

Smakfulle Rom is a small and exclusive conference hotel, with 15 unique hotel rooms. We arrange conferences, events, and offer catering services. We are located at Asak farm, which has been in the same family for 5 generations. The farm has traditional agriculture, producing products such as meat and grain.

All our dishes are made from local, homemade and Norwegian products. The eggs we use are from our neighbouring farm, and the beer we serve is from a microbrewery only 10 minutes away. We have our own smoker oven, which we use for our smoked fish, and to prepare our own bacon. We strive to give you the best of what Norway has to offer when it comes to meat, fish, vegetables and award-winning Norwegian cheeses and all of our bread and pastries are homemade by us. Enjoy!

breakfast

THE TASTEFUL BREAKFAST PACKAGE

A variety of homemade components

Wholegrain bread, smoked salmon, scrambled local farm eggs, cured sausage, streaky bacon, smoked ham, mature Norwegian cheese, seasonal vegetables and whipped butter.

THE LIGHT ONE *

Fruit salad, yoghurt with muesli, mature Norwegian cheese, crispbread with cream cheese and smoked salmon

Breakfast croissants with streaky bacon omelet or ham and cheese

sandwiches

Open, closed and finger *

Sandwich with streaky bacon, cheese, aioli, and vegetables

Sandwich with smoked salmon, hardboiled eggs, cream cheese and vegetables



lunch

SALAD *

Ceasar salad with little gem lettuce, organic chicken from Hovelsrud Farm, caesar dressing, cherry tomatoes and mature hard cheese.

Tomato salad with mozzarella, pesto, balsamic glaze and toasted nuts

LUNCH TRAY *

Cured ham and sausage, a selection of mature Norwegian cheeses, olives, focaccia, aioli and homemade bread

WRAP IT UP!

Lunch wrap with cured ham, pesto, greens, pickled red onion and fresh mozzarella

Vegan wrap with greens, hummus, pickled beetroot and pickled red onion

FOCCIACIA

Focaccia sandwich with smoked salmon, greens, mustard mayo and mature Norwegian cheese

FJØLA *

Norwegian Charcuterie

Cured ham and sausage, selection of mature Norwegian cheeses, olives, focaccia, aioli and salty crackers. Can be made with fish, meat, cheese or a mix of all three by request.



dinner

STEWS

Red curry stew with organic chicken from Hovelsrud Farm, served with rice and bread *

Vegetarian red curry with beans, served with rice and bread *

Boeuf Bourguignon served with mashed potatoes and bread

3 COURSE MEAL

Vegetarian/vegan on request

STARTER

Lightly smoked salmon tartar, pickled mustard seeds, chive mayo,

_____ Goma Wakame and crisp bread

MAIN

Duck breast, red wine sauce, hasselback potatoes, Jerusalem artichoke purée, broccolini

Seasonal white fish, butter sauce, parsnip purée, roasted potatoes, broccolini

DESSERT

Date cake with caramel sauce whipped crème fraiche



tidbits

Canapés with a variety of 4 different toppings

Traditional Norwegian soft potato flatbread with cream cheese and smoked salmon

Bruschetta with tomato salad, olives and fresh mozzarella

Vegetables with hummus and crème fraiche dip

fruits and sweets

Fruit platter with fruit and berries of the season *

Homemade chocolate granola bar *

Petit Four with 3 different varieties *

Croissant *

Nemesis cake with chocolate fudge and toasted pistachio nuts

Date cake with caramel sauce and whipped crème fraiche



All items can be delivered on a 3 day notice.

* Items marked can also be delivered on short notice, if the order is placed no later than 24 hours before the time of delivery.

If you are booking ahead of time, please do not hesitate to ask for further alternatives.

