



# Sommer

— café & bar —

**Menukort**



## Where it all began

Sommer – café and bar is founded by chef Bruno Miguel Da Silva. He began his professional career in