

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 autumn menu.*

Håkon Solbakk

A SELECTION OF CHAMPAGNE

2016 Cramant Blanc de Blancs, Lilbert-Fils
445,- (165,-)

172ème Édition Grande Cuvée, Krug
595,- (315,-)

2008 Vintage, Krug
1.100,- (820,-)

A CAVIAR EXPERIENCE

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

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

50g GASTROunika White Pearl
Contains: egg, fish, milk, wheat
2.950,-

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

5g GASTROunika
Contains: fish
245,- / 345,-

ØX VODKA – TRONDHEIM 2cl
rye – barley – wheat
155,-

ACT I

PROLOGUE

egg – osietra – crème fraîche
langoustine – pumpkin – nýr
chicken liver – cherry – madeira
reindeer – fennel – bergamot

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

ACT II

SCALLOP – FOSEN

cucumber – sancho – dashi

Contains: egg, milk, molluscs, milk, sulphite

ALMOND POTATO – OPPDAL

chawanmushi – white asparagus – green peas

Contains: egg, gluten, milk, molluscs

HALIBUT – AVERØY

parsley – radish – vin jaune

Contains: egg, fish, milk, sulphite

QUAIL – HAMMERFEJLD GÅRD

chantarelle – apple – potato

Contains: milk, mustard, sulphite

ACT III

QUINCE - LEIKANGER

apple – oats – spices

Contains: egg, gluten, milk

WILD CHERRY – FROSTA

sunchoke – caramel – brown butter

Contains: egg, gluten, milk

EPILOGUE

honey – lemon – vanilla

yuzu – cantaloupe – jasmine

raspberry – milk chocolate – sunchoke

Contains: egg, gluten, milk

2.600,-

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

WINE

WINE PAIRING

2.250,-

2020 Fleur de Craie Blanc de Blancs, Barrat Masson,
Champagne, France

2022 Spitzer Graben Grüner Veltliner, Martin Muthenthaler,
Wachau, Austria

2020 Tarányi Riesling, Gilvesy Cellars,
Balaton-Felvidék, Hungary

2022 Boxer's Vineyard Pinot Noir, Good Intentions Wine
Company, South Australia, Australia

2021 Cairanne Crus des Côtes du Rhône, Domaine Richaud,
Rhône, France

2023 Moscato d'Asti, Vietti,
Piemonte, Italy

2017 Welschriesling Trockenbeerenauslese, Weingut Gross
Steiermark, Austria

WINE LOVER

3.850,-

172ème Édition Grande Cuvée, Krug,
Champagne, France

1989 Vom Stein Federspiel, Nikolaihof,
Wachau, Austria

2014 Domaine de Chevalier Blanc, Domaine de Chevalier,
Bordeaux, France

2018 Paris Tasting Commemorative Chardonnay,
Grgich Hills Estate, Napa Valley, California

2018 1er Cru Les Pruliers Nuits-Saint-Georges, Faiveley,
Burgundy, France

2023 Graacher Domprobst Spätlese #10, Willi Schaefer,
Mosel, Germany

1980 Warre's Vintage Port, Symington,
Douro, Portugal

CHAMPAGNE PAIRING

3.250,-

2016 Cramant Grand Cru Blanc de Blancs, Lilbert-Fils

NV Les Parcelles Bouzy Grand Cru, Pierre Paillard

NV L'Atavique Verzy Grand Cru, Mouzon-Leroux

2018 CDB Grand Cru Blanc de Blancs, Crété Chamberlin

172ème Édition Grande Cuvée, Krug

NV Carte d'Or Demi-Sec, Moutardier

NV Ratafia 5 ans, Moutard

PRESTIGE SELECTION

7.200,-

172ème Édition Grande Cuvée

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2008 Vintage, Krug,
Champagne, France

1991 Vinothek Grüner Veltliner, Nikolaihof,
Wachau, Austria

2019 Silex, Domaine Didier Dagueneau,
Loire, France

2021 Le Bourg Brézé, Domaine Guiberteau,
Loire, France

2009 Latricières-Chambertin Grand Cru,
Domaine Chantal Remy, Burgundy, France

2020 Wiltinger Braune Kupp Spätlese, Egon Müller,
Mosel, Germany

2007 Château d'Yquem,
Sauternes, France