

Kaffestuggu

– der historier skapes –

Summermenu 2022 from 12.00PM



Open Sandwich with beef patty Kr 157,-

Patty made of organic meat, served with mashed peas and fried onions on rye bread, until kl1800
Contains: Wheat, rye, egg, milk, sulfite, seed of mustard

Open Sandwich with prawns until 1800 kr 179,-

Prawns on homemade bread, with homemade dill mayonnaise and boiled eggs

Contains wheat, milk, shellfish, egg, mustard

Smoked salmon from Drågen smokehouse Kr 159,-

Sandwich with local egg, sundried tomatoes, dill mayonnaise
Contains: wheat, egg, mustard, fish

Chicken salad Kr 195,-

Salad with chicken, croutons, parmesan and a delicious dressing with honey. Served with homemade bread and locally made butter
Contains: wheat, milk, mustard, sulfite, egg

Prawn salad Kr 195,-

Salad with prawns, free-range eggs, lettuce, tomatoes and "Røros" mayonnaise,
Served with homemade bread and locally made butter
Contains: wheat, egg, milk, shellfish, sulfite,

Vegetarian salad Kr 184,-

Hummus, olives, cucumber, sundried tomatoes..... Bread
Contains wheat



Røros-antipasti Kr 250,-

Local dried and salted meat, aioli, local sour cream and sundried tomatoes
Contains milk, wheat, rye, egg, mustard



"Surpøse" Kr 234,-

Traditional sausage from Røros. Organic beef, pork and barley. Served with mashed root vegetables and boiled potatoes
Contains: Barley and milk



Roll of calfbreast Kr 260,-

served with fresh cabbage, sauce and boiled potatoes
Contains: milk and celery



Beef sirloin from Røros Kr 347,-

Served with Pepper sauce, fried vegetables and cream gratin potatoes.
Contains milk, celery



Beef of reindeer Kr 413,-

Very nice piece of reindeer beef whit fried vegetables, fried small potatoe and a good sauce of redvine
Contains seller, sulfite



Local baked mountain trout Kr 333,-

Served with cucumber salad, sour cream from Røros and dill potatoes
Contains milk, sulfite, fish



Local grilled sausage of pork kr 215,-

cabbage salat with radish and local cheese
Contains mustard



"Stuggu"burger Kr 233,-

Hamburger made of organic beef on burger bun, cheddar cheese, Dressing of sour-cream from Røros
Served with French fries
Contains: Wheat, milk egg, sulfite



Reindeerburger Kr 244,-

Made with porter and reindeer meat from Røros, burger bun with aiolisalad, tomato and Ketchup made of lingonberries, fresh fries
Contains: milk, wheat, egg, sulfite

Vegetarian-burger Kr 189,-

Whit lettuce and french fries
Contains wheat, selleri, oatmeal, semolina

Pommes frites kr 63,-

Kl 1200-1800



<<Rømmegrøt>> traditional dis kr 238,-

Porrigde of local sour cream with local salt sausage, local flat-bread and local butter.
Contains milk, wheat



Local meatballs kr 209,-

with cabbage stew saus and potatoes
Contains milk, celery



Today's soup Kr 130,-

Always homemade, ask us.

For the Children



Hamburger Kr 130,-

Organic burger in bread with salad and French fries

Contains wheat and egg



Sausage with French Fries Kr 79,-

Extra sausage Kr 27,-

Contains milk, wheat

Pancakes Kr 79,-

2 pancakes with sugar and blueberry jam

Extra pancake kr. 27,-

Contains wheat, milk, egg



Local meatballs for children Kr 125,-

A smaller version of meatballs for grownups



«Rømmegrøt» traditional dish kr 151,-

Porridge of local sour cream with local salt-sausage, local flat-bread and local butter.cinnamon and sugar

Contains milk, wheat



Today's soup for children Kr 86,-

A smaller version of Today's soup

Kos 'åkk 😊/Enjoy 😊



EUROPEAN REGION OF GASTRONOMY
TRONDHEIM - TRØNDELAG
AWARDED 2022

Something sweet?



"Skjærostkrem" Kr 114,-

Cottage cheese and cream from our local dairy, served with homemade red berry sauce
Contains milk



Homemade Creme Caramel Kr 114,-

Served with caramel sauce and whipped cream

Contains milk egg

Check also our homemade cakes 😊



In the kitchen in Kaffestuggu a few years ago .

Ester Solli Knutsen, Borghild Tørres, Svalborg Knutsen, Margit Eggen

**Please place your order at the cash register,
and we will bring you the food 😊**



DE HISTORISKE
hotel & spisesteder

The history of this place

Kaffestuggugården or Dybdalsgården is one of the oldest places in Røros. It has been buildings here since the 1640's. The current main house is from the late 18th century. We do not know the entire history of the place, but it started as a simple small cottage for miner Zacharias Olsen and has over the centuries been in the possession of various distinguished owners.

In 1914, representatives of Tynset mållag and Ungdomsforbundet Breidablikk came to Røros to find premises for a «kaffestuggu». They found it a little further up in Kjerkgata. In January in the following year , the solemn opening took place. Bergstadens Vel bought in 1920 Mållaget's half and four years later they bought of the remaining Tynsetings.

In March 1926, it was decided to buy Dybdalsgården. Thus, Kaffestuggu was moved here to where we are today. In 1976, Bergstadens Vel handed over the operation of Kaffestuggu to Røros Turisthotell(today Røros Hotell), which started the operation 1 January 1977. Since then, Røros Hotell still rents the buildings from Bergstadens Vel.

The stylish house has been copntinuously restored and modernized, and in terms of exterior and interior, it shows solid wooden architecture. The first floor has been restored in the style of the 19th century interior. In the middle living room on the ground floor we can see some of the original wall paint. The murals in the living room to the right were made by Kåre Hegle in the 1950s and refurbished again in the 1970s. Sverre Ødegaard has meant a lot to Kaffestuggu over the years. Based on old Røros-furniture, he has designed our wooden tables and chairs that we use in our tree living rooms on ground floor. He has designed the «The Shed» in our backyard, which we all year round uses for various festive events, and he has handmade the cupboard with the fiddle that hangs in the green living room. He has even forged the lock and key. It is Sverre who has painted the tre paintings in the counter room.