

For the kids

Hamburger

Kr 139,-

A slightly smaller hamburger from Røroskjøtt, served in good bread with salad and french fries.
Contains wheat, milk



Pancakes

Kr 85,-

2 pancakes served with sugar and blueberry jam
Extra pannekake kr 29,-
Contains milk, wheat and eggs

Sausage with french fries

Kr 85,-

Extra meaty sausage from Røroskjøtt
Extra sausage kr 29,-



Today's soup, children

Kr 92,-

A smaller portion of Today's soup



Something sweet?

Traditional ricepudding

Kr 102,-

With red berry sauce Contains milk



Claudeberry and whipped cream

Kr 126,-

In a traditional cake

Contains wheat and milk



See also our cake counter

Kos'åkk 😊 Enjoy

Find a table and feel free to order at the counter, we will bring the food to the table.



EUROPEAN REGION OF GASTRONOMY
TRONDHEIM - TRØNDELAG
AWARDED 2022



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 continuously 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 three 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 three paintings in the counter room.



In the kitchen in Kaffestuggu a few years ago.
Ester Solli Knutsen, Borghild Tørres, Svalborg Knutsen, Margit Eggen

Christmas dinner plate Kr 369,-

The traditional Norwegian christmas dinner with pork ribs, traditional sausages and meatballs, homemade sourkraut, red sourkraut and potatoes. Contains mustard, sellery

Smoked lamb ribs Kr 438,-

Smoked lamb from Røros with homemade mashed rutabaga and potatoes. Contains milk

«Lutefisk» Kr 438,-

Traditional cod with homemade pea stew, mustard, bacon and potatoes. Contains milk, mustard and milk

«Medistertallerken» Kr 222,-

Traditional meatballs and sausages, sourkraut, gravy and potatoes. Contains mustard and sellery

Local sausage or «Surpøsje» Kr 250,-

A traditional sausage from Røroskjøtt served with turnip puree and boiled potatoes, lingonberry and Rørosflatbread

Contains barley and milk, wheat and rye in the flatbread



Reindeer beef from Røros Kr 442,-

A piece of tender sirloin steak, vegetables of the season, caramelized potatoes and a red wine sauce

Contains: milk, sulfitt



Stugguburger 180g Kr 249,-

Double Stugguburger 360gr Kr 378,-

Our popular hamburger of organic beef from Røroskjøtt served in bread with bacon, salad, pickled red onion, cheddar cheese, dressing of Sour cream from Røros and french fries. Contains wheat and milk

Reindeer burger from Røros Kr 261,-

Made with port beer from Røros brewery, bread, spring onion-mayonnaise, pickled red onion, salad, french fries and homemade lingonberryketchup.

Contains milk, wheat, eggs and mustard



Today's soup Kr 139,-

Served from 1200 o'clock, always homemade, see menu at the bar or ask us.



French fries kr 67,-

Do you want more of something?

Bread, flatbread, Chives mayonnaise, Røros mayonnaise, vegetarian honey dressing kr 12,-

Extra cheese kr 17,-

Extra vegan Hummus kr 24,-

1200-2145

Today Kaffestuggu is a house with many talents

Open «burger» sandwich Kr 168,-

Organic «burger» from Røroskjøtt, served with homemade pea leek and pickled red onion on a good rye bread.
Contains wheat rye and milk



Shrimp sandwich Kr 191,-

High sandwich with shrimps served with homemade dill mayonnaise and boiled eggs on locally baked bread.
Contains wheat, milk, mustard, shellfish and eggs

Chicken salad Kr 208,-

Chicken, bacon, bread croutons, salad, pickled red onion, parmesan, and honey/mustard-dressing, locally baked bread and Rørosbutter
Contains milk, wheat, mustard and eggs

Pulled pork-sandwich Kr 184,-

Slow cooked local pork with apples, barbequesaus, spring onion-mayo. Contains wheat selleri, mustard and egg

Christmas ham sandwich Kr 145,-

Homemade local ham with waldorf sallad on homemade bread.
Contains: wheat, mustard, sellery, nuts, milk and egg.

We have room for up to 40 people in our 1. floor



We are a cafe' during the day with homemade food and cakes.

In the evenings we are an a la carte restaurant with its own menu and table reservation tlf 72410033

We have a pleasant outdoor seating area in our backyard when the weather or the awning lasts.



EUROPEAN REGION OF GASTRONOMY
TRONDHEIM - TRØNDELAG
AWARDED 2022



DE HISTORISKE
hotel & spisesteder



This spring our houseowner, Bergstadens Vel, will begin rehabilitating the outdoor seating area on the other side of Kaffestuggu.

In the backyard, we have «The Shed» that can accommodate up to 80 people, with its own bar. Used a lot for Get together parties before weddings and the like.

We greatly appreciate our local suppliers and always use them whenever we can.



Kaffestuggu

– der historier skapes –

We are a restaurant in the Røros
Hotell- group



RØROS HOTELL

– med kjærlighet til Røros

We are part of the Historic Restaurants



DE HISTORISKE
hotel & spisesteder

In 2022 we are a proud Host in the
European Region of Gastronomy
Trøndelag

This mean at least 30% of menu
ingredients are made by local producers



EUROPEAN REGION OF GASTRONOMY

TRONDHEIM - TRØNDELAG
AWARDED 2022

Our Opening hours

Monday- Saturday 1100-2300

Kitchen is open 1200-2145

Sunday 1200-1830

Kitchen is open 1200-1800

Phone 72411033

www.kaffestuggu.no

post@kaffestuggu.no

Welcome to us at

Kaffestuggu

– der historier skapes –



The oldest Restaurant in Røros.



DE HISTORISKE
hotel & spisesteder



EUROPEAN REGION OF GASTRONOMY

TRONDHEIM - TRØNDELAG
AWARDED 2022