



Spreading Norwegian food traditions to new generations of guests

At Kaffistova in Oslo, Norwegian food takes centre stage! Located in the heart of Oslo city centre, we serve well prepared and of course homemade food. Our dishes are prepared by happy chefs and pastry chefs – and based on good Norwegian food traditions. Norwegian specialties, such as potato dumplings, meatballs, fish gratin, lutefisk and lamb stew, are served in season. Our meatballs are probably the most popular in the country, as we sell more than 4000 kilo of them every year. Did you know if you stack all the meatballs on top of each other you would reach 625 meters into the air? In comparison, Tryvann tower stands at 529 meters above the sea level.

The first Kaffistova opened in 1901 in downtown Oslo. Since 1913, Kaffistova has been located here on Rosenkrantz gate.

Our guests include all groups, journalists, business people, politicians, actors, lawyers, tourists, authors and students.





Menu 15 - 21

Light dishes

Dirty fries with cheddar sauce, bacon and spring onion 165,-

M – Sel – E

Creamed fish soup with fish, shrimps, vegetables,
bread and butter 220/280,-

M – F – Sel – Sk – G

Pulled lamb with herb dressing and Julienne vegetables 205,-

M – Sel – G

Creamed mushroom soup with herb oil and toast 220/280,-

M – Sel – G

Salad

Cesar salad with Romano salad, chicken, bacon,
croutons and Norwegian Alpeost 275,-

G – E – F – M – Sel – Sen

Chèvre salad with chèvre from Haukeli, Tronfjell ham,
roasted walnuts and honey vinaigrette 275,-

M – SEL – SU – V

Hamburger

Hamburger with cheddar, bacon, pommes frites and aioli 275,-

M – Sel – Sk – G – Sel – E – Sen

Hamburger with blue cheese, bacon, pommes frites and aioli 275,-

M – Sel – Sk – G – Sel – E – Sen

Roasted Jarlsberg cheese with brioche bread, dressing,
salad, tomato and pickled red onions 265,-

M – G

Aioli 25,-

Chili mayo 25,-

Pizza

Pizza with marinated reindeer from ARV, Norwegian
mozzarella, white sauce and lingonberry 235,-

M – G – Su

Pizza with 24 months aged Tronfjellskinke, Norwegian
mozzarella, red sauce, rock salad, pine nuts and chili oil 235,-

M – G – pin

Pizza with 4 Norwegian cheeses, red sauce, Jarlsberg, Alpeost,
Norwegian cheddar and 15 months aged Norvegia 235,-

M – G – Su

Sour cream dressing 25,-

Blue Cheese? Ask you waiter

Fish

Roasted arctic char with baby potatoes, grilled sweetheart
cabbage and white wine sauce 405,-

M – F – V – H

Pan roasted cusk with purée of peas, asparagus,
mini carrots and hollandaise 415,-

M – F

Steamed salmon with cucumber salad, potatoes and
Sandefjordsmør (butter sauce) 340,-

F – M

Meat

Shank of reindeer with root vegetables,
sour potato mash and red wine glacé 445

M – G – Su

Tenderloin of pork with paprika sauce,
served with broccolini, baby carrots and potato Anna 425,-

M – Sel – Su

Home made meatballs of beef with pea purée,
potatoes and brown gravy 265,-

E – M – G

Moose patties with mushroom sauce,
roasted vegetables and potatoes 285,-

G – SO – M

Dessert

Cream pudding with sea buckthorn and puffed quinoa 165,-

M – E

Tempered apple cake with vanilla ice-cream from Kulinaris 165,-

M – E – G – Pis

Two scoops of raspberry and passion fruit sorbet from Kulinaris 125,-

Monday:	Breaded coalfish with sautéed onions, grated carrots and butter	245
	<i>M – G – F</i>	
Tuesday:	Pork in béchamel with mashed swedes and potatoes	245,-
	<i>M – G</i>	
Wednesday:	Fish gratin with finely chopped carrots and potatoes	245,-
	<i>F – G – M</i>	
Thursday:	Raspeball with salted meat and Vossakorv from Evanger	310,-
	<i>G – M</i>	

3 course dinner

Creamed mushroom soup with herb oil and toast

Tenderloin of pork with paprika sauce,
served with broccolini, baby carrots and potato Anna

or

Pan roasted cusk with purée of peas, asparagus,
mini carrots and hollandaise

Tempered apple cake with vanilla ice-cream from Kulinaris

725,-

Wine package

Chablis 2023, Domaine Laroche

Smell of green apples and citrus, medium body in taste with a hint of salt minerals and a long after taste

Barbera d'Alba Superiore 2021, Fenocchio

Aromas of fruity cherries and a light earthy note. Full-bodied with good fruit and acidity

Gewürstraminer Vendage Tardive 2015, Hugel

Full-bodied with good fruit, pleasant acidity, mineral richness, and a lovely sweet finish.

