

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,-

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

HALIBUT – AVERØYA

quince – buttermilk – thai basil

Contains: egg, fish, milk

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 Brut Reserve, Bereche & Fils
Champagne, France

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

2015 Monopole Clásico, CVNE,
Rioja, Spain

2023 Château Carbonnieux Blanc, Pessac–Leognan
Bordeaux, France

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

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

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

CHAMPAGNE PAIRING

3.250,-

NV Meunier Perpetuel, Famille Delouvin

NV Demi-Sec, Billecart-Salmon

NV Cuvée Fidele Blanc de Noirs, Vouette & Sorbee

NV Vendémiaire Blanc de Blancs, Doyard

172ème Édition Grande Cuvée, Krug

NV Demi-Sec Veuve Clivquot Rich

NV Ratafia, Doyard

WINE LOVER

3.850,-

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

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

2014 Château Brane-Cantenac, Margaux
Bordeaux, France

1980 Coteaux du Layon, Moulin Touchais,
Loire, France

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