

Mat

Suppe

Soppsuppe 175,-

Med bacon 205,-

Kremet soppsuppe med gressløk, rugcrunch og urteolje, servert med rugbrød
Melk, rug, hvete

Salater

Med eplecidervinaigrette og dansk rugbrød.
Alle salater kan lages glutenfrie.

Fjellørret 239,-

Bakt fjellørret med speltperler, ørretrogn, granateple, grønnsalat, agurk, syltet rødløk, rugcrunch, reddik og rørosømme
Fisk, rug, hvete, sulfitt, melk

Tofu & avokadosalat (vegansk) 179,-

Stekt tofu, avokado, grønnsalat, granateple, syltet rødløk, reddik, balsamicoglaze, agurk, rugcrunch
Soya, rug, hvete, sulfitt

Chevresalat (vegetar) 192,-

Norsk chevre med ramsløk, røde betar, karamelliserte pekannøtter, grønnsalat, granateple, syltet rødløk, agurk, reddik, rugcrunch og balsamicoglaze

Rug, hvete, melk, sulfitt, pekannøtter

Smørbrød

Smørbrød serveres på dansk rugbrød.
Alle smørbrød kan lages glutenfrie.

Roastbiff 171,-

Salat, syltet rødløk, mikrogrønt og rørosømme med pepperrot
Rug, hvete, melk, sulfitt

Sild 162,-

Salat, djevelegg, reddik, ørretrogn, kapers, syltet rødløk og pisket smør
Rug, hvete, melk, sulfitt, fisk, egg

Reker & avokado 228,-

Salat, syltet rødløk, ørretrogn, dill og pisket smør
Rug, hvete, melk, sulfitt, fisk, skalldyr

Mozzarella 198,-

Bocconcini mozzarella fra Toddum Gård i Namsos med ramsløk og valnøttpesto, syltet rødløk og tomatmarmelade
Rug, hvete, melk, sulfitt, nøtter (valnøtter)

Egg & avokado (vegetar) 172,-

Djevelegg, salat, syltet rødløk, mikrogrønt og pisket smør
Rug, hvete, melk, sulfitt, egg

Ost & skinke 99,-

Toastet i panne med litt smør
Hvete, melk

Salt

Lokale spesialiteter 217,-

Et lite utvalg av lokale oster og spekemat, marmelade, rugbrødchips, teinfusert honning, scones og oliven
Rug, hvete, melk

Bakt camembert (vegetar) 207,-

Lokal camembert med teinfusert honning og rugbrødchips, perfekt å dele
Rug, hvete, melk

Søtt

Scones (vegetar) 127,-

2 stk

Halvgrove rugscones med pisket smør, syltetøy og lemon curd
Hvete, melk, egg

Pavlova 107,-

Earl Greykrem, lemon curd og bær etter tilgjengelighet på marengsbunn fra Galåvolden Gård på Røros
Melk, egg

Skotsk kjeks (vegetar) 52,-

4 stk

Tradisjonelle smørkjeks
Med sesongens smaker
Perfekt til kaffe og te
Hvete, melk

Sjokoladecake 89,-

Glutenfri sjokoladecake med Syltetøy og kakaokrem
Mandel, egg

Ostekake 117,-

Teinfusert ostekake laget med den tradisjonelle kremosten nyr, servert med teinfusert honning
Hvete, melk

Snacks

Oliven (vegansk) 48,-

Saltede mandler (vegansk) 48,-

Mandel

Rugbrødchips og pisket smør (vegetar) 48,-

Hvete, rug, melk

All mat kan inneholde spor av gluten og nøtter.

Drikke

Filterkaffe

Dagens kaffe 49,-
Dagens kaffe (5 dl) 99,-

Kaffekanne

V60 (5 dl) 2-3 pers. 179,-
Presskanne (8 dl) 4-5 pers. 189,-

Espressokaffe enkel/dobbel

Espresso 49,-/59,-
Americano 49,-/59,-
Cortado 59,-/69,-
Cappuccino 59,-/69,-
Caffe Latte 64,-/74,-
Islatte 59,-/69,-
Mocca 69,-/79,-
Dirty Chai 69,-
Affogato 65,-/75,-
Espresso Tonic 69,-/79,-

Te og matcha

Dagens te 45,-
Te fra tekart, se prisklasse
Chai Latte 59,-
Iste 59,-
Ren matchashot 49,-
Matcha Latte 69,-
Ismatcha 69,-

Kakao

Kakao 59,-
Myrvann kakao 85,-

Sirup 5,-
Krem 5,-
Cold foam 10,-
(Spørr om dagens smak)
Bytte fra helmelk 5,-
*Havre, kokos (soya), mandel,
laktosefri*

Mineralvann

Pepsi/ Pepsi Max/ 7Up free/
Solo 0,33 l 49,-
Thomas H. Ginger 0, 22 l 49,-
House sparkeling 0,8 l 39,-

Berga juice

*Berga er en frisk og bærekraftig juice
laget av minst 80 % frukt og grønt som er berga.*

En smakfull måte å redusere matsvinn på.