450,-

Wine map

Sparkling wine

Maria Vittoria and Ottavia Sangiovese Rosato 2022, Dianella, Toscana, Italy	115/630
Prosecco DOC Extra Dry Hr, Abbazia di San Gaudenzio, Italy	135/660
Pongracz brut – Methode Cap Classique, Pongracz, South Africa	690
Champagne V6 Expérince, André Clouet, France	995
Champagne brut reserve NV, Champagne Pol Roger, France	995
Champagne brut reserver 2018, Champagne Pol Roger, France	1.350

Rosé

France

Rosé, Domaine Triennes, Méditerranée	145/710
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White wine

France

Chardonnay L, Laroche, Languedoc	145/660
Chablis St. Martin 2023, Domaine Laroche	165/770
Chablis 1er Cru Les Vaudevey, Domaine Laroche	930
Bourgogne Chardonnay 'Cuvée Edme' 2022, Maison Champy	780
Sancerre la Chatellenie 2023, Joseph Mellot	810

Germany

Riesling trocken 2023, Schloss Vollrads, Rheingau	720
Forster Riesling 2022, Weingut von Winning, Pfalz	740

Italy

Vermentino 2023, Tenuta Guado al Tasso, Bolgheri, Toscana	740
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Austria

Grüner veltiner 2023, Loimer, Kamptal	730
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Red wine

France

Ogier Arthesis Cote du Rhône 2022, Ogier	670
Château Pey La Tour Reserve 2019, Bordeaux	770
Chateau Brun 2011, Saint-Émilion, Bordeaux	830
Chateau La Garde Grand Vin de Graves 2017, Pessac-Leognan, Bordeaux	950
Chateauneuf Du Pape, Mont-Redon	970
Pinot Noir 'Cuvée Edme' 2022, Maison Champy, Bourgogne	780
Gevrey-Chambertin Vieilles Vignes 2022, Roche de Bellene, Burgund	1395
Beaune-Grèves premier Cru 2018, Michel Gay et Fils, Burgund	1450

Italy

Barbera Superiore 2021, Fenocchio	155/710
Barbera d'Alba 2021, Vajra	730
Chianti DOCG 2023, Fattoria Dianella	680
Barolo Serralunga 2018, Schiavenza	935
Il Bruciato 2021. Tenuta Guado al Tasso, Bolgheri Toscana	840
Masi Campofiorin 2020, Masi	695
Masi Amarone Costasera della Valpolicella 2018, Masi	980
Capitel San Rocco Superiore Ripasso, Tedeschi	780
Marne 180 Amarone della Valpolicella DOCG, Tedeschi	1050

USA

Pinot Noir Private Selection 2023, Robert Mondavi, Napa Valley, California	740
Cabernet Sauvignon 2019, Robert Mondavi, Napa Valley, California	1250

Spain

Fosca de Priorat Garnacha 2019, D.O.Q. Priorat	750
Marques de Murrieta Reserva 2019, Marques de Murrieta, Rioja	175/820

Soft drinks

Coca Cola, Cola Zero, Fanta, Sprite	60
Sognamost with apple, apple & pear, Apple & raspberry	80
Nøgne Ø Himla humle non non-alcoholic beer	70
Nøgne Ø Stripped craft non-alcoholic beer	70
Aaas Uten, non-alcoholic beer	60

Beer & cider

Hansa draft 0,33/0,4l	95/115
4885 Blanc Nøgne Ø draft 0,33/0,5	98/140
Hansa LITE, gluten free	125
Nøgne Ø Blonde ale 0,33	125
Nøgne Ø American IPA 7,5% 0,33	145
Nøgne Ø Imperial stout 9% 0,5	170
Frydenlund bayer	145
Frydenlund bakkøl	145
Bulmers original cider 0,5l	165
Gjest apple cider 0,33	110

Drinks

Hotell Bondeheimens Signature drink	160
<i>Herbarium new Fores gin and Fever tree raspberry and rhubarb</i>	
Gin tonic with Harahorn og Fever tree tonic	170
Gin tonic with Bareksten og Fever tree tonic	170
Gin tonic with Tanqueray og Fever tree tonic	150
Pink gin with Harahorn og Fever tree tonic	170
Espresso martini	170
Mojito	170
Pasiion fruit martini	170
Berry mojito	170
Moscow mule	170
Irish Coffee	170
Amaretto sour	170
Whiskey sour	170
Negroni	170
Cuba libre	150
Aperol Spritz	170

House wine

Glas of white or red	145
Bottle of white or red	660

Whisky

Talisker 10 år	130
Glenfidich Solera Reserve 15YO	190
Jack Daniels	130
Tullamore Dew	130

Cognac

Braastad V.S.O.P	150
Braastad XO	180

Aquevit

Arvesølvet Kjernekar	160
Bareksten akevitt	160
Gammel Oppland	130
Gilde Juleaquavit	130
Løiten Linie	130
Smaladram	130
Simers Taffel	130
Nansen akevitt	130

Liquor

Baileys	120
Cointreau	120
Drambuie	120
Kahlua	120
Iseple	135
Sambucca	115
Hot'n Sweet	115

Bitter/herb liquor

Gammel Dansk	120
Fernet Branca	120
Jägermeister	120

Tequila

Don Julio Blanco	120
Don Julio Anejo	135
Don Julio 1942	210