

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

2018 Cramant Blanc de Blancs, Lilbert-Fils
445,- (165,-)

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

26ème 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,-

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

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

5g GASTROunika Speilsalen 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 Vent d'Ange, Pattes Loup,
Burgund, 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,-

2018 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

1990 Im Weingebirge Grüner Veltiner Smaragd, Nikolaihof,
Wachau, Austria

2022 Le Clans, Château d'Esclans,
Provence, France

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

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

PRESTIGE SELECTION

5.950,-

172ème Édition Grande Cuvée

&

26ème Édition Rosé, Krug,
Champagne, France

1993 Vinothek Grüner Veltliner, Nikolaihof,
Wachau, Austria

2019 Silex, Domaine Didier Dagueneau,
Loire, France

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

2014 Château d'Yquem,
Sauternes, France