



HUMMUS

served with persian bread and crackers

CLASSIC • PEANUT & CHILI • PAPRIKA • HAZELNUT • PESTO

1 bowl / 7 euro • 2 bowls / 11 euro • 3 bowls / 14 euro

MEZZE

a selection of small dishes, easy to share

V FATOUSH - 6

lebanese tomato salad

VG LABNEH - 7

homemade creamcheese

VG SWEET POTATO 8

with miso ricotta

VG PORTOBELLO - 8

+ porto cream sauce

COD CROQUETTE - 9

+ sriracha aioli

VG OVENBAKED GOAT CHEESE - 9

+ tomato confit & caramel

VG HALOUMI - 7

+ mango

BALI SPARERIBS - 10

Indonesian spareribs

ZA'ATAR CHICKEN SAUSAGE - 9

+ mint aioli

BARBARI

served with hummus on persian bread

VG ORDINAIR - 11

+ avocado, fatoush and
parmesan
+ son-in-law egg (€2)
+ bacon crumble (€2)

VG HALOUMI - 14

+ pesto, avocado,
asparagus and mango

V JERUSALEM - 13

+ avocado, paprika,
fatoush, eggplant,
zucchini and tahin

VG SWEET FIG - 14

+ pesto, goatcheese, figs,
tomato confit, apple and
salted caramel

PULLED PORK - 15

+ paprika, coleslaw,
yoghurt, chili and peanut

SALMON TARTARE - 15

+ avocado, seaweed,
asian style salmon tartare,
sesame and soy

AHUMM AHUMM

Hümm is a modern-day hangout for food and drinks. We use organic ingredients to bring you high-end yet straightforward dishes served in a cozy, laid-back atmosphere.

We solely serve specialty coffee, natural wines, and beer of spontaneous fermentation. All our teas, soft drinks and spirits are organic.

Any questions? Just ask.

Please order at the bar

VG VEGETARIAN

V VEGAN

VO VEGAN OPTION

REFRESHING

BASICS

fresh orange juice - 4
lemon fizz - 3
chaudf. still (20cl) - 2,2
chaudf. sparkling
(20cl / 50cl) - 2,2 / 4

ICED TEA / LEMONADE

ginger & lemon - 4 / 4,5
hibiscus & thyme - 4 / 4,5
quince & pear - 4 / 4,5
elderflower - 4 / 4,5

KOMBUCHA

mango & turmeric - 4,5
ginger & lemon - 4,5
apple & mint- 4,5

ALCOHOL

BEER

Bersalis Kadet (4,5%) - 2,5
Bersalis Tripel (9,5%) - 4,5
Bersalis Tripel Oak Aged (37,5cl, 10,5%) - 12,5
Oude Geuze (37,5cl, 6,5%) - 8
Oude Kriek (37,5cl, 6%) - 9

CIDER

Ruwet Apple (4,5%) - 4,2
Ruwet Elderberry (4,5%) - 4,2

WINE

Pla de la Creu (white) - 4,5 / 23
Vina Illusion (red) - 5 / 25
Can Guineu Rosat (rosé) - 5 / 23
Una Volta (cava) - 5 / 28

SPIRITS

White Socks Gin Tonic - 8,5
Veneziano Spritz - 6,5
Janot Pastis - 5,5
Freddy's Bloody Mary - 9

Interested in more selected wines or limited beers? Check our wine list or ask the bar.

HOT STUFF

COFFEE

espresso - 2
coffee - 2,5
cappuccino* - 3
flat white* - 4

LATTE

latte* - 3,5
matcha latte* - 4
chai latte* - 4
turmeric latte* - 4
beetroot latte* - 4

* soy- / almondmilk (€ +0,50)

TEA

Tsui Yu Green Jade - 3
Green tea with fresh tones of flowers, grass and young fruit.

Glowing Skin - 3,5
Blend of rooibos, camille, ginger and rosemary.

Fresh Red - 3,5
Blend of rooibos and lemongrass with a fresh character.

Buchu - 3,5
South African herb with a taste of mint and blackberry.

Masala Chai - 3,5
Herbal Indian blend. Black tea, cinnamon, ginger, star anise, cardemom and chili.

Ginger / Mint - 4
Fresh ginger and mint tea.

DESSERT

check our daily desserts and pastry at the bar