

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,-)

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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 Baerii / Gold / Osietra

Contains: fish

245,- / 295,- / 345,-

ØX VODKA – TRONDHEIM 2cl

barley – rye – wheat

155,-

ACT I

PROLOGUE

king crab – fennel – verbena

egg – mushroom – pecorino

grouse – forest mushroom – lingonberry

chicken liver – cherry – madeira

Contains: egg, gluten, milk, shellfish, sulphite

ACT II

TOMATO – HANASAND

alp cheese – ramson – gooseberry

Contains: milk, sulphite

EGG – GALÅVOLDEN GÅRD

green peas – cep mushroom – mangalitsa

Contains: egg, gluten, milk, pork

MOUNTAIN CHAR – TELEMARK

celery – cucumber – white asparagus

Contains: egg, gluten, fish, milk, sulphite

LAMB – HITRA

cabbage – chantarelle – pine shoots

Contains: milk, sulphite

ACT III

APPLE – BRAATTAN GAARD

pumpkin – caramel – chamomile

Contains: gluten, milk

BLACK CURRANT – FROSTA

goat milk – vanilla – brown butter

Contains: egg, milk, wheat

EPILOGUE

yuzu – cantaloupe – jasmine

honey – lemon – vanilla tea

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,-

NV Grain de Celles, Pierre Gerbais,
Champagne, France

2022 Bouzeron, Domaine de Villaine,
Burgund, France

2014 Monopole Clásico, CVNE,
Rioja, Spain

2022 Sancerre, Château de Lestang,
Loire, France

2019 Macán, Vega Sicilia,
Rioja, Spain

2023 Les Dernières Grives, Domaine Tariquet,
South-West, France

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

CHAMPAGNE PAIRING

3.250,-

NV Vendemaire Blanc de Blancs, Doyard

NV Cuvée Fidele Blanc de Noirs, Vouette & Sorbee

NV Meunier Perpetuel, Famille Delouvin

2016 Les Mazaux Blanc de Blancs 1er Cru, Crété Chamberlin

172ème Édition Grande Cuvée, Krug

NV Demi-Sec, Billecart-Salmon

NV Ratafia, Doyard

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

2019 Puilly – Fumé, Pur Sang, Didier Dagueneau,
Loire, France

2015 Château Clerc Milon,
Bordeaux, France

2023 Graacher Himmelreich Auslese, Joh. Jos. Prüm,
Mosel, Germany

2016 Oremus Tokaji, Tempos Vega Sicilia,
Tokaji, Hungary