



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.



Light dishes

Share platter for two of four persons

295/690,-

Tronfjell ham with cured reindeer, Brie, Chèvre from Haukeli and 5 year old Norvegia with home made flat bread, apricot jam and Akasia honey and nuts

M – Sel – E

Recommended with: Marques de Murrieta Reserva · Sagene lys · Aass Uten (non-alcoholic)

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

Steamed white Asparagus

255,-

served with hollandaise and cheese chips of 5 year old Norvegia

M – Sen – Su – Se

Drikke anbefaling Riesling trocken 2023, Schloss Vollrads, Fatøl eller Aas Uten

Taste of Norway

240,-

Smoked salmon with cheese cream, Chèvre with ramsons from Haukeli with Tronfjell ham and Chèvre with akasia honey and walnut, all served on homemade flat bread

M – Su – G

Recommended with: Chardonnay “Cuvée Edme”, Maison Champy – Nøgne Ø American IPA · Sognamost Apple & blueberries juice



Hamburger

Kaffistova Burger 310,-

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)

Chicken burger 310,-

Served with Norwegian cheddar, bacon, salad, tomato,
pickled cucumber and pommes frites

M – Sel – SK – G E – Sen

Recommended with: Barbera d'Alba, Vajra - Draft beer · Aass Uten (non-alcoholic)

Fried Norvegia Cheese Burger 310,-

Crispy fried 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 the the burger ?

Aioli 25,- Chilimajones 25,-

Salads

Caesar Salad 295,-

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

Warm Goat Cheese Salad from Haukeli 295,-

With cured ham, toasted walnuts and honey vinaigrette.

M – SEL – SU – V

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



Fish

Kaffistova Fish Soup 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

Pan-Fried Brosme (Cusk) 455,-

With pea purée with Norwegian Alpe cheese, asparagus, baby carrots, potatoes and classic hollandaise.

M – F

Recommended with: Chablis 1er Cru Les Vaudevey Sognamost Apple juice

Steamed Salmon Fillet 395,-

With cucumber salad, Sandefjord butter and boiled potatoes.

B – M – Su

Recommended with: Bourgogne Chardonnay “Cuvée Edme” · Sognamost Apple and raspberries juice

Meat

Slow-Roasted Beef Brisket 475,-

With homemade barbecue sauce, baby potatoes, grilled pointed cabbage and pickled peppers

Sel – Su – M

Recommended with: Château Pey La Tour Réserve 2019 · Sognamost Apple and pear juice

Sirloin of Veal 495,-

with creamed tarragon sauce, cheese chips of 5 year old Norvegia and vegetables

Sel – Su – M

Recommended with: Barbera d’Alba Superiore 2021 · Sognamost Apple and blackcurrants juice

Homemade Meatballs 315,-

Servert with classic pea purée and brown gravy

E – M – G

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

Nøgne Ø himla Humle (non-alcoholic)

Moose Patties 320,-

With mushroom sauce, sautéed vegetables and potatoes.

G – So – M

Recommended with: Pinot Noir “Cuvée Edme”, Domaine Champy

Nøgne Ø IPA · Aass Uten (non-alcoholic)

F – M

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>	

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' 145,-

Kvæfjord cake with lemon cream, pistachio and almonds

M – Ma - Pis

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

Confectionary cake 155,-

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

Seasonal Sorbet 135,-

Fresh sorbet made with flavours of the season.

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

Selection of Cakes 145,-

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 105,-

Three pieces of handmade chocolates.

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





A House Built on Language and Community

Kaffistova was founded in 1901 by Bondeungdomslaget i Oslo with a clear purpose: to create an open and inclusive meeting place in the capital, where the Norwegian language, culture and everyday life would have a natural home.

This was a place where people should feel welcome. Around the tables, words, ideas and meals were shared – in a language rooted in daily life. This guiding principle has shaped Kaffistova from the very beginning and continues to live on in the house today.

“The goal is a language of home.”

Hulda Garborg

Kaffistova and Bondeheimen – A Living History

Kaffistova opened in Oslo in 1901, with a clear ambition: to be an open and welcoming place where Norwegian food culture and language belonged, in the heart of the city.

In 1913, Kaffistova moved to Rosenkrantz' gate, side by side with Bondeheimen. Together, they became a natural meeting place for travellers, artists, students and locals, gathered around good Norwegian food in familiar surroundings.

For more than a century, Kaffistova has stayed true to its foundations of homemade food, quality ingredients and respect for tradition, while continuously evolving with new generations of chefs and guests.

Today, history and the present still meet around the tables. This year, we proudly celebrate 125 years – a story that continues to unfold, every single day.

Three-Course Dinner

Taste of Norway

Smoked salmon with cheese cream, Chèvre with ramsons from Haukeli
with Tronfjell ham and Chèvre with akasia honey and walnut,
all served on homemade flat bread

Slow-Roasted Beef Brisket

With homemade barbecue sauce, baby potatoes, grilled pointed cabbage and pickled peppers.
or

Pan Roasted Cusk

With pea purée with Norwegian Alpe cheese, asparagus, baby carrots and classic hollandaise.

