

For the kids

Hamburger

Kr 139,-

A slightly smaller hamburger from Røroskjøtt, served in burger bun with salad and french fries.

Contains wheat, milk



Pancakes

Kr 85,-

2 pancakes served with sugar and blueberry jam

Extra pancake kr 29,-

Contains milk, wheat and eggs

Sausage with french fries

Kr 85,-

Extra meaty sausage from Røroskjøtt

Extra sausage kr 29,-



Today's dinner for children

Kr 134,-

Today's soup for children

Kr 92,-

A smaller portion of Today's dinner and Today's soup



Something sweet?

Skjørøstkrem

Kr 127,-

Cottage cheese and sweet whipped cream dessert from Røros dairy whipped together, served with red berry sauce

Contains milk



Homemade caramel pudding

Kr 127,-

Served with homemade caramel sauce and whipped cream

Contains eggs and milk



See also our cake counter

Kos'akk 😊 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 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 been over the centuries 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 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. 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 to operate this place 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 room on the ground floor we can see some of the original wall paint. The murals in the 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 rooms on the ground floor. He has designed «The Shed» in our backyard, which we use all year around for various festive events, and has handmade the cupboard with the fiddle that hangs in the green room. He has even forged the lock and key. It is Sverre who has painted the three paintings in the counter room.



The kitchen of Kaffestuggu.

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

Local sausage «Surpøsje» Kr 263,-

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



Contains barley and milk, wheat and rye in the flatbread. Surpøsje has been an important dish in Nord-Østerdalen and Røros. It was necessary to use all the meat from the animals during the slaughter process, and Surpøsja was stuffed with scrap meat, offal, barley, and milk. Then it was hanging for a week for fermentation before it was ready to eat. Nowadays we use beef and veal. There is a theory about where we got Surpøsja from. The Scots came up in Gudbrandsdalen in 1612 and they probably brought with them Haggis. We still have families with the surname Skott in our part of Trøndelag.

Stugguburger 180 gr Kr 261,-

Double Stugguburger 360gr Kr 397,-

Our popular hamburger of organic beef from Røroskjøtt served with burger bun, bacon, salad, pickled red onion, cheddar cheese, dressing of sour cream from Røros dairy and french fries.



Contains wheat and milk

Reindeer burger from Stensaasen Kr 274,-

Made with port beer from Røros brewery, burger bun, "Ramsløk" mayo, pickled red onion, salad, french fries and homemade lingonberry ketchup.



Contains milk, wheat, eggs and mustard

Veggieburger Kr 212,-

With salads bread and french fries

Contains wheat, celery, oatmeal, semolina, mustard, milk and eggs

Today's dinner Kr 222,-

Today's soup Kr 139,-

Today's sandwich kr 133,-

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



French fries kr 70,-

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,-

Lunch 1200-1730

Open «burger» sandwich

Kr 176,-

Organic beef patty from Røroskjøtt, served with homemade pea puree and pickled red onion on a rye bread.

Contains wheat rye and milk



Shrimp sandwich

Kr 201,-

Sandwich with shrimps served with homemade dill mayonnaise and boiled eggs on locally baked bread.

Contains wheat, milk, mustard, shellfish and eggs

Club Sandwich

Kr 195,-

Traditional English sandwich with chicken, bacon, salad, pickled red onion, tomatoes and mayonnaise.

Contains wheat, mustard and eggs

Chicken salad

Kr 218,-

Chicken, bacon, bread croutons, salad, pickled red onion, parmesan, and honey/mustard-dressing served with locally baked bread and Røros butter

Contains milk, wheat, mustard and eggs

Shrimp salad

Kr 218,-

Shrimps, eggs from Galåvolden farm, salad, pickled red onions and dill mayonnaise served on locally baked bread with Rørosbutter

Contains milk, wheat, mustard, eggs and shellfish.

Vegetarian salad

Kr 207,-

With hummus, salad, sundried tomatoes, locally baked bread and Rørosbutter.

Contains wheat and milk



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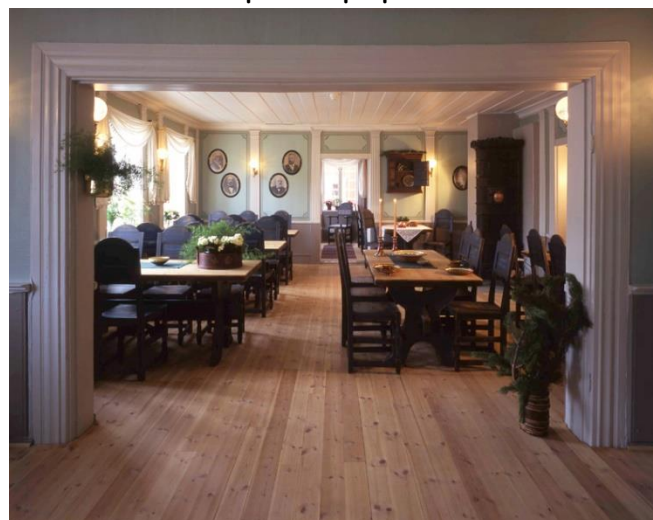
TRONDHEIM - TRØNDELAG
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DE HISTORISKE
hotel & spisesteder

Today Kaffestuggu is a house with many talents

We have room for up to 40 people in our 2 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.



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 for Get together parties before weddings and other events.

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



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Phone 72411033

www.kaffestuggu.no

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Welcome at

Kaffestuggu

– der historier skapes –



The oldest Restaurant in Røros.



DE HISTORISKE
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