



*125 Years of Norwegian Flavours – and We Are Far from Finished
Homemade food, Norwegian ingredients and traditions carried forward.*

At Kaffistova, Norwegian food culture has been at the heart of what we do since 1901. Located in the very centre of Oslo, we serve homemade dishes based on Norwegian ingredients, solid craftsmanship and deep respect for the traditions that have shaped us.

Our menu is rooted in classic Norwegian cuisine, yet constantly evolving. We preserve what people recognise and cherish – and refine it with care, in step with the times we live in.

The meatballs are a good example. They have been part of Kaffistova for generations and are today among our most well-known dishes. For us, this is about responsibility: doing things properly, every single day.

Since 1913, Kaffistova has been located in Rosenkrantz' gate, serving as a welcoming meeting place for guests from all walks of life. This year we celebrate 125 years – a history we are proud of, and one that continues to live around our tables.



Open Sandwiches – Kaffistova Classics

Open sandwiches have been a natural part of Kaffistova since the early years. At a time when Oslo was growing as a trading and travel city, people needed food that was satisfying, quick to serve – and never at the expense of quality and craftsmanship.

At Kaffistova, sandwiches have always been made fresh to order, using good ingredients and generous toppings. That remains unchanged. Fresh bread, warm toppings where appropriate, and classic combinations that have stood the test of time.

Inspired by Nordic traditions and both Norwegian and Danish serving culture, our open sandwiches are intended as complete meals – whether you are stopping by for a quick lunch or a relaxed early meal.

Simple dishes, made properly. As it has always been – and always will be.

Open Sandwich Platter 310,-

A generous selection of Skagen shrimp salad, ½ homemade beef patty and smoked salmon.

G – M – Sk – E – F

Kaffistova cheese sandwich with tempered brie 235,-

Served with cheese cream with pickled paprika and cherry tomatoes and rock salad

M – G

Homemade Beef Patty Open Sandwich 265,-

Juicy beef patty with fried onions and classic potato salad.

G – Sen

Skagen Shrimp Salad Open Sandwich 275,-

Creamy Skagen salad with shrimp, crayfish tails and roe, inspired by Nordic coastal traditions.

G – Sk – M

Crispy Fried Plaice 245,-

Crispy fried fillet served with fresh salad and Danish remoulade.

G – Sen

Hand-Peeled Shrimp 270,-

Served with lemon, dill and homemade mayonnaise.

G – Sk – E

Smoked Salmon & Scrambled Eggs 250,-

Smoked salmon served with light, homemade scrambled eggs – a timeless favourite.

G – E – F – M

Salads

Caesar Salad 280,-

Crisp romaine lettuce with classic Caesar dressing, chicken, bacon, Norwegian Alpe cheese and croutons.

G – E – F – M – Sel – Sen

Recommended with: Rose, Domaine Trienne · Sognamost Aple juice

Salad with Tempered Goat Cheese from Haukeli 280,-

With cured ham, toasted walnuts and honey vinaigrette.

M – SEL – SU – V

Recommended with: Sancerre La Chatellenie 2023 · Sognamost Apple & Rapberry juice

Hot dishes served from 12.00

Steamed Salmon Fillet 370,-

With cucumber salad, Sandefjord butter and boiled potatoes.

B – M – Su

Recommended with: Bourgogne Chardonnay “Cuvée Edme”

Sognamost Apple and raspberries juice

Kaffistova Fish Soup 225/290,-

Rich and creamy fish soup with fish, shrimp and vegetables, served with bread and butter.

M – F – Sel – Sk – G

Recommended with: Chablis St. Martin 2023 · Draft beer · Sognamost Apple juice

Homemade Meatballs 285,-

Servert med klassisk ertestuing, poteter og brun saus

E – M – G

Recommended with: Barbera d'Alba Superiore, Fenocchio · Nøgne Ø IPA

Nøgne Ø himla Humle (non-alcoholic)

Moose Patties 295,-

With mushroom sauce, sautéed vegetables and potatoes.

G – So – M

Recommended with: Pinot Noir “Cuvée Edme”, Domaine Champy · Nøgne Ø IPA

Nøgne Ø Himla Humle (non-alcoholic)

Kaffistova Burger 295,-

With cheddar and bacon, served with French fries.

M – Sel – Sk – G – E – Sen

Recommended with: Chateau La Garde Grand Vin de Graves - Hansa draft beer

Aas Utan (non-alcoholic)

Roasted Jarlsberg Cheese Burger 285,-

Crispy roasted Jarlsberg in brioche with salad and dressing, served with sweet potato fries.

M – G

Recommended with: Grüner Veltliner 2023 · Draft beer · Aass Uten (non-alcoholic)

Extra sauce to the burger ?

Aioli 25,- Chilimajones 25,-

Sweet Craft – From Our Pastry Chef

Sweet treats have always held a natural place at Kaffistova. At a time when coffee houses were important meeting places in the city, cakes, desserts and fine baking brought people together around the tables – for coffee, conversation and a welcome pause in everyday life.

