



## 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

### SURPRISE MENU

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

CHOOSE BETWEEN 3-, 5- OR 6-COURSES 555,-/695,-/755,-

### 4-COURSE MENU

MARINATED SCALLOPS  
PARSLEY ROOT CREAM AND FERMENTED  
RUTABAGA

ALLERGENS: MOLLUSCS AND MILK

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DEER TARTAR  
PICKLED JERUSALEM ARTICHOKE  
SUNFLOWER SEED MAYONNAISE

ALLERGENS: EGG AND MUSTARD

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BREAST OF DUCK  
CABBAGE, APPLE AND DUCK CONFIT TERRINE

ALLERGENS: CELERIAC AND MILK

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PASSIONFRUIT PANNA COTTA  
RUM MARINATED PEACH AND WHITE PEACH SORBET

ALLERGENS: MILK AND WHEAT

605,-

### 3-COURSES WITH VEAL

POKÉ WITH ORGANIC SALMON  
MANGO, CORIANDER- AND WASABI OIL

ALLERGENS: FISH, SOY AND SESAME

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CULOTTE OF VEAL  
BAKED CELERY ROOT AND SPINACH  
CHERRY SAUCE

ALLERGENS: CELERIAC, EGG AND MILK

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PRALINE MOUSSE  
FINANCIER AND COFFEE ICE CREAM

ALLERGENS: HAZELNUT, ALMOND, MILK AND EGG

555,-

### 3-COURSE WITH SALMON

SNOW CRAB SALAD WITH DILL AND TOAST MELBA

ALLERGENS: SHELLFISH, CELERIAC, EGG, MILK, MUSTARD  
AND WHEAT

\*

ORGANIC SALMON  
CITRUS RISOTTO AND HERB VIERGE

ALLERGENS: FISH

\*

WHITE CHOCOLATE PARFAIT  
RASPBERRY COULIS WITH ANIS AND LIME

ALLERGENS: EGG AND MILK

555,-

### 4-COURSE VEGAN MENU

GREEN PEA SOUP WITH FALAFEL

ALLERGENS: SESAME

\*

JERUSALEM ARTICHOKE GNOCCHI  
FRIED AND MARINATED JERUSALEM ARTICHOKE

ALLERGENS: WHEAT

\*

BARLEY RISOTTO  
SMOKED BEETROOT PURÉ AND PICKLED YELLOW  
BEETROOT

ALLERGENS: CELERIAC AND BARLEY

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SEABUCKTHORN- AND MANGO SALAD

COCONUTSORBET

ALLERGENER: -

4-COURSES 555,-

3-COURSES 455,-

### ADD SEASONAL CHEESE

SERVED WITH FLATBREAD, NUTS AND MARMALADE

ALLERGENS: MILK, RYE, WHEAT, SESAME AND ALMOND

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 menu  add cheese

3-course with salmon  add cheese

3-course with veal  add cheese

4-course vegan

3-course vegan (Pea soup, barley risotto, seabuckthorn- and mango salad)

Beverage package:

3-course  4-course  5-course  6-course  455/555/615/665,-

Other:

- Champagne at arrival 145,-/855,-
- Sparkling wine at arrival 110,-/595,-
- Wine recommendation at arrival
- Allergies/ dietary requirements (please specify)

Comments:

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