



CAFÉ CATHEDRAL

FOOD AND WINE

ESTB. 2001



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A CATHEDRAL EXPERIENCE

In the historic bazaar of Kirkeristen you will discover us embedded amongst one of Oslo's ancient structures, featuring Karl Johans Gate and first rate views of bustling life. This timeless environment, where classic meets contemporary, is where we have confected a distinctive atmosphere out of Norway's most stately cathedral.

Here you can begin your day with a cup of fresh coffee and watch the rest of the city come to life. Or relax late into the evening while enjoying a stone baked pizza as locals and tourists rush past.

Our dishes are made with only the highest quality ingredients, inspired by beloved Italian and Norwegian recipes - but with our own unique twist. We don't just serve food, we serve memories because we believe that love, respect, and thoughtfulness for the ingredients are what make our meals special and why people with a real appetite return to us - again and again

Welcome!



ANTIPASTI

Starters / small appetizer

Carpaccio di Renna

Thin slices of reindeer with lingonberry vinaigrette, rocket salad, roasted pine nuts and parmesan

6, 9, 11, 13

Antipasto all'Italiana

Perfect to share

Selection of cured meats, salami, cheese and olives

1, 6, 9

Bruschetta

Grilled country bread with chopped cherry tomatoes, garlic and basil

1

Olive

Herb marinated olives

Insalata Mista

Green side salad with croutons

1, 11, 13

Selezione di Pane

Bread basket with sourdough bread and focaccia. Served with aioli and pesto

1, 2, 6, 9, 11, 13

Pane di Pizza

Pizza bread with garlic and parsley

1

INSALATE

Salads

Caesar salad

Romano salad, caesar dressing, chicken, bacon, croutons, pickled red onions and parmesan

1, 6, 7, 9, 11, 13

Insalata di Mare

Salad with creamy herb dressing, peeled shrimp, smoked salmon, artichoke, pickled red onion and focaccia

1, 5, 6, 7, 9

Insalata di Pollo

Creamy chicken salad with apple, pickled cucumber, capers, mushroom and shallots. Served with focaccia

1, 6, 9, 11, 13

Insalata di Stagione / Vegan

Kale salad with lingonberry vinaigrette, barley with vegan pesto, pumpkin, raisins, white beans, artichokes and pickled red onion

2, 11, 13

142,-

219,-

109,-

72,-

65,-

65,-

84,-

192,-

186,-

182,-

178,-



PIZZA ROSSA

Italian pizza with tomato sauce

Margherita 176,-

Mozzarella, cherry tomatoes & basil

1, 9

Capricciosa 194,-

Mozzarella, ham, mushroom & artichoke

1, 9

Parma 205,-

Mozzarella, parma ham, rocket salad & parmesan

1, 6, 9

Pepperoni 198,-

Mozzarella, pepperoni & red onion

1, 9

Selvatica 199,-

Mozzarella, reindeer, mushroom & rocket salad

1, 9

Caesar Pizza 198,-

Mozzarella, chicken and bacon

Topped with salad, caesar dressing & parmesan

1, 6, 7, 9, 11, 13

Beef Pizza 198,-

Mozzarella, beef, gorgonzola & red onion

1, 9

Calzone 194,-

Mozzarella, ham & oregano

1, 9

Vegana 198,-

Vegan mozzarella, sun dried tomatoes, artichokes, mushroom & rocket salad

1

PIZZA BIANCA

Italian pizza with white pizza sauce

Quattro Formaggi 195,-

Mozzarella, cheddar, gorgonzola & parmesan

1, 6, 9

Prosciutto Crudo 205,-

Mozzarella, cured meat with fennel,

red onion & mushroom

1, 9

Bianco 198,-

Mozzarella, smoked salmon, spring onion,

cherry tomatoes & rocket salad

1, 7, 9

Ai Funghi 192,-

Mozzarella, mushroom, garlic &, parsley

1, 9

Pizza Dressing 25,-

9



PASTA

All pasta dishes are served with focaccia

Cathedral Pasta 239,-

Tagliatelle with a creamy white wine sauce with shrimp, garlic and basil
1, 5, 6, 9, 10, 13

Carbonara 239,-

Spaghetti with bacon, organic eggs, cream and parmesan
1, 6, 9

Pasta Pesto 219,-

Farfalle with pesto, chicken, roasted pine nuts and parmesan
1, 6, 9

Marinara Meat Balls 235,-

Spaghetti with marinara sauce, meat balls and parmesan
1, 6, 9, 10

Linguine alle Vongole 249,-

Linguine with clams, white wine, chili and garlic
1, 13, 14

Bolognese / Vegan 219,-

Spaghetti with a plant based bolognese sauce
1, 2, 8, 10

SECONDI PIATTI

Main Course

Grilled Reindeer 379,-

Celeryac, mushroom, pickled onions and red wine sauce. Served with parsley fried gnocchi and parmesan
1, 6, 9, 10, 13

Fish of the Day 349,-

Ask your server about our fish of the day
1, 6, 7, 9

Fish Soup 240,-

Creamy fish soup with shrimp, fish of the day and vegetables
Served with bread
1, 5, 6, 7, 9, 10, 11, 13, 14

Classic Burger 249,-

Burger served with brioche bread, bacon, cheddar, aioli, caramelized onions, fresh lettuce, tomato
Choose between:
Sørlandschips / Celery and carrot sticks
1, 4, 6, 9, 11, 13



DOLCI

Desserts

Tiramisu

Finger biscuits soaked in espresso, marsala and mascarpone cream with cognac topped with cocoa

1, 6, 8, 9

Fondant

Chocolate fondant. Crispy outside and soft inside. Straight from the oven with vanilla ice cream

1, 6, 9

Verdens Beste *Norwegian national cake*

Sweet sponge cake with crunchy meringue, almonds and whipped vanilla cream

1, 3, 6, 9

Epledrøm

Warm crumble pie of sweet apples, cinnamon and vanilla ice cream

1, 6, 9

Ask your server for egg, gluten and lactose free desserts

BAMBINI (0-12 ÅR)

Children's Menu

125,-

Pick your favorite

Children can order anything on the menu and it comes half size for half price

Children's dessert

49,-

One scoop of vanilla ice cream with chocolate sauce and biscuit

1, 6, 8, 9

Buon Appetito!

136,-

129,-

ALLERGENS

We follow EUs guidelines for allergens but cannot guarantee that our food is 100% hypoallergenic. Let your server know if you have any food allergies. The number codes represent various allergens.

1. Gluten (Flour)	4. Peanuts	7. Fish	10. Celery	13. Sulphur dioxide
2. Gluten (Barley)	5. Crustaceans	8. Soya	11. Mustard	14. Molluscs
3. Nuts (Almonds)	6. Eggs	9. Milk	12. Sesame seeds	