At Kaffistova, we have stayed true to this tradition. Our desserts and cakes are made from scratch, with deep respect for classic pastry craftsmanship and room for careful renewal. Recipes have been passed down through generations, techniques refined over time, and the taste of something truly homemade has always been at the heart of what we do.

Our pastry chef is an integral part of the house – not an addition. Desserts and cakes are prepared with the same care and attention as the rest of the menu, and the selection follows both the season and the atmosphere of the house. Some classics return year after year, while others make shorter, seasonal appearances.

It is not about being extravagant, but about being genuine. Sweet craftsmanship, done properly – the way Kaffistova has always done it.

'The worlds best cake' 135,-

Kvæfjord cake with lemon cream, pistachio and almonds

M – Ma – Pis

Recommended with: Gewürztraminer Vendange Tardive 2015 · Sognamost Apple and pear juice

Confectionary cake 145,-

Served with raspberry foam, cream of chèvre and chocolate sand *E – M – G*

Seasonal Sorbet 125,-

Fresh sorbet made with flavours of the season.

Recommended with: Rosato Sangiovese, Dianella · Sognamost Apple & Pear juice

Selection of Cakes 95,-

A selection of seasonal cakes from our in-house pastry chef

Please ask staff about today's selection and allergens.)

Handmade Chocolates of the Day 95,-

Three pieces of handmade chocolates.

May contain nuts, milk and gluten – please ask our staff.

| | | |
|------------|---|-------|
| Monday: | Breaded coalfish with sautéed onions, grated carrots and butter | 255 |
| | <i>M – G – F</i> | |
| Tuesday: | Pork in béchamel with mashed swedes and potatoes | 255,- |
| | <i>M – G</i> | |
| Wednesday: | Fish gratin with finely chopped carrots and potatoes | 255,- |
| | <i>F – G – M</i> | |
| Thursday: | Raspeball with salted meat and Vossakorv from Evanger | 325,- |
| | <i>G – M</i> | |

Wine

A glass shared in good company

At Kaffistova, drinks have always been about more than what is in the glass. This has long been a place for pauses, conversations and good company – with coffee on the pot, something enjoyable to accompany the meal, and space to spend time together. Our drinks menu is composed with the same care as our kitchen. You will find a considered selection where quality, balance and craftsmanship come first. Some choose a drink to pair with their food, others something non-alcoholic or warm in a cup – all choices are equally natural here.

What matters most is not what you choose, but that it tastes good, feels honest, and suits the moment around the table.

“A glass tastes better in good company.”

Sparkling wine

| | |
|---|--------|
| Maria Vittoria and Ottavia Sangiovese Rosato 2022, Dianella, Toscana, Italia | 95/395 |
| Prosecco DOC Extra Dry Hr, Abbazia di San Gaudenzio, Italia | 690 |
| Pongracz brut – Methode Cap Classique, Pongracz, Sør-Afrika | 690 |
| Champagne V6 Expérince, André Clouet, Frankrike | 1.250 |
| Champagne brut reserve NV, Champagne Pol Roger, Frankrike | 1.250 |
| Champagne brut reserver 2018, Champagne Pol Roger, Frankrike | 1.650 |

Rosé

France

| | |
|--------------------------------------|---------|
| Rose, Domaine Triennes, Méditerranée | 150/720 |
|--------------------------------------|---------|

White wine

France

| | |
|---|---------|
| Chardonnay L, Laroche, Languedoc | 150/680 |
| Chablis St. Martin 2023, Domaine Laroche | 175/790 |
| Chablis 1er Cru Les Vaudevey, Domaine Laroche | 960 |
| Bourgogne Chardonnay 'Cuvée Edme' 2022, Maison Champy | 790 |
| Sancerre la Chatellenie 2023, Joseph Mellot | 810 |

Germany

| | |
|--|---------|
| Riesling trocken 2023, Schloss Vollrads, Rheingau | 150/740 |
| Forster Riesling 2022, Weingut von Winning, Pfaltz | 760 |

Italy

Vermentino 2023, Tenuta Guado al Tasso, Bolgheri, Toscana 760

Austria

Grüner veltiner 2023, Loimer, Kamptal 750

Red wine

France

Ogier Arthesis Cote du Rhône 2022, Ogier 690
 Château Pey La Tour Reserve 2019, Bordeaux 790
 Chateau Brun 2011, Saint-Émilion, Bordeaux 830
 Chateau La Garde Grand Vin de Graves 2017, Pessac-Leognan, Bordeaux 990
 Chateauneuf Du Pape, Mont-Redon 990
 Pinot Noir 'Cuvée Edme' 2022, Maison Champy, Bourgogne 790
 Gevrey-Chambertin Vieilles Vignes 2022, Roche de Bellene, Burgund 1450
 Beaune-Grèves premier Cru 2018, Michel Gay et Fils, Burgund 1550

