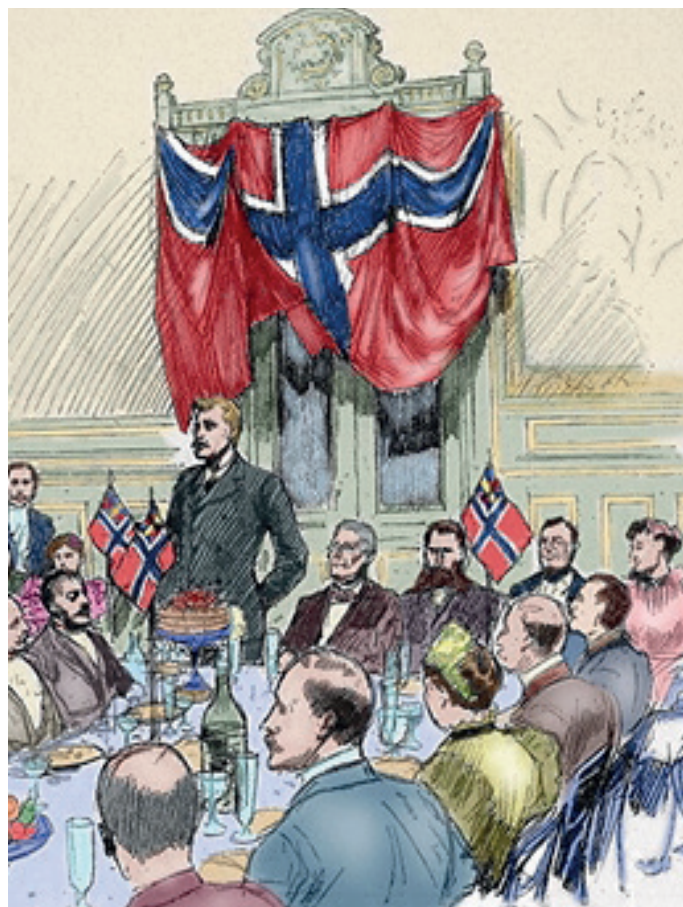
## The Shadow of Greatness

There are lives that seem impossibly full of adventure, studded with achievement beyond the imaginable. These lives are the stories of legend, whose wide and deep footsteps blaze trails for others to follow. Fridtjof Nansen was one such character: a pioneer of neuroscience, founding champion of winter sports, novelist, artist, intrepid Arctic explorer, ambassador, humanitarian, High Commissioner, national hero, international celebrity and Nobel Peace Prize Winner.

In 1896, after his pivotal explorations into the northern Arctic, Nansen chose Britannia Hotel to debrief the geological societies of the world. 247 people came together from far afield, squeezed into Speilsalen to hear the impassioned explorer share his incredible experiences from the Arctic and reveal what he and his team had learned on their venture to the North Pole. Nansen had proven his disparagers wrong, including many former polar explorers, and his stock and awe was undoubtedly at an all-time high.

The revelations of the Speilsalen Briefing must have seemed as far-fetched as hearing an astronaut return with stories from the surface of Mars.

In 1905, Nansen returned to Britannia Hotel to meet with individuals from Norwegian high society to draft and plan the signing of the nation's sovereign charter and departure from Sweden.











*“Life is full of surprises, and if you look closely, you will find inspiration and influence all around you. This is what I want our guests to feel when they visit us in Speilsalen.”*

CHRISTOPHER DAVIDSEN

Bocuse d'Argent, Head Chef at Speilsalen, Britannia Hotel, Trondheim.



## Bocuse D'Argent 2017

Christopher Davidsen honed his skills when he joined chef and mentor Steffen Engelhardt at Statoil Canteen in Stavanger in 2006, but not without some tough love along the way. Engelhardt kicked him out of the kitchen on the first day for not shaving, but he also laid the first seeds of a dream to compete at the highest level.

Davidsen was crowned a World Champion Chef in 2015. When he made a decision to target the Bocuse d'Or his wife Siri gave him the third degree about the commitment he was taking on. She knew very well what dedication it takes to meet the exacting standards of this prestigious international gastronomy competition.

"I started to think of competing in the Bocuse d'Or. The most important thing is that one must dream of joining this competition. Without the dream, you just give up. I had that dream for 10 years. When I felt that I was getting ready, I trained myself mentally for four years with the chef's national team and competed in many smaller cooking competitions. Altogether it would be about six years before I stood in Lyon," says Davidsen, who won silver in 2017.

Speilsalen at Britannia Hotel, Trondheim, is his first signature restaurant.

