

## 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 winter menu.*

Håkon Solbakk

## A SELECTION OF CHAMPAGNE

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

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

23ème Édition Rosé, Krug  
950,- (670,-)

## 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 Gold / Osietra  
Contains: fish  
245,- / 345,-

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

## PETITE SYMPHONY

### ACT I

#### PROLOGUE

*langoustine – pumpkin – nýr*  
*chicken liver – cherry – madeira*  
*reindeer – fennel – bergamot*

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

### ACT II

#### SCALLOP – FOSEN

*cucumber – sancho – dashi*

Contains: egg, milk, molluscs, sulphite

#### ALMOND POTATO – OPPDAL

*chawanmushi – white asparagus – green peas*

Contains: egg, gluten, milk, molluscs

#### QUAIL – HAMMERFJELD GÅRD

*chantarelle – apple – potato*

Contains: milk, mustard, sulphite

### ACT III

#### 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

1.600,-

## JUICE PAIRING

700,-

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

1.650,-

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

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

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

2021 Memento Grenache, Marelise Niemann,  
Swartland, South Africa

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

## CHAMPAGNE PAIRING

2.800,-

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

172ème Édition Grande Cuvée, Krug

NV Ratafia 5 ans, Moutard

## WINE LOVER

2.950,-

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

2013 Morey-Saint-Denis 1er Cru Les Millandes, Sérafin,  
Burgundy, France

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

PRESTIGE SELECTION

5.950,-

172ème Édition Grande Cuvée

&

23ème Édition Rosé, Krug,  
Champagne, France

1993 Vinothek Grüner Veltliner, Nikolaihof,  
Wachau, Austria

2010 Silex, Domaine Didier Dagueneau,  
Loire, France

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

2007 Château d'Yquem,  
Sauternes, France