Spør oss om sesongens
smaker! 0,25 l 59,-

Øl

Austmann Pilsner 0,5 l 109,- *gluten*
Austmann Anyday IPA 0,5 l 109,- *gluten*
Austmann Onkel i Amerika 0,33 l 99,- *gluten*
Røros bryggeri Isle of Ipa 0,33 l 115,- *gluten*
Monkeybrew Hoptopia IPA 0,44 l 125,- *glutenfri*

Alkoholritt

Musserende te glass 85,- /flaske 427,-
Erdinger Weiss 79,- *gluten*
No Buzz No Fuzz 0,33 l 79,- *gluten*
Chai Sour 99,- *mandel*
Te Spritz 99,-

Drinker

Espresso Martini 155,-
Espresso, vodka, kahlua, sukkerlake
Irish Coffee 155,-
Kaffe, whiskey, brunt sukker, kremfløte
melk
Chai Sour 155,-
Chaisirup, sitronsaft, amaretto, frothy
mandel
Te Spritz 155,-
Teinfusert vodka, bobler, 7Up free
Teknært 165,-
Svart te, 60%
Karsk 165,-
Svart kaffe, 60%

Vin

All vin kan inneholde sulfitt

Hvit

Le Mistral Chardonnay glass 129,- / flaske 625,-
Kuhn Riesling Tradition glass 149,- / flaske 759,-
Laroche Chablis Les Chanois flaske 849,-

Rød

Ruffino Chianti Vino Biologico glass 159,- / flaske 799,-
Serego Alighieri Possessioni Rosso Valpolicella glass 149,- / flaske 759,-
Secret De Lunes Pinot Noir glass 149,- / flaske 759,-

Musserende

Abbazia Prosecco Extra Brut glass 129,- / flaske 625,-
Moillard Cremant Bourgogne glass 159,- / flaske 759,-
Champagne Andre Clouet Silver Brut Natur flaske 999,-

All drikke kan inneholde spor av nøtter og laktose.

Legg inn din
bestilling her



Food

Soup

Mushroom soup 175,-

With bacon 205,-

Creamy mushroom soup with chives, rye crunch and herbal oil, served with rye bread
Milk, rye, wheat

Salads

With apple cider vinaigrette and Danish rye bread.
All salads can be made gluten-free.

Mountain trout 239,-

Baked mountain trout with spelt pearls, trout roe, pomegranate, green salad, cucumber, pickled red onion, rye crunch, radish and sour cream
Fish, rye, wheat, sulphites, milk

Tofu & avocado salad (vegan) 179,-

Fried tofu, avocado, green salad, pomegranate pickled red onion, radish, balsamic glaze, cucumber, rye crunch
Soy, rye, wheat, sulphites

Chevre salad (vegetarian) 192,-

Norwegian chevre with ramsons, red beets, caramelized pecans, green salad, pomegranate, pickled red onion, cucumber, radish, rye crunch and balsamic glaze
Rye, wheat, milk, sulphites, pecans

Sandwiches

Sandwiches are served on Danish rye bread.
All sandwiches can be made gluten-free.

Roast beef 171,-

Lettuce, pickled red onion, microgreens and horseradish sour cream
Rye, wheat, milk, sulphites

Herring 162,-

Salad, deviled eggs, radish, trout roe, capers, pickled red onion and whipped butter
Rye, wheat, milk, sulphites, fish, egg

Shrimp & avocado 228,-

Salad, pickled red onion, trout roe, dill and whipped butter
Rye, wheat, milk, sulphites, fish, shellfish

Mozzarella 198,-

Bocconcini mozzarella from Toddum Gård in Namsos with wild onion and walnut pesto, pickled red onion and tomato marmalade
Rye, wheat, milk, sulphites, nuts (walnuts)

Eggs & avocado (vegetarian) 172,-

Deviled eggs, salad, pickled red onion, microgreens and whipped butter
Rye, wheat, milk, sulphites, egg

Cheese & ham 99,-

Toasted in a pan with a little butter
Wheat, milk

Salt

Local specialties 217,-

A small selection of local cheeses and cured meats, marmalade, rye bread chips, tea-infused honey, scones and olives
Rye, wheat, milk

