



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

Lunch menu 11 am – 3 pm

Shrimp sandwich on fresh bread with mayo, salad and lemon	260,-
<i>G – SK – E</i>	
Sandwich with smoked salmon, scrambled eggs and lemon	240,-
<i>G – E – F – M</i>	
Homemade patties on rye bread with salad, onions and potato salad	245,-
<i>G – M – SO – SEN</i>	
Pork sandwich with apple salad, pickled onions and capers	240,-
<i>G – M – E – SEN – H</i>	
Beef sandwich with béarnaise and roasted rissole potatoes	295,-
<i>G – E</i>	



Menu 12 noon – 10 pm

Starter

Rakfisk with potato lefse with sour cream, red onions and beets 230,-
M – F – G

Creamed soup of Jerusalem artichoke
with crispy ham and herb oil 230,-
M

Aquavit and juniper cured mountain trout
with homemade mustard sauce 235,-
H

Main course

Christmas plate with crispy pork rib, pork patties and
Christmas sausage served with sour red and green cabbage 495,-
M – SEL – G

Salted pinnekjøtt (lamb ribs) with Evanger sausage,
mashed swedes and potatoes 550,-
M

Hamburger with cheese, bacon, fried potatoes and coleslaw 295,-
M – G – E – SEN

Lutefisk (cod in lye) with pea purée, bacon,
mustard and potatoes 550,-

2nd serving 195,-
(It takes at least 30 minutes to prepare this dish)

M – F – SEN

Main course

Steamed salmon with Sandefjord sauce (butter sauce),
cucumber salad and potatoes 360,-

M – F – SUL

Pan roasted halibut with celery root purée and rissole potatoes 550,-

M – F

Vegetarian nut roast with orange syrup,
broccoli salad and lingonberries 465,-

M – V – H – MA

Salad with chèvre from Haukeli, sun dried tomatoes and
24 months aged ham from Tronfjell and vinaigrette 275,-

M – SU – V

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

M – G – E – F – SEN

Dessert

Traditional Norwegian rice cream with red sauce 165,-

M

Marinated cloud berries with vanilla ice-cream from Kulinaris
and salty caramel 185,-

M – E – SU

Milk pudding with gingerbread sprinkles and pickled plum 185,-

M – G

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

Wine map

Sparkling wine

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

Rosé

France

Rose, 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	145/720
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 Artesis Cote du Rhône 2022, Ogier	670
Château Pey La Tour Reserve 2019, Bordeaux	770
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

Masi Modello delle Venecia Rosso, Masi	145/660
Barbera d'Alba Superiore 2021, Fenocchio	155/710
Barbera d'Alba 2021, Vajra	730
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

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 alcohol	70
Nøgne Ø Stripped craft non alcohol	70

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 Bokkøl	145
Sagen sterk jul 6,5%	165
Bulmers original cider 0,5l	160
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	195
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

Liquor

Baileys	130
Cointreau	130
Drambuie	130
Kahlua	130

Bitter/herb liquor

Gammel Dansk	120
Fernet Branca	120
Jägermeister	120

Tequila

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



Julekvelden på Kaffistova 1912.



G – Gluten, SK, Skalldyr, E – Egg, F – Fisk, So – Soya, M – Melk, V – Valnøtt, H – Hasselnøtt, Ma – Mandel, Sel – Selleri, Sen – Sennep, Se – Sesamfrø, Su – Sulfitter, L – Lupin, B – Bløtdyr – Pis – Pistasj, Pin – Pinjekjerner