

SPEILSALEN

We warmly welcome you to join us in our autumn celebration of nature's abundance.

Through the shifting colors of the season, we draw inspiration from forest, mountain, and Norwegian traditions – where mushrooms, berries, and game take center stage – combined with preserved ingredients from our own kitchen garden.

In three acts, we will share flavors that reflect the diversity of autumn – from the deep and earthy to the fresh and vibrant – showcasing how the ingredients from our surroundings can be brought to their fullest expression.

This autumn menu is our tribute to nature's own generosity.

Håkon Solbakk

A SELECTION OF CHAMPAGNE

NV Cuvée Fidele Blanc de Noirs, Vouette & Sorbee
455,- (175,-)

2016 Les Mazaux Blanc de Blancs, Crété Chamberlin
455,- (175,-)

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

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

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

PETITE SYMPHONY

ACT I

PROLOGUE

king crab – fennel – verbena
grouse – forest mushroom – lingonberry
chicken liver – cherry – madeira
Contains: egg, milk, shellfish, sulphite, wheat

ACT II

TOMATO – HANASAND

alp cheese – ramson – gooseberry
Contains: milk, sulphite

EGG – GALÅVOLDEN GÅRD

green peas – mangalitsa – cep mushrooms
Contains: egg, gluten, milk, pork

LAMB – HITRA

cabbage – chantarelle – pine shoots
Contains: milk, sulphite

ACT III

BLACK CURRANT – FROSTA

goat milk – vanilla – brown butter
Contains: egg, milk, wheat

EPILOGUE

yuzu – cantaloupe – jasmine
honey – lemon – vanilla
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,-

NV Grain de Celles, Pierre Gerbais,
Champagne, France

2022 Bouzeron, Domaine de Villaine,
Burgund, France

2014 Monopole Clásico, CVNE,
Rioja, Spain

2019 Macán, Vega Sicilia,
Rioja, Spain

2023 Le Sponde Recioto di Soave, Coffele,
Veneto, Italy

CHAMPAGNE PAIRING

2.800,-

NV Vendemaire Blanc de Blancs, Doyard

NV Cuvée Fidele Blanc de Noirs, Vouette & Sorbee

NV Meunier Perpetuel, Famille Delouvin

172ème Édition Grande Cuvée, Krug

NV Ratafia, Doyard

WINE LOVER

2.950,-

172ème Édition Grande Cuvée, Krug,
Champagne, France

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

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

2015 Château Clerc Milon,
Bordeaux, France

2016 Oremus Tokaji, Tempus Vega Sicilia,
Tokaji, Hungary