Baked camembert (vegetarian) 207,-

Local camembert with tea-infused honey and rye bread chips, perfect to share
Rye, wheat, milk

Sweet

Scones (vegetarian) 127,-

2 pcs
Semi-coarse rye scones with whipped butter, jam and lemon curd
Wheat, milk, eggs

Pavlova 107,-

Earl Grey cream, lemon curd and berries according to availability on a meringue base from Galåvolden farm in Røros
Milk, eggs

Scottish biscuits (vegetarian) 52,-

Traditional butter biscuits,
With seasonal flavors
Perfect for coffee and tea
Wheat, milk

Chocolate cake 89,-

Gluten-free chocolate cake with
Jam and cocoa cream
Almond, egg

Cheesecake 117,-

Tea-infused cheesecake made with the traditional fresh cream cheese, served with tea-infused honey
Wheat, milk

Snacks

Olives (vegan) 48,-

Salted almonds (vegan) 48,-

Almond

Rye bread chips and whipped butter (vegetarian) 48,-

Wheat, rye, milk

All food may contain traces of gluten and nuts.

Drinks

Filter coffee

Coffee of the day 49,-
Coffee of the day (5 dl) 99,-

Coffee pot

V60 (5 dl) 2-3 pers. 179,-
French press (8 dl) 4-5 pers. 189,-

Espresso coffee single/double

Espresso 49,-/59,-
Americano 49,-/59,-
Cortado 59,-/69,-
Cappuccino 59,-/69,-
Caffe Latte 64,-/74,-
Ice latte 59,-/69,-
Mocha 69,-/79,-
Dirty Chai 69,-
Affogato 65,-/75,-
Espresso Tonic 69/79,-

Tea and matcha

Tea of the day 45,-
Tea from tea menu, see price range
Chai Latte 59,-
Ice tea 59,-
Pure matcha shot 49,-
Matcha Latte 69,-
Ice matcha 69,-

Cocoa

Cocoa 59,-
Myrvann cocoa 85,-
Syrup 5,-
Cream 5,-
Cold foam 10,-
(Ask about today's flavor)
Swap from whole milk 5,-
*Oat, coconut (soy), almond,
lactose free*

Mineral water

Pepsi/ Pepsi Max/ 7Up free/
Solo 0,33 l 49,-
Thomas H. Ginger 0, 22 l 49,-
Sparkling water 0,8 l 39,-

Berga juice

*Berga is a fresh and sustainable juice
made from at least 80% fruit and vegetables that are harvested.
A tasty way to reduce food waste.*

Ask us about the seasonal
flavors! 0.25 l 59,-

Beer

Austmann Pilsner 0,5 l 109,- *gluten*
Austmann Anyday IPA 0,5 l 109,- *gluten*
Austmann Onkel i Amerika 0,33 l 99,- *gluten*
Røros bryggeri Isle of Ipa 0,33 l 115,- *gluten*
Monkeybrew Hoptopia IPA 0,44 l 125,- *gluten free*

Non-alcoholic

Sparkling tea glass 85,-/bottle 427,-
Erdinger Weiss 79,- *gluten*
No Buzz No Fuzz 0,33 l 79,- *gluten*
Chai Sour 99,- *Almond*
Tea Spritz 99,-

Drinks

Espresso Martini 155,-
Espresso, vodka, kahlua, simple syrup
Irish Coffee 155,-
Coffee, brown sugar, whiskey, cream
milk
Chai Sour 155,-
Chai syrup, lemon juice, amaretto, frothy
almond
Tea Spritz 155,-
Tea infused vodka, bubbles, 7up free
Teknært 165,-
Black tea, 60%
Karsk 165,-
Black coffee, 60%

Wine

All wine may contain sulphites

White

Le Mistral Chardonnay glass 129,- / bottle 625,-
Kuhn Riesling Tradition glass 149,- / bottle 759,-
Laroche Chablis Les Chanois bottle 849,-

Red

Ruffino Chianti Vino Biologico glass 159,- / bottle 799,-
Serego Alighieri Possesioni Rosso Valpolicella glass 149,- / bottle 759,-
Secret De Lunes Pinot Noir glass 149,- / bottle 759,-

Sparkling

Abbazia Prosecco Extra Brut glass 129,- / bottle 625,-
Moillard Cremant Bourgogne glass 149,- / bottle 759,-
Champagne Andre Clouet Silver Brut Natur bottle 999,-

All drinks may contain traces of nuts and lactose.

Place your
order here

