



GROUP MENU

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 WITH GAZPACHO
ALLERGENS: MOLLUSCS

*

WHITE ASPARAGUS WITH HOLLANDAISE
ALLERGENS: EGG, MILK AND FISH

*

BREAST OF DUCK
SALT BAKED TURNIP AND RASPBERRY VINERGAR
ALLERGENS: CELERIAC, SULPHITES AND MILK

*

YOGHURT MOUSSE WITH CLODBERRIES
ALLERGENS: MILK, ALMOND AND WHEAT

605,-

3-COURSES WITH SALMON

CEASAR SALAD WITH FLOUNDER
ALLERGENS: MUSTARD, FISH, EGG, MILK AND WHEAT

*

ORGANIC SALMON
GREEN ASPARAGUS AND HOLLANDAISE
ALLERGENS: CELERIAC, EGG AND MILK

*

STRAWBERRIES WITH SABAYONNE
ALLERGENS: EGG

555,-

3-COURSE WITH VEAL

ORGANIC SALMON ON TOAST MELBA
WITH SUNFLOWER MAYONNAISE
ALLERGENS: FISH, EGG, MILK AND WHEAT

*

VEAL ESCALOPE
BUTTER POACHED CABBAGE AND CAPERS SAUCE
ALLERGENS: CELERIAC AND MILK

*

SOUR CREAM PANNA COTTA
WITH RHUBARB SOUP
ALLERGENS: EGG AND MILK

555,-

4-COURSE VEGETARIAN MENU

GREEN ASPARAGES WITH VIERGE
VEGAN

*

DINKEL WHEAT SALAD
WITH RAMSON AND SPRING CARROTS
ALLERGENS: DINKEL, CELERIAC AND MILK

*

GNOCCHI WITH ROASTED CABBAGE
BAKED ONION AND MOREL SAUCE
ALLERGENS: CELERIAC, MILK AND WHEAT

*

STRAWBERRIES AND COCONUT SORBET
VEGAN

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 or phone. 23 35 49 00 during office hours (weekdays 10 am to 5 pm).

Send your choice of menu to: 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 vegetarian add cheese

3-course vegetarian (asparges, gnocchi, strawberries) add cheese

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:
