

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,-

NVL`Atavique Grand Cru Verzy, Mouzon-Leroux et Fils,
Champagne, France

2022 Chablis 1er Cru La Fourchaume Dédé, Domaine de l'Enclos,
Burgundy, France

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

2023 Te Muna Road Vineyard, Craggy Range,
Martinborough, New Zealand

2021 Memento Grenache, Marelise Niemann,
Swartland, South Africa

2023 Moscato d'Asti, Vietti,
Piemonte, Italy

2022 Cuvée Léon Parcé Banyuls, Domaine de La Rectorie,
Languedoc-Roussillon, France

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

WINE LOVER

3.850,-

172ème Édition Grande Cuvée, Krug,
Champagne, France

2000 Steiner Hund Riesling, Nikolaihof,
Kremstal, Austria

2014 La Clarté de Haut-Brion Blanc, Château Haut-Brion,
Bordeaux, France

2018 Sisters Chardonnay, Lingua Franca,
Willamette Valley, Oregon

2010 Gevrey-Chambertin Vieilles Vignes, Sérafin,
Burgundy, France

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

2000 Dow's Vintage Port, Symington,
Douro, Portugal

PRESTIGE SELECTION

7.200,-

172ème Édition Grande Cuvée

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25ème Édition Rosé, Krug,
Champagne, France

1993 Vinothek Grüner Veltliner, Nikolaihof,
Wachau, Austria

2019 Silex, Domaine Didier Dagueneau,
Loire, France

2015 Châteauneuf-du-Pape Magis, Rotem & Mounir Saouma,
Rhône, 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