

SPEILSALEN

We are delighted to welcome you to our expression of nature.

Drawing from Norway's fjords, mountains, and forests, the menu is shaped in close collaboration with small-scale producers and a deep respect for each ingredient. Fresh and local produce leads, accompanied by preserved elements from past harvests and from our own kitchen garden.

Served in three acts, the menu unfolds from vibrant clarity to deeper, more composed expressions – guided by precision, simplicity, and time.

Håkon Solbakk

A SELECTION OF CHAMPAGNE

NV Blanc de Blancs Grande Réserve Brut,
Guy Charlemagne
278, -

NV Les Parcelles Bouzy Grand Cru Extra Brut,
Pierre Paillard
398, -

173ème Édition Grande Cuvée, Krug
695, -

A CAVIAR EXPERIENCE

50g GASTROunika Speilsalen Gold
Contains: egg, fish, milk & gluten
1.450, -

50g GASTROunika Osietra
Contains: egg, fish, milk & gluten
2.500, -

50g GASTROunika White Pearl
Contains: egg, fish, milk & gluten
3.000, -

30g GASTROunika Beluga
Contains: egg, fish, milk & gluten
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 – truffle – pecorino

mussels – caviar – sourdough

lamb – leek – lovage

Contains: egg, fish, gluten, milk, molluscs, shellfish, sulphite, celery & mustard

ACT II

TOMATO – HANASAND

alpine cheese – gooseberry – ramson

Contains: milk & celery

HALIBUT – AVERØY

squash – nyr – thai basil

Contains: egg, fish & milk

MOUNTAIN CHAR – LIERNE

celery – cucumber – white asparagus

Contains: fish, shellfish, milk, celery & sulphite

DUCK – HOLTE GÅRD

green asparagus – parsley – potato

Contains: egg, shellfish, gluten, milk & sulphite

ACT III

APPLE – BRAATTAN GAARD

pumpkin – caramel – chamomile

Contains: egg, milk & gluten

STRAWBERRY – FROSTA

buttermilk – rose – vanilla

Contains: egg, milk & gluten

EPILOGUE

yuzu – cantaloupe – jasmine

choux – praline – citrus

coffee – milk chocolate – whiskey

Contains: egg, milk, nut & gluten

2.750,-

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

2.400,-

NV Sainte-Anne Brut, Chartogne-Taillet,
Champagne, France

2015 Millesime Rosé Henriot,
Champagne, France

2023 Viessling Grüner Veltliner, Veyder-Malberg,
Wachau, Austria

2024 Schloss Riesling Kabinett, Maximin Grünhaus, Mosel,
Germany

2022 Sancerre Les Denisottes, Claude Riffault,
Loire, France

2023 Russian River Selection Pinot Noir, Williams Selyem,
California, USA

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

Disznókő, Tokaji Aszú 5 Puttonyos 2014,
Tokaj, Hungary

CHAMPAGNE PAIRING

3.400, -

NV Sainte-Anne Brut, Chartogne-Taillet

2015 Millesime Rosé Henriot

NV Gran de Celles Rosé Brut, Pierre Gerbais

NV Demi-Sec, Billecart-Salmon

NV Grand Cru Reserve, Blanc de Blancs Brut, Guy Charlemagne

2012 La Grande Année Rosé, Bollinger

NV Rich, Veuve Clicquot

NV l'Exaltant Ratafia, Mouzon-Leroux

WINE LOVER

3.850, -

173ème Édition Grande Cuvée, Krug,
Champagne, France

2012 La Grande Année Rosé, Bollinger,
Champagne, France

2022 Les Clans Côtes de Provence Rosé, Château d'Esclans,
Provence, France

2023 Ayler Kupp Riesling Kabinett No8, Peter Lauer,
Mosel, Germany

2013 Château Carbonnieux Blanc, Château Carbonnieux,
Bordeaux, France

2022 Eola Amity Hills Chardonnay, Morgen Long,
Oregon, USA

1981 Coteaux du Layon, Moulin Touchais,
Loire, France

2023 Cabernet Franc Icewine VQA, Inniskillin,
Niagara Peninsula, Canada