



*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 345,-

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 255,-

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

M – G

Moose Patty Open Sandwich 280,-

Juicy beef patty with fried onions and classic potato salad.

G – Sen

Skagen Shrimp Salad Open Sandwich 295,-

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

G – Sk – M

Crispy Fried Plaice 265,-

Crispy fried fillet served with fresh salad and Danish remoulade.

G – Sen

Hand-Peeled Shrimp 295,-

Served with lemon, dill and homemade mayonnaise.

G – Sk – E

Smoked Salmon & Scrambled Eggs 260,-

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

G – E – F – M

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

Salad with Tempered Goat Cheese from Haukeli 295,-

With cured ham, toasted walnuts and honey vinaigrette.

M – SEL – SU – V

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

Hot dishes served from 12.00

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

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 315,-

Servert med klassisk erstetuing, 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 320,-

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 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)

Roasted Norvegia Cheese Burger 310,-

Crispy roasted Norvegia 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' 145,-

Kvæfjord cake with lemon cream and almonds

M – Ma - Pis

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

Seasonal Sorbet 135,-

Fresh sorbet made with flavours of the season.

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

Selection of Cakes 105,-

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

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



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 Expérience, 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 Arthesis 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>Raspeball akevitt and cointreau with 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 Herbarium New Forrest	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



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