

For the kids

Kids burger Kr 139,-

Smaller beef burger from Røroskjøtt, served in toasted brioche bun with salad and steak fries

Contains: wheat, dairy, egg



Pancakes Kr 85,-

2 pancakes served with sugar and blueberry jam

Extra pancake Kr 29,-

Contains: dairy, wheat, egg

Pancakes with Skjørøstkrem Kr 127,-

2 pancakes served with Skjørøstkrem and berry coulis

Extra pancake Kr 39,-

Contains: dairy, wheat, egg

Sausage with fries Kr 85,-

Sausage from Røroskjøtt served with steak fries

Extra sausage Kr 29,-



Penne/Spaghetti with Røros butter Kr 85,-

Today's dinner for children Kr 134,-

Today's soup for children Kr 92,-

Smaller portion of Today's dinner and Today's soup



Desserts

Skjørøstkrem Kr 127,-

Local cottage cheese mixed with Crème Chantilly
Served with homemade berry coulis and fresh fruits

Contains: dairy, sulfites



Homemade caramel pudding Kr 127,-

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

Contains: dairy, egg



Røros ice cream from Galåvolden Farm Kr 127,-

(You can choose vanilla, blueberry or strawberry sorbet)

3 scoops of ice cream

Contains: dairy, sulfites



Lingonberry brownie Kr 127,-

Served with homemade lingonberry sorbet

Contains: dairy, egg, sulfites

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

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 Kaffestuggu was opened. 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 Surpøse

Kr 263,-

Traditional sausage from Røroskjøtt served with turnip and carrot mash and boiled potatoes, lingonberry jam and Røros flatbread



Surpøse 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 Surpøse was stuffed with scrap meat, offal, barley, and milk. Then it was hung 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 Surpøse 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.

Contains: barley, dairy, wheat and rye in the flatbread

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, steak fries



Contains: wheat, egg, dairy, sulfites

Reindeer burger from Stensaasen

Kr 274,-

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



Contains: wheat, egg, dairy, sulfites, mustard

Chicken burger

Kr 254,-

Chicken breast burger served in toasted brioche bun with cucumber, tomato, pickled purple onion, chefs dressing with steak fries

Contains: wheat, egg, dairy, sulfites, mustard

Veggie burger

Kr 212,-

Served in a toasted brioche bun with fresh salad mix, honey-mustard dressing, tomato, cucumber, purple pickled onion, steak fries

Contains: wheat, celery, egg, mustard, sulfites

Today's dinner

Kr 222,-

Today's soup

Kr 139,-

Today's sandwich

Kr 133,-

Served from 1100 o'clock, always homemade, see menu at the bar or ask us.



Steak fries

Kr 70,-

Do you want something more?

Kaffestuggu bread, flatbread, dill mayo,

Røros mayo, honey-mustard dressing

Kr 12,-

Extra cheese

Kr 17,-

Kaffestuggu Sodd

Kr 139,-

Traditional Norwegian soup made with beef and meatballs, potatoes and carrots are included in a clear, fragrant broth
Served with Røros butter and flatbread
Contains: dairy, celery, rye, wheat

Røros-antipasti

Kr 250,-

Local cured and salted meat, local sour cream, Røros flatbrød and condiments
Contains: dairy, wheat, rye, egg, mustard, sulfites



Open sandwich with beef patty

Kr 176,-

Organic beef patty from Røroskjøtt, served with homemade mashed peas, pickled purple onion on rye bread
Contains: wheat, rye, egg, dairy, sulfites



Shrimp sandwich

Kr 201,-

Open sandwich with cocktail shrimps served with Røros dill mayo, boiled egg on Kaffestuggu bread
Contains: wheat, shellfish, egg, mustard, sulfites

Club Sandwich (With steak fries Kr 230,-) Kr 195,-

Closed sandwich with chicken, bacon, salad mix, mayo, pickled purple onion, cucumber, tomato
Contains: wheat, mustard, and eggs

Chicken salad

Kr 218,-

Salad mix, chicken, cherry tomatoes, cucumber, pickled purple onions, bacon crunch, parmesan, croutons, honey-mustard dressing, Kaffestuggu bread, Røros butter
Contains: wheat, egg, dairy, mustard, sulfites

Shrimp salad

Kr 218,-

Salad mix, cocktail shrimps, cherry tomatoes, cucumber, pickled purple onions, local free-range eggs, local dill mayonnaise, Kaffestuggu bread, Røros butter
Contains: wheat, shellfish, egg, dairy, sulfites

Vegan salad

Kr 218,-

Salad mix, olives, cherry tomatoes, cucumber, sun dried tomatoes, chickpeas, tofu chips
Contains: wheat, sulfites

Spaghetti Bolognese

Kr 249,-

Spaghetti with rich beef ragu topped with parmesan
Contains: wheat, sulfites, dairy

Creamy chicken and mushroom pasta Kr 249,-

Penne Rigate with chicken, mushroom, sun dried tomatoes, creamy white sauce, topped with parmesan
Contains: wheat, dairy, mushroom, sulfites

Kaffestuggu is

a house with many talents.

We can accommodate up to 40 people on the second floor.



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

In the evenings we are an a la carte restaurant with its own menu and table reservation tlf +47 724 11 033

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



In the backyard, we have "The Shed" with its own bar that can accommodate up to 80 people. Used for "get together" parties and various 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 was a proud Host in the
European Region of Gastronomy
Trøndelag

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

We are environmentally certified



Miljøfyrtårn®

Phone +47 724 11 033

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Kaffestuggu

– der historier skapes –



Welcome to Kaffestuggu

The oldest Restaurant in Røros



Miljøfyrtårn®



DE HISTORISKE
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