## **Starters**

#### Carpaccio Royale 159: -

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

Rek. wine: Les Pierres Dorées

#### S.O.S Matjes Herring 139: -

Classic matjes herring with new potatoes, crème fraîche, finely chopped onions, browned butter, aged cheddar, and crispbread. Rek. Wine. Borstahusen Lager & Ice cold...

#### Beef Tartare Half 159: - Full 225:-

Hand-cut beef, soy & sesam mayonnaise, pickled jalapeño, crispy onions, toasted levain bread, Parmesan, 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 139: -

Warm nacho chips with ground beef, Topped with chopped red onion and jalapeños. Served with

tomato salsa and aioli.

#### Nachos kompasstyle 149: -

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

#### Plain Nachos 89: -

Warm nacho chips gratinated with cheddar & parmesan cheese.

69: -

mix of greek olives

Olives

Garlic	Bread	79:-

## **Vegetarian Starters**

#### White Asparagus 155: -

Grilled white asparagus with browned butter, herbs, seaweed spawn, and green herb oil. Rek. Wine. Le Versant

#### Stuffed Portobello Mushroom 149: -

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.

Starters

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# **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 249: -

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 189:-/229: -

100g/200g Topped with crispy fried onions, aioli, lettuce, pickles, tomato, cheddar cheese, and bacon. Served with French fries.

Rek. Wine: Grizzly Bear

#### Grilled Sirloin Steak 329: -

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

Rek. Wine: Finca Antigua.

#### Iberico pork crown chop 319: -

Grilled Iberico pork crown chop with mojo rojo, smashed potatoes, and endive salad. *Rek. Wine:* **Vigneti Del Sole.** 

# Classics

### Fish & Chips

239: -

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 butterfried Levain bread, with mayonnaise, cucumber, lettuce, egg, red onion, and lemon. *Rek. Wine:* **Steininger Kamptal.** 

#### Seafood Wallenbergare 239:-

Light fish patty with mashed potatoes, clarified butter, stirred lingonberries, and green peas. *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.** 

## Varmrätter

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## Dessert

## Something yummy..

Blueberry panna cotta 99: – Creamy panna cotta flavored with blueberries, served with berry compote.	Coffee	35:-
Crème Brûlée 99: -	Теа	35:-
Smooth vanilla custard with a crisp caramelized topping.	Limoncello	25:-/cl
Sorbet with fresh fruit 99: -	Baileys	30:-/cl
A refreshing sorbet served with seasonal fruits. Ask the staff about today's flavor!	Cointreau	30:-/cl
Almond Ice Cream 99: -		2
Creamy almond ice cream with carefully selected toppings.	Hven Tyco Star	45:-/cl
	Laphroaig 10 yr	45:-/cl
	Plantation Bahamas 40:-/cl	

## Warm drinks

#### Irish Coffee 135:-

Jameson, brown suger, coffee & cream

## Kaffe Karlsson 135:-

Baileys, Cointreau, coffee & cream

### Spanish Coffee 135:-

Liqeur 43, coffee & cream

#### After Eight 135:-

Minttu, Kahlua, coffee & cream

# KOMPASS MAT & BAR



Dessert/Coffee/Drinks HARTFORD

## Dagmeny

## Shrimp sandwich / Loaded shrimpsandwich 169:-/199:- -

150g / 300g large hand-peeled shrimp, butter-toasted levain bread, mayonnaise, cucumber, lettuce, egg, red onion, lemon

#### Fried herring 179 : -

Classic fried herring with mashed potatoes, clarified butter, stirred lingonberries, and green peas.

#### Grandma Birgitta's meatballs 169: -

Hand-rolled meatballs made from Swedish pork, served with mashed potatoes, cream sauce, stirred lingonberries, and pickled cucumber.

#### Caesar sallad 169: - (Can be made vegetarian)

Romaine lettuce with grilled chicken breast fillet, bacon, grated Parmesan, and house-made Caesar dressing. Topped with homemade croutons. Also available with shrimp.

#### Fish & Chips 189: - (Can be made vegetarian)

Panko-fried cod fillet with remoulade sauce, handpeeled shrimp, salad, and crispy French fries.

#### Chuck burger 169: - / 199: -

100 or 200 g

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

#### Hot-smoked salmon 189: -

Hot-smoked salmon with buttered potatoes, whitefish roe and dill hollandaise, topped with fennel crudités.

#### Meat of the Week 199: -

Served with chimichurri, green beans, shallot vinaigrette, and wild garlic mayonnaise.

# Serveras fram till kl.16.00

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Dagmeny

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