

Starters

Carpaccio Royale 159: -

Thinly sliced beef tenderloin with shaved parmesan, truffle mayonnaise, mushrooms, and pickled red onion. Garnished with arugula and roasted pine nuts.

Rek. wine: **Les Pierres Dorées**

Seared Tuna 169: -

Sesame-crusting tuna with creamy avocado purée and tangy ponzu sauce. Topped with thinly sliced radish and pea shoots.

Rek. Wine: **Hubert Brochard**

Salmon Tartare 149: -

Cold-smoked salmon with wild garlic and jalapeño mayonnaise, pickled radish, and puffed rice.

Rek. wine: **Le Versant**

Kompass Skagentoast 159: -

Our creamy Skagen mix on butter-fried sourdough bread, topped with lumpfish roe, lemon, and dill.

Rek. Wine: **Paco & Lola NO 12**

Cheese & Charcuterie Board 229: - (for 2 people)

A carefully selected assortment of cold cuts and cheeses, served with marmalade, olives, and seed crackers.

Rek. Wine: **Vigneti Del Sole**

Appetizers

Nachos deluxe 135: -

Warm nacho chips with ground beef, gratinated with cheddar & parmesan cheese. Topped with chopped red onion and jalapeños. Served with tomato salsa and aioli.

Nachos kompassstyle 145: -

Nacho chips with sour cream, chopped red onion, dill, hand-peeled shrimp, and lumpfish roe.

Plain Nachos 79: -

Warm nacho chips gratinated with cheddar & parmesan cheese.

Olives 69: -

mix of greek olives

Garlic Bread 79:-

Vegetarian Starters

White Asparagus 149: -

Grilled white asparagus with browned butter, herbs, seaweed spawn, and green herb oil.

Rek. Wine: **Le Versant**

Stuffed Portobello Mushroom 139: -

Grilled portobello mushroom filled with creamy ricotta, roasted pine nuts, and fresh herbs. Topped with grated parmesan and served on baby spinach.

Rek. Wine: **Paco & Lola NO 12.**

KOMPASS MAT & BAR



Starters

HARTFORD

Main Courses

Poached Cod Loin 349: -

Served with buttered potatoes, pea purée, seasonal root vegetables, trout roe, and hollandaise sauce.

Rek. Wine: **Hubert Brochard.**

Fish & Seafood Soup 289: -

Creamy soup with seasonal fish and seafood, flavored with white wine. Topped with fennel crudité and served with sourdough baguette and shrimp.

Rek. Wine: **Le Versant.**

Tagliatelle with Tiger Prawns 229: -

Pasta with butter-fried tiger prawns, garlic, chili, and white wine. Finished with parmesan, fresh herbs, and lemon.

Rek. Wine: **Paco & Lola NO 12.**

Chuck Burger 229: -

Topped with crispy fried onions, aioli, lettuce, pickles, tomato, cheddar cheese, and bacon. Served with French fries.

Rek. Wine: **Grizzly Bear**

Grilled Sirloin Steak (SE) 329: -

Served with chimichurri, French fries, béarnaise sauce, and salad.

Rek. Wine: **Finca Antigua.**

Club Steak for Two (SE) (2Pers) 750: -

Grilled bone-in club steak, served with chimichurri, French fries, béarnaise sauce, and salad.

Rek. Wine: **Vigneti Del Sole.**

Classics

Fish & Chips 229: -

Panko-fried cod fillet with remoulade sauce, hand-peeled shrimp, and French fries.

Rek. Wine. **Wine: Steininger Kamptal.**

Spicy Moules Frites 249: -

White wine-steamed mussels with chili and fresh herbs, served with crispy French fries.

Rek. Wine: **La strada**

Shrimp Sandwich 199: -

Large hand-peeled shrimp on butter-fried Levain bread, with mayonnaise, cucumber, lettuce, egg, red onion, and lemon.

Rek. Wine: **Steininger Kamptal.**

The "Overload" Shrimp Sandwich 249: -

300g of large hand-peeled shrimp on butter-fried Levain bread, with mayonnaise, cucumber, lettuce, egg, red onion, and lemon.

Rek. Wine: **Steininger Kamptal.**

Vegetarian Main Courses

Roasted Cauliflower & Pak Choi 189: -

Served with chimichurri, haricots verts, shallot vinaigrette, and wild garlic mayonnaise.

Rek. Wine: **The Vinecrafter.**

Pasta Lemon 189: -

Creamy pasta with lemon, ricotta, cream, pickled lemon zest, parmesan, and artichoke hearts.

Rek. vin: **Hubert Brochard.**

KOMPASS MAT & BAR



Varmrätter

HARTFORD

Dessert

Vanilla & Pistachio Panna Cotta 99: -

Smooth panna cotta with real vanilla and pistachio, served with raspberry coulis and almond flakes.

Chocolate Trilogy 129: -

White chocolate cheesecake, dark chocolate mousse, and chocolate truffle with raspberries and candied nuts.

Seasonal Fruit with Lemon

Sorbet & Champagne 99: -

Fresh fruit with homemade lemon sorbet and a touch of champagne.

Almond Ice Cream 99: -

Creamy almond ice cream with carefully selected toppings.

Warm drinks

Irish Coffee 135:-

Jameson, brown sugar, coffee & cream

Kaffe Karlsson 135:-

Baileys, Cointreau, coffee & cream

Spanish Coffee 135:-

Liqueur 43, coffee & cream

After Eight 135:-

Minttu, Kahlua, coffee & cream

Something yummy..

Coffee 35:-

Tea 35:-

Limoncello 25:-/cl

Baileys 30:-/cl

Cointreau 30:-/cl

Hven Tyco Star 45:-/cl

Laphroaig 10 yr 45:-/cl

Plantation Bahamas 40:-/cl

KOMPASS MAT & BAR



Dessert/Coffee/Drinks

HARTFORD