

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 spring menu.*

Håkon Solbakk

A SELECTION OF CHAMPAGNE

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

172ème Édition Grande Cuvée, Krug
695,- (415,-)

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 Baerii / Gold / Osietra
Contains: fish
245,- / 295,- / 345,-

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

ACT I

PROLOGUE

egg – caviar – crème fraîche

king crab – fennel – verbena

lamb – leek – lovage

chicken liver – cherry – madeira

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

ACT II

TOMATO – HANASAND

alp cheese – ramson – gooseberry

Contains: milk, sulphite

EGG – GALÅVOLDEN GÅRD

green peas – chantarelle – mangalitsa

Contains: egg, gluten, milk, pork

COD – TRONDHEIMSFJORD

parsley – radish – vin jaune

Contains: egg, fish, milk, sulphite

QUAIL – HAMMERFJELD 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 Bouzeron, Domaine de Villaine,
Burgund, France

2014 Monopole Clásico, CVNE,
Rioja, Spain

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

2021 Memento Grenache, Marelise Niemann,
Swartland, South Africa

2023 Moscato d'Asti, Vietti,
Piedmont, Italy

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

CHAMPAGNE PAIRING

3.250,-

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

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

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

2016 Viña Gravonia Blanco, Lopez de Heredia,
Rioja, Spain

2017 Morey-Saint-Denis 1er Cru Les Millandes, Sérafin,
Burgundy, France

2008 Barbaresco Quindicianni, Cascina Baricchi,
Piedmont, Italy

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

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

PRESTIGE SELECTION

7.200,-

172ème Édition Grande Cuvée

&

26ème Édition Rosé, Krug,
Champagne, France

2019 Silex, Domaine Didier Dagueneau,
Loire, France

2001 Viña Tondonia Gran Reserva Blanco, Lopez de Heredia,
Rioja, Spain

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

2014 Château d'Yquem,
Sauternes, France