## The Cuisine

In his constant search for gastronomic excellence at the highest level, Davidsen is creating a culinary journey unlike any other, with a focus on perfecting the elements of surprise. At Speilsalen, the finest handpicked Norwegian produce is prepared with the utmost care and respect; no detail is overlooked, and taste is the foremost goal of every effort. To complement Davidsen's creations, the four-time Norwegian wine sommelier champion Henrik Dahl Jahnsen is in charge of wine and other beverage pairings.

Speilsalen is a classic room which demands classic elements. Davidsen's is a bright and enjoyable approach to modern Nordic cuisine, which focuses on the Norwegian food traditions of preservation and planning, adhering to the seasons. Dishes like the ruminatively named Childhood Visits to my Grandmother, are ever present but ever changing; a modern take on the Norwegian standard, waffles, accompanied by potted crab/prawn/beetroot, roe and caviar.

Kindling Flames at Arctic Beaches is somewhat of a signature, pairing king crab and Krug Champagne. Throwing in a glass of champagne with what is fundamentally a crab hotdog! All delivered with a level of service unrivalled anywhere in Norway.







## Henrik Dahl Jahnsen

Henrik Dahl Jahnsen is the young chef who became Norway's best sommelier. He won silver in this year's 'Norgesmesterskap for vinkel-nere' (Norwegian Championship for Sommeliers), making the Head Sommelier at the Britannia Hotel the country's most decorated winner through the years of the competition. He now has four national golds, three silver medals and one bronze medal.

Henrik Dahl Jahnsen is both Head Sommelier of Britannia Hotel and the hotel's top restaurant, Speilsalen. "My foremost trait is probably the ability to combine wine for food, and to find a really good wine for all occasions and budgets," says the 28-year-old, who is also trained as a chef and held leading positions in Bølgen & Moi.

Together with Bocuse D'Or silver winner Christopher Davidsen, he is responsible for providing the Speilsalen guests with an unforgettable culinary experience. On 17 February, Henrik Dahl Jahnsen will know if they (Speilsalen) have succeeded at gaining a star at the first time of trying, when the Nordic Michelin stars are awarded in Trondheim.







Below the crystal cold surface of the waters of the Trondheim fjord, where the colours swirl from black to bright green, where four seasons meet the currents of the Norwegian sea and Arctic ocean, lie the special fruits on the ocean floor.

With its brightly coloured, symmetrical, fan-shaped shells and oft-fluted ornamentation, scallops have been used since ancient times as motifs in art, architecture and design. They have been served as a delicacy at the world's finest restaurants, from Paris to Tokyo, for generations.

Looking up as you enter the Britannia Hotel, you will see the scallop symbol positioned on the bottom of the dome. The shell, known in French as Coquille-Saint Jacques and in German as Jakobsmuscheln, is a metaphor for all lines leading to one point; the culmination of a culinary pilgrimage.



## EXAMPLE 10-COURSE MENU

### CHILDHOOD VISITS TO MY GRANDMOTHER AT HJELMELAND

*waffle – halibut – nyr*

Contains: gluten (wheat), milk, fish, egg, mustard, sulphites

### A PILGRIMAGE FROM HITRA

*scallop – truffle – tomato*

Contains: molluscs, celery, sulphites

### RAGING, DARK SEAS ON THE

#### COAST OF STADSBYGD

*langoustine – apple – red curry*

Contains: shellfish, egg, milk, gluten (wheat), soy, sulphites

### WINTERED VEGETABLES FROM THE FIELDS

*jerusalem artichoke – brussels sprouts – black garlic*

Contains: gluten (wheat, barley), egg, milk, mustard, sulphites

### FROM THE DEPTHS AT NORDKAPP TO

#### THE SHORES OF TRONDHEIM

*aurora salmon – horse radish – mussels*

Contains: fish, molluscs, egg, milk, gluten (wheat), celery, sulphites

### NO REST FOR THE WICKED

*norwegian gin – gooseberry – lemon verbena*

Contains: egg

### RØROS — HARDANGER

*veal – potato – wintered apples*

Contains: milk, gluten (wheat, barley)

### THE TIMELY SHADES OF BLUE

*blåkoll – beet root – black currant*

Contains: milk, gluten (wheat, rye)

### YOUTHFUL BLISS

*rhubarb – strawberries – pollen*

Contains: milk, egg, gluten (wheat), nuts (almond), sulphites

### OUR FAVOURITE SELECTION

#### OF SWEETS

*cep mushroom – pear – juzu*

Contains: milk



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