



KLOSTERET  
RESTAURANT

## GROUP MENU

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*For groups of 8 guests and over*

### ***Ordering menu:***

*Please agree on one set menu for the entire group  
We will of course adjust to allergies or diet requirements*

*Please send us your choice of menu one week prior to the reservation*

### ***Cancellation:***

*Cancellation of the entire group can be done free of charge 7 days prior. A reduction in numbers can be done free of charge 3 days prior. Later cancellations/reductions will be charged per menus ordered.*

### ***Beverage package***

*Beverage packages are available for all our menus and are carefully selected by our sommeliers. Klosteret has a big and classic wine cellar, we will gladly help you choose bottles according too your taste and preferred price range.*

## CHOOSE ONE OF THE FOLLOWING MENUES FOR THE WHOLE GROUP

### SUPRISE MENU

THE SURPRISE MENU CHANGES WITH THE MARKET.  
EXPERIENCE THE BEST PRODUCE THIS SEASON HAVE TO OFFER

CHOOSE BETWEEN 3-, 5- OR 6-COURSE 545,-/685,-/745,-

#### 4-COURSE

ORGANIC SALMON CONFIT WITH OYSTER  
MAYONNAISE AND CUCUMBER SALAD  
ALLERGENS: FISH, MOLLUSCS AND EGG

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MARINATED SCALLOPS  
WITH CAULIFLOWER BRÛLÉE AND TARTUFATA  
ALLERGENS: MOLLUSCS, MILK AND EGG

\*

GUINEA FOWL  
WITH BACON, BRUSSEL SPROUTS  
AND FOREST MUSHROOMS  
ALLERGENS: CELERIAC AND MILK

\*

POACHED PEAR WITH THYME MARSHMALLOWS  
AND LEMON SORBET  
VEGAN

595,-

#### 3-COURSE WITH SALMON

SPECK WITH CREAMY MUSHROOMS AND PICKLED  
ONION ON BRUSCHETTA  
ALLERGENS: MILK AND WHEAT

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ORGANIC SALMON WITH BROCCOLI PURÉE,  
TURNIP KALE AND APPLE BEURRE BLANC  
ALLERGENS: FISH AND MILK

\*

WHITE SNICKERS CAKE WITH CARAMELIZED  
PEANUTS AND RASPBERRY SORBET  
ALLERGENS: WHEAT, MILK, PEANUT AND EGG

545,-

#### 3-COURSE WITH VENISON

CRAB SALAD WITH DILL AND FENNEL  
ALLERGENS: SHELLFISH, MILK, WHEAT AND CELERIAC

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VENISON WITH CELERIAC PUREE, FRIED CELERY  
AND CHERRY SAUCE  
ALLERGENS: MILK AND CELERIAC

\*

CREME BRÛLÉE WITH RED APPLE CHUTNEY  
APPLE- AND YOGHURT SORBET  
ALLERGENS: EGG AND MILK

545,-

#### 4-COURSE VEGETARIAN

TOMATO SALAD WITH BASIL PESTO  
VEGAN

\*

CHESTNUT GNOCCHI  
WITH FOREST MUSHROOMS AND BAKED ONION  
ALLERGENS: WHEAT, CHESTNUT AND MILK

\*

CHARRED CABBAGE WITH PUY LENTILS,  
CELERIAC PURÉE AND HAZELNUT VIERGE  
ALLERGENS: CELERIAC AND HAZELNUT

\*

POACHED PEAR WITH THYME MARSHMALLOWS  
AND LEMON SORBET  
VEGAN

595,-

CAN BE SERVED VEGAN

#### ADD SEASONAL CHEESE

SERVED WITH FLATBREAD, NUTS AND MARMELADE  
ALLERGENER: MELK, SESAM, HVETE, RUG OG MANDEL

85,-

Please send us your choice of menu 7 days prior to the reservation.

Please note that you are responsible to pay for the ordered number of menus if you don't give notice of cancellation.

If you have questions please contact us by email [bestilling@klosteret.no](mailto:bestilling@klosteret.no) or phone. 23 35 49 00 during office hours (weekdays 10 am to 5 pm).

Send your choice of menu to: [bestilling@klosteret.no](mailto:bestilling@klosteret.no)

## ORDERING MENU:

NOTE THAT THE WHOLE GROUP NEEDS TO AGREE ON ONE SET MENU

Name: \_\_\_\_\_ Company: \_\_\_\_\_

Date: \_\_\_\_\_ kl: \_\_\_\_\_ Number of guests: \_\_\_\_\_

Surprise menu:  6-course menu  
 5-course menu  
 3-course menu

4-course autumn menu  add cheese

4-course vegetarian  add cheese

4-course vegan

3-course fish  add cheese

3-course meat  add cheese

Beverage package:

3-course  4-course  5-course  6-course  435/ 535/ 595/ 645,-

Other:

- Champagne at arrival 135,-/755,-
- Sparkling wine at arrival 110,-/585,-
- Wine recommendation at arrival
- Allergies/ dietary requirements (please specify)

Comments:

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