

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

MOUNTAIN CHAR – LIERNE

white asparagus – cucumber – gooseberry

Contains: egg, fish, milk, sulphite, wheat

QUAIL – HAMMERFJELD GÅRD

fava beans – morel – potato

Contains: milk, pork, sulphite, wheat

ACT III

QUINCE – LEIKANGER

apple – oats – spices

Contains: egg, gluten, milk

RASPBERRY – FROSTA

elderflower – oats – vanilla

Contains: milk

EPILOGUE

yuzu – cantaloupe – jasmine

honey – lemon – vanilla

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 Château Carbonnieux,
Bordeaux, France

2021 Pinot Noir, Danbury Ridge,
Essex, England

2023 Moscato d'Asti, Vietti,
Piedmont, Italy

2021 Bukkuram Sole d'Agosto Passito, Marco de Bartoli,
Sicilia, Italy

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

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

2017 Pinot Noir Reserve, Hirsch Vineyards,
Sonoma Coast, California

NV Carte d'Or Demi-Sec, Moutardier,
Champagne, France

2011 Niederhäuser Hermannshöhle Beerenauslese, Dönnhoff,
Nahe, Germany