

# 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 2006*  
545 NOK

*Krug Rosé 24ème Édition*  
645 NOK

## CAVIAR

*50g Rossini Gold, Signature Selection by  
Christoffer Davidsen Bocuse d'Argent 2017  
served with our favourite garnishes*

Contains: fish, molluscs, milk, egg, wheat

1.450 NOK

*30g Rossini Albino Gold*

Contains: fish

4.000 NOK

## HUMBLE BEGINNINGS

*fish – rabbit – beetroot*

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

## ACT 2

### ROLLED, MILLED & CURED

*yeast – butter – pata negra*

Contains: wheat, milk

### A TOUCH OF ASIA

*char – elderflower – cucumber*

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

### A PILGRIMAGE FROM FRØYA

*scallop – sea buckthorn – cellery*

Contains: molluscs, fish, milk, egg, cellery

### FEATHERS & FIELDS

*leek – egg – chaterelles*

Contains: egg, milk, sulphite

## ACT 3

### THE WHITE SPRING

*halibut – razor clam – vin jaune*

Contains: fish, molluscs, milk, sulphite

### NO REST FOR THE WICKED

*bay leaf – milk – lime*

Contains: milk, egg, sulphite

### SUMMER AT HOLTE

*duck – rhubarb – rose*

Contains: gluten, lactose

### THE LAST SUNLIGHT

*cream – blackcurrant – tea*

Contains: gluten, lactose

### CHILDHOOD VISITS TO MY GRANDMOTHER

*meringue – cherries – jerusalem artichoke*

Contains: milk, egg, wheat, sulphite

2.250,-

## Special Feature

### ROSSINI CAVIAR 5g

*black label – baerii prestige – white sturgeon*

105 NOK

*osietra*

155 NOK

Contains: fish

### BELVEDERE VODKA 2cl

*heritage – bartezek – smogóry*

85 NOK

## 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

1.650,-

Seven 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.

- 169ème Édition Grande Cuvée, Krug, Champagne, France
- 2019 Königsbacher Ölberg Riesling, Von Winning, Pfalz, Germany
- 2019 The FMC, Ken Forrester, Stellenbosch, South Africa
- 2018 Vergelt's Gott Grüner Veltliner, Muthenthaler, Wachau, Austria
- 2018 Arbois Chardonnay, Domaine du Pélican, Jura, France
- 2015 Les Racines, Domaine les Pallières, Gigondas, France
- 2020 Rieslaner Auslese, Weingut Keller, Rheinhessen, Germany

## WINE LOVER

3.000,-

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.

- 169ème Édition Grande Cuvée, Krug, Champagne, France
- 2015 Langenmorgen Riesling GG, Von Winning, Pfalz, Germany
- 2013 Clos du Papillon, Domaine du Closel, Savennières, France
- 2018 Derthona Montemarzino, Roagna, Piedmont, Italy
- 2018 Le Clos de la Tour de Curon, Stéphane Tissot, Jura, France
- 2013 La Côte aux Enfants, Bollinger, Champagne, France
- 2018 Wehlener Sonnenuhr Riesling Auslese GK, J.J. Prüm, Mosel, Germany

*Subject to change.*

## PRIVATE SELECTION

10.000,-

(min 4 guests, price per cover)

Exclusive and sough- after.

We invite you to enjoy the interaction between maturity and youth, contemporary and classic. Carefully selected from the Fine Wine Room in our unique cellar.

2007 Vieilles Vignes Françaises, Bollinger,  
Champagne, France

1996 Steiner Hund Riesling Kabinett, Nikolaihof,  
Wachau, Austria

2016 Auxey-Duresses, Domaine Leroy,  
Burgundy, France

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

2018 Bienvenues-Bâtard-Montrachet, Domaine Leflaive,  
Burgundy, France

2017 Grands Échézeaux, Domaine de la Romanée-Conti,  
Burgundy, France

1999 Ch. d' Yquem,  
Sauternes, France

*Subject to change.*

If you would prefer something without alcohol,  
we invite you to enjoy our artisanal juice pairings  
850,-

## WHERE THERE IS WINE, THERE IS WATER

*Pick your favourite from our selection,  
95 NOK per person Ad Libitum*

Eira, still or sparkling

Soft and pure from Syltebøkilden, Eresfjord, Møre og Romsdal, Norway

Snåsavann, still or sparkling

Smooth and delicate from Snåsa, Trøndelag, Norway

San Pellegrino, sparkling

Pleasant bubbles and renowned across the world from Val Brembana, Lombardy, Italy

Aqua Panna, still

Flavoursome and characteristic from the northern Apennines, Tuscany, Italy