



Open Sandwich with beef patty Kr 186,-

Fresh salad mix, local beef, local butter, mashed peas, pickled purple onions

Served on a rye bread with sliced pickles on a side

Contains: wheat, rye, egg, milk, mustard, sulfites

Open Sandwich with shrimps Kr 212,-

Fresh salad mix, cocktail shrimps, local free range egg
Served on a homemade bread with local dill mayonnaise
lemon wedge

Contains: wheat, shellfish, egg, milk, mustard, sulfites

Open smoked salmon sandwich Kr 224,-

Fresh salad mix, smoked salmon, local free range egg

Served on homemade bread, local dill mayo, lemon wedge

Contains: wheat, egg, mustard, fish

Chicken salad Kr 230,-

Fresh salad mix, grilled chicken, cherry tomatoes, cucumber, pickled purple onions, bacon crunch, parmesan, croutons, honey-mustard dressing, bread, local butter

Contains: wheat, egg, milk, mustard, sulfites, muskat

Shrimp salad Kr 230,-

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

Vegan salad Kr 230,-

Fresh salad mix, chickpeas, tofu chips, olives, cherry tomatoes, cucumber, sun dried tomatoes, croutons, homemade bread

Contains: wheat, sulfites, soya



Røros-antipasti Kr 262,-

Local mixed cured meat from cow, pig and reindeer
Served with local sour cream, condiments, flatbread

Contains: milk, wheat, rye, egg, mustard, sulfites

Kaffestuggu

– der historier skapes –

MAIN DISHES



Surpølse Kr 276,-

Traditional sausage from Røros made with a mix of organic beef and barley

Served with mashed rutabaga and carrots, steamed potatoes, and homemade lingonberries jam and flatbread

Contains: barley, milk, wheat, rye



Sirloin Beef steak from Røros Kr 483,-

Served with roasted root vegetables, ovenbaked small potatoes, red wine sauce

Contains: celery, sulfite



Reindeer steak Kr 483,-

Served with fried root vegetables, ovenbaked small potatoes, red wine peppercorn sauce

Contains: celery, sulfites

Baked mountain trout Kr 386,-

Served with cucumber salad, local sour cream, steamed potatoes, lemon wedge

Contains: milk, sulfite, fish



Local summer sausage Kr 258,-

Two pork sausages seasoned with fennel and parsley
Served with steak fries, fresh salad mix, cherry

tomatoes, cucumber, pickled purple onion

Contains: mustard, sulfites



Stugguburger 180 gr Kr 274,-

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

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

Contains: wheat, egg, milk, sulfites



Reindeerburger Kr 287,-

Organic reindeer patty from Røros

Served in a toasted brioche bun, with fresh salad mix, wild garlic mayo, tomato, pickles, pickled purple onion, steak fries, homemade lingonberry ketchup

Contains: wheat, egg, milk, sulfites

Vegetarian-burger Kr 223,-

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

Contains: wheat, oatmeal, mustard

From 11:00-18:00



Rømmegrøt traditional dish Kr 281,-

Porridge of local sour cream with cured sausage, flat bread, local butter, side of cinnamon and sugar

Contains: wheat, milk



Local meatballs Kr 222,-

Local meatballs served with cabbage stew, steamed potatoes, roast sauce

Contains: milk, celery



Today's soup Kr 139,-

Homemade soup of the day. Please ask us



For the Children

Something sweet?



Beef burger Kr 143,-
Organic beef patty served in toasted brioche bun with salad and steak fries
Contains: wheat, egg



Sausage with French Fries Kr 87,-
Contains: wheat
Extra sausage Kr 27,-

Pancakes Kr 87,-
Two pancakes served with homemade blueberry jam and sugar
Extra pancake Kr 27,-
Contains: wheat, milk, egg

Steak fries Kr 70,-

11:00-18:00



Local meatballs for children Kr 134,-
Local meatballs served with cabbage stew, steamed potatoes, roast sauce
Contains: milk, celery



Rømmegrøt traditional dish Kr 151,-
Porridge of local sour cream with cured sausage, flat bread, local butter, side of cinnamon and sugar
Contains: wheat, milk



Today's soup for children Kr 92,-
Homemade soup of the day. Please ask us



Skjærostkrem Kr 127,-
Local cottage cheese mixed with local sour cream
Served with whipped cream, homemade berry coulis, fresh fruit
Contains: milk, sulfites



Homemade Caramel pudding Kr 127,-
Served with caramel sauce and cream Chantilly, garnished with fresh fruits
Contains: milk, egg

Also check our homemade cakes 😊

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



In the kitchen of Kaffestuggu in the 60's. Ester Solli Knutsen, Borghild Tørris, Svalborg Knutsen, Margit Eggen

The history of this place

Kaffestuggugården or Dybdalsgården is one of the oldest places in Røros. There were 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 been over the centuries in the possession of various 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 out 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 Kaffestuggu to Røros Turisthotell (today Røros Hotell), which started operating in 1 of January 1977. Since then, Røros Hotell still rents 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's 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 Shed» in our backyard, which we use 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.

Kos 'åkk 😊/Enjoy 😊