Italy

Masi Modello delle Venecia Rosso, Masi 150/690
 Barbera d'Alba Superiore 2021, Fenocchio 170/760
 Barbera d'Alba 2021, Vajra 750
 Barolo Serralunga 2018, Schiavenza 995
 Barolo Albe 2021, Vajra 995
 Il Bruciato 2021, Tenuta Guado al Tasso, Bolgheri Toscana 860
 Masi Campofiorin 2020, Masi 695
 Masi Amarone Costasera della Valpolicella 2018, Masi 995

USA

Pinot Noir Private Selection 2023, Robert Mondavi, Napa Valley, California 760
 Cabernet Sauvignon 2019, Robert Mondavi, Napa Valley, California 1350

Spain

Fosca de Priorat Garnacha 2019, D.O.Q. Priorat 760
 Marques de Murrieta Reserva 2019, Marques de Murrieta, Rioja 175/840

*It is the dream we carry with us
that something wonderful will happen.*

Olav H. Hauge – from “It Is That Dream”

Soft drinks

| | |
|---|----|
| Coca Cola, Cola Zero, Fanta, Sprite | 65 |
| Sognamost with apple, apple & pear, Apple & raspberry, apple & black currant, apple & blueberry | 80 |
| Nøgne Ø Himla humle non non-alcoholic beer | 75 |
| Nøgne Ø Stripped craft non-alcoholic beer | 75 |
| Aaas Uten, non-alcoholic beer | 65 |

Beer & cider

| | |
|------------------------------------|--------|
| Hansa draft 0,33/0,4l | 95/115 |
| 4885 Blanc Nøgne Ø draft 0,33/0,5 | 98/140 |
| Sagen ligh pilsner, gluten free | 135 |
| Nøgne Ø Blonde ale 0,33 | 135 |
| Nøgne Ø American IPA 7,5% 0,33 | 175 |
| Nøgne Ø Imperial stout 9% 0,5 | 185 |
| Frydenlund Bayer | 150 |
| Frydenlund Bokkøl | 155 |
| Bulmers original cider 0,5l | 170 |
| Bulmers Crushed Red Berries & Lime | 170 |
| Gjest apple cider 0,33 | 110 |

Drinks

| | |
|---|-----|
| Hotell Bondeheimens Signature drink | 180 |
| <i>Herbarium new Fores gin and Fever tree raspberry and rhubarb</i> | |
| Gin tonic with Harahorn og Fever tree tonic | 175 |
| Gin tonic with Bareksten og Fever tree tonic | 175 |
| Gin tonic with Gordons og Fever tree tonic | 155 |
| Pink gin with Harahorn og Fever tree tonic | 175 |
| Espresso martini | 175 |
| Mojito | 175 |
| Pasiion fruit martini | 175 |
| Berry mojito | 175 |
| Moscow mule | 175 |
| Irish Coffee | 175 |
| Amaretto sour | 175 |
| Whiskey sour | 175 |
| Negroni | 175 |
| Cuba libre | 155 |
| Aperol Spritz | 175 |

House wine

| | |
|------------------------|-----|
| Glas of white or red | 150 |
| Bottle of white or red | 690 |

Whisky

| | |
|--------------------------------|-----|
| Talisker 10 år | 135 |
| Glenfidich Solera Reserve 15YO | 205 |
| Jack Daniels | 140 |
| Tullamore Dew | 135 |

Cognac

| | |
|------------------|-----|
| Braastad V.S.O.P | 155 |
| Braastad XO | 195 |

Aquevit

| | |
|----------------------|-----|
| Arvesølvet Kjernekar | 165 |
| Bareksten akevitt | 165 |
| Gammel Oppland | 135 |
| Gilde Juleaquavit | 135 |
| Løiten Linie | 135 |
| Smaladram | 135 |
| Simers Taffel | 135 |
| Nansen akevitt | 135 |

Liquor

| | |
|-------------|-----|
| Baileys | 135 |
| Cointreau | 135 |
| Drambuie | 135 |
| Kahlua | 135 |
| Iseple | 135 |
| Sambucca | 120 |
| Hot'n Sweet | 120 |

Bitter/herb liquor

| | |
|---------------|-----|
| Gammel Dansk | 130 |
| Fernet Branca | 130 |
| Jägermeister | 130 |

Tequila

| | |
|------------------|-----|
| Don Julio Blanco | 130 |
| Don Julio Anejo | 145 |
| Don Julio 1942 | 225 |



G – Gluten - SK – Shellfish - F – Fish - E – Egg - M – Milk – So – Soy - Sel – Celery - Sen – Mustard - Se – Sesame seeds - Su – Sulphites - L – Lupin - B – Molluscs - V – Walnuts - H – Hazelnuts - Ma – Almonds - Pis – Pistachio - Pin – Pine nuts