'The worlds best cake

Kvæfjord cake with lemon cream, pistachio and almonds

775,-

Wine Pairing

Chablis 2023 – Domaine Laroche

Fresh aromas of green apple and citrus. Full-bodied and precise, with saline minerality and a long, clean
finish

Marques de Murrieta Reserva, Rioja

Smell of red berries, leather and licorice, balanced taste of red dark berry and with a good long after taste

Gewürztraminer Vendange Tardive 2015 – Hugel

Rich and aromatic, with ripe fruit, gentle acidity and mineral depth.
Long, smooth and sweet finish

450,-

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	710
Pongracz brut – Methode Cap Classique, Pongracz, Sør-Afrika	710
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	155/730
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White wine

France

Chardonnay L, Laroche, Languedoc	155/710
Chablis St. Martin 2023, Domaine Laroche	185/810
Chablis 1er Cru Les Vaudevey, Domaine Laroche	995
Bourgogne Chardonnay 'Cuvée Edme' 2022, Maison Champy	820
Sancerre la Chatellenie 2023, Joseph Mellot	830

Germany

Riesling trocken 2023, Schloss Vollrads, Rheingau	160/760
Forster Riesling 2022, Weingut von Winning, Pfaltz	780

Italy

Vermentino 2023, Tenuta Guado al Tasso, Bulgheri, Toscana 770

Austria

Grüner veltiner 2023, Loimer, Kamptal 770

Red wine

France

Ogier Artesis Cote du Rhône 2022, Ogier 710
 Château Pey La Tour Reserve 2019, Bordeaux 810
 Chateau La Garde Grand Vin de Graves 2017, Pessac-Leognan, Bordeaux 995
 Chateauneuf Du Pape, Mont-Redon 995
 Pinot Noir 'Cuvée Edme' 2022, Maison Champy, Bourgogne 810
 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 155/710
 Barbera d'Alba Superiore 2021, Fenocchio 175/785
 Barbera d'Alba 2021, Vajra 770
 Barolo Serralunga 2018, Schiavenza 995
 Barolo Albe 2021, Vajra 995
 Il Bruciato 2021, Tenuta Guado al Tasso, Bolgheri Toscana 895
 Masi Campofiorin 2020, Masi 720
 Masi Amarone Costasera della Valpolicella 2018, Masi 995

USA

Pinot Noir Private Selection 2023, Robert Mondavi, Napa Valley, California 785
 Cabernet Sauvignon 2019, Robert Mondavi, Napa Valley, California 1350

Spain

Fosca de Priorat Garnacha 2019, D.O.Q. Priorat 795
 Marques de Murrieta Reserva 2019, Marques de Murrieta, Rioja 185/875

*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	67
Sognamost with apple, apple & pear,	
Apple & raspberry, apple & black currant, apple & blueberry	80
Nøgne Ø Himla humle non non-alcoholic beer	78
Nøgne Ø Stripped craft non-alcoholic beer	78
Aaas Uten, non-alcoholic beer	67

Beer & cider

Hansa draft 0,33/0,4l	99/119
4885 Blanc Nøgne Ø draft 0,33/0,5	105/145
Sagen ligh pilsner, gluten free	140
Nøgne Ø Blonde ale 0,33	140
Nøgne Ø American IPA 7,5% 0,33	180
Nøgne Ø Imperial stout 9% 0,5	190
Frydenlund Bayer	155
Frydenlund Bokkøl	160
Bulmers original cider 0,5l	190
Bulmers Crushed Red Berries & Lime	190
Gjest apple cider 0,33	115

Drinks

Hotell Bondeheimens Signature drink	185
<i>Herbarium new Fores gin and</i>	
<i>Fever tree raspberry and rhubarb</i>	
Gin tonic with Harahorn og Fever tree tonic	180
Gin tonic with Bareksten og Fever tree tonic	180
Gin tonic with Gordons og Fever tree tonic	160
Pink gin with Harahorn og Fever tree tonic	180
Espresso martini	180
Espresso martini	180
Mojito	180
Moscow mule	180
Irish Coffee	180
Amaretto sour	180
Whiskey sour	180
Negroni	180
Cuba libre	160
Aperol Spritz	180

Tequila

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

House wine

Glas of white or red	155
Bottle of white or red	710

Whisky

Talisker 10 år	140
Glenfidich single malt 12 YO	140
Glenfidich Solera Reserve 15 YO	210
Jack Daniels	145
Tullamore Dew	140

Cognac

Braastad V.S.O.P	165
Braastad XO	200

Aquevit

Raspeball akevitt from Kaffistova	140
Oslo Jubileumsakevitt from Kaffistova	150
Arvesølvet akevitt	140
Arvesølvet Kjernekar	170
Bareksten Botanical akevitt	170
Gammel Oppland	140
Gilde Juleaquavit	140
Løiten Linie	140
Smaladram	140
Simers Taffel	140

Liquor

Baileys	140
Cointreau	140
Drambuie	140
Kahlua	140
Sambucca	130
Hot'n Sweet	130

Bitter/herb liquor

Gammel Dansk	140
Fernet Branca	140
Jägermeister	140



