



KLOSTERET
RESTAURANT

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 MENUS FOR THE WHOLE GROUP

CHRISTMAS MENU

SEA TROUT PASTRAMI
RIESLING MARINATED YELLOW TURNIP
HORSE RADISH CREAM

ALLERGENS: FISH AND MILK

*

PAN SEARED HALIBUT
CARROT CONFIT AND PETIT POIS
CLEMENTINE HOLLANDAISE

ALLERGENS: FISH AND MILK

*

PORK FROM PRIMA JÆREN
SIRLOIN, SAUSAGE AND PORCHETTA
RED CABBAGE AND APPLE

CALVADOS SAUCE

ALLERGENS: MILK AND CELERIAC

*

CLOUDBERRIES WITH SOUR CREAM
FROM AVDEM GÅRD

BRUNOST ICE CREAM

ALLERGENS: MILK, EGG AND WHEAT

4-COURSES 645,-

3-COURSES 555,-

3-COURSE WITH FALLOW DEER

LIME MARINATED SCALLOPS
PUMPKIN AND SEA BUCKTHORN PURÉE

ALLERGENS: MOLLUSCS AND CELERIAC

*

FALLOW DEER

BLACK CURRANT POACHED PEAR
PARSLEY ROOT PURÉE AND AIGRE-DOUX

ALLERGENS: MILK AND CELERIAC

*

APPLE FINANCIER

APPLE COMPOTE AND VANILLA ICE CREAM

ALLERGENS: MILK, WHEAT AND EGG

625,-

3-COURSE WITH COD

HOMEMADE BRAWN

RYE BREAD AND PICKLES

ALLERGENS: MUSTARD, RYE AND BARLEY

*

ORGANIC SALMON

POTATO GNOCCHI AND KALE

SAGE BUTTER

ALLERGENS: FISH, WHEAT AND MILK

*

NORWEGIAN RICE PUDDING

BLACK CURRANT COULIS AND NYR SORBET

ALLERGENS: MILK AND WHEAT

625,-

CHRISTMAS MENU VEGAN

CHICKPEA PURÉE WITH HARISSA

SESAME CHIPS

ALLERGENS: SESAME

*

MUSHROOM DUMPLING WITH CABBAGE BOUILLON

ALLERGENER: WHEAT

*

BUCKWHEAT RISOTTO

CAULIFLOWER AND SUNFLOWER SEEDS

ALLERGENS: CELERIAC

*

CHOCOLATE CREAM

ORANGE- AND CARDAMOM SORBET

ALLERGENER: -

4-COURSES 595,-

3-COURSES 495,-

ADD CHEESE

CHOOSE BETWEEN

STILTON

WITH GINGERBREAD AND PORT WINE CARAMEL

ALLERGENS: MILK, EGG, SESAME, WHEAT, RYE AND ALMOND

OR

MONTE VERONESE WITH CORINTHS AND ALMOND

ALLERGENS: MILK, SESAME, WHEAT, RYE 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: _____

- 4-course Christmas menu add cheese
- 3-course Christmas menu with halibut with pork add cheese
- 4-course Christmas menu VEGAN
- 3-course Christmas menu VEGAN (Chick pea purée, buckwheat risotto og chocolate cream)
- 3-course with salmon add cheese
- 3-course with fallow deer add cheese

Wine menu: 3-course 4-course 5-course 435/535/635,-

Other:

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

Comments:
