

hummär

GRILL & BAR



FÖRRÄTTER

BURRATA 159:-

Tomato, browned hazelnutbutter.
Penfolds Koonunga Hill Autumn Riesling

HUMMÄRS CARPACCIO 149:-

Arugula, caramelized sunflowerseeds, parmesan,
balsamic cream.
Allegrini valpolicella superiore

BREAKFAST A LA HUMMÄR 700:-

30g of black caviar, 1 oyster, 4cl of premium vodka.

KALIXTOAST 235:-

30g bleak roe from Kalix, toast, red onion,
smetana, lemon pearls.
Laroche Chablis/ Carlsberg export/ O.P Andersson

STEAK TARTAR 179:-

Habaneromayo, roasted beet, iced silver onion,
fried arugula.
*Carlsberg Export/O.P Andersson/
La Goutte du Seigneur, Cotes du rhone*

FRIED ARANCINI 129:-

FILLED WITH MOZZARELLA/PARMESAN
Chorizomayo, parmesan, chive.
Villa wolf pinot noir

FRESH SEAFOOD

**AFTER AVAILABILITY.
ASK THE STAFF**



CHARCUTERIES

CHEF'S CHOICE

50g 125:-

CHARCUTERIE PLATTERA

(1-2 PERS.) 279:-

Carefully selected charcuteries & cheese,
served with olives and roasted nuts..

BURGARMENY

HUMMÄR CLASSICK 259:-

Homemade chuck roll burger, Allerum XO, Tomato,
Carmelised onion, Sweet gem, Habaneromayo, Fries.

HALLOUMIBURGER 259:-

Fried halloumi, habaneromayo, tomato,
caramelized onion, sweet gem, fries.

SMOKEY CHEDDAR 299:-

Homemade chuck roll burger, applesmoked cheddar,
glazed pork, tomato, sweet gem, friess.

Double up your burger +79:-

À LA CARTE

SURF N TURF 555:-

Beef tenderloin, Lobster, Potatopuré, Grilled Lemon, Aioli.
Robert Mondavi Pinot noir

BEEF CHEEK 299:-

Crispy pork belly, pickled onion, red wine sauce,
potato puré.
Il Falchetto Barbera D'Alba

PEPPER GRILLED SIRLOIN 200GR 309:-

Fried Amandine potato, cognac & pepper sauce,
baked tomato, spring onion.
Las Moras Love, Cabernet sauvignon

SHRIMP LANGOS 279:-

Onion, smetana, grilled asparagus.
Petite fablesse sauvignon blanc

MUSHROOM LANGOS 279:-

Stracciatella, mushrooms, roasted beet, arugula.
Robert Mondavi private selection Pinot noir

COD LOIN 359:-

Beurre blanc, charred cucumber, chive oil,
potato puré.
Gustave lorentz Riesling

STEAK TARTARE 269:-

Habaneromayo, roasted beet, iced silver onion,
fried arugula, fries & aioli.
*Carlsberg Export/O.P Andersson
La Goutte du Seigneur, Cotes du rhone*

HUMMÈR DAYTIME

**DON'T MISS OUR
LUNCH FOR 179:-**

11.30-15.00.
monday to friday

FROM THE GRILL

SIRLOIN 329:-

200g. Prime cut.

ENTRECÔTE 339:-

200g. Prime cut.

BEEF TENDERLOIN 349:-

200g. Prime cut. *Limited amount*

MEAT PLATTER 465:-/PERS *Min 2 pers.*

Sirloin • Ribeye • Beef tenderloin

MEAT PLATTER DELUXEE

999:-/PERS *Minst 4 pers.*

Sirloin, Ribeye, Beef tenderloin, Lobester, Fried cheese,
baked cocktailtomatoes, Grilled sweet gem,

SIDES 49:-

**FRIED AMANDINE POTATO | FRIES, POTATO PURÉ |
SIDESALAD | FRIED HALLOUMI**

SAUCES 40:-

**PEPPER & COGNAC SAUCE | HABANEROMAYO |
AIOLI | RED WINE SAUCE | BEARNAISE | PARMESANMAYO**

DESSERT

MERINGUE SWISS 139:-

Strawberries, roasted almond, strawberry coulis, vanilla ice cream, whipped cream.

AFFOGATO 109:-

Vanilla ice cream, espresso, nougat, whipped cream.

C.C.C 189:-

Cognac. Coffee. Chocolate.

CRÈME BRÛLÉE 125:-

ICE CREAM/SORBET 49:-

Vanilla, Strawberry, Elderflower & lime sorbet, Straciatella

OSTAR

A PIECE OF CHEESE 72:-

Your choice of cheese with marmalade and crisp bread.

CHEESE PLATTER 175:-

3 different cheeses that the kitchen selects with marmalade and crisp bread.



COFFEE DRINKS

HUMMERS IRISH COFFEE

140:-

Coffee, Irish whiskey, cream & Hümmer's own secret syrup.

HUMMERS ESPRESSO MARTINI

140:-

Espresso, vodka, sugar, hazelnut liqueur

COFFE KARLSSON

140:-

Coffee, Amarula, Cointreau, Cream

VANILLA COFFE

140:-

Coffee, crown vanilla & cream.

COFFE & TEA

COFFE

40:-

THE

35:-

CAPPUCCINO

40:-

CAFFÈ LATTE

42:-

SINGLE ESPRESSO

25:-

DOUBLE ESPRESSO

36:-