

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,-

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 – verbenä

grouse – forest mushroom – lingonberry

chicken liver – cherry – madeira

Contains: egg, milk, shellfish, sulphite, wheat

ACT II

HALIBUT – AVERØYA

quince – buttermilk – thai basil

Contains: egg, fish, milk

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 Brut Reserve, Bereche & Fils
Champagne, France

2022

2023 Fass 8 Ayler Kupp Riesling Kabinett, Peter Lauer,
Mosel, Germany

2015 Monopole Clásico, CVNE,
Rioja, Spain

2016 Poggio Al Vento Brunello Di Montalcino Riserva,
Col D'Orcia, Toscana, Italy

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

CHAMPAGNE PAIRING

2.800,-

NV Meunier Perpetuel, Famille Delouvin

NV Demi-Sec, Billecart-Salmon

NV Cuvée Fidele Blanc de Noirs, Vouette & Sorbee

172ème Édition Grande Cuvée, Krug

NV Ratafia, Doyard

WINE LOVER

2.950,-

172ème Édition Grande Cuvée, Krug,
Champagne, France

2022 Wehlener Sonnenuhr, Riesling Kabinett, Joh-Jos Prüm,
Mosel, Germany

2017 Viña Gravonia Blanco, Lopez de Heredia,
Rioja, Spain

2014 Château Brane-Cantenac, Margaux
Bordeaux, France

2016 Oremus Tokaji 5 Puttonyos, Tempos Vega Sicilia, Tokaji,
Hungary