

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?

Skjærostkrem

Kr 127,-

Local cottage cheese and local sour cream mixed with homemade whipped cream. Served with homemade berry coulis and fresh fruits.

Contains: milk



Homemade caramel pudding

Kr 127,-

Served with caramel sauce and Crème Chantilly, garnished with fresh fruits

Contains: milk, egg



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,-

Organic beef patty served in a toasted brioche bun with fresh salad mix, local sour cream dressing,



pickled purple onions, tomato, cucumber, cheddar cheese, bacon, and steak fries

Contains: wheat, egg, milk, sulfites

Reindeer burger from Stensaasen Kr 274,-

Organic reindeer patty from Røros. Served in a toasted brioche bun, with fresh salad mix, ramson mayo, tomato, cucumber, pickles, steak fries and homemade lingonberries ketchup



Contains: wheat, egg, milk, sulfites

Veggieburger

Kr 212,-

Served in a toasted brioche bun with fresh salad mix, honey mustard dressing, tomato, cucumber, and steak fries

Contains: wheat, celery, oatmeal, mustard

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.



Steak fries

kr 70,-

Do you want something more?

Bread, flatbread, Chives mayonnaise, Røros mayonnaise, vegetarian honey dressing

kr 12,-

Extra cheese

kr 17,-

Extra vegan Hummus

kr 24,-

Open sandwich with beef patty Kr 176,-
Organic beef patty from Røroskjøtt, served with homemade pea puree and pickled red onion on a rye bread.
Contains: wheat, rye, egg, milk, mustard, sulfites



Shrimp sandwich Kr 201,-
Sandwich with shrimps served with homemade dill mayonnaise and boiled eggs on locally baked bread.
Contains wheat, shellfish, egg, milk, mustard, sulfites

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,-
Fresh salad mix, grilled chicken, cherry tomatoes, cucumber, pickled purple onions, bacon crunch, parmesan, croutons, honey-mustard dressing, bread and local butter
Contains: wheat, egg, milk, mustard, sulfites

Shrimp salad Kr 218,-
Fresh salad mix, cocktail shrimps, cherry tomatoes, cucumber, pickled purple onions, local free-range eggs, local Røros dill mayonnaise, bread and local butter
Contains: wheat, shellfish, egg, milk, sulfites

Vegetarian salad Kr 207,-
Fresh salad mix, hummus, olives, cherry tomatoes, cucumber, sun dried tomatoes, avocado, bread, and local butter
Contains: wheat, sulfites



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DE HISTORISKE
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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
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In 2022 we was 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

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Welcome at

Kaffestuggu

– der historier skapes –



The oldest Restaurant in Røros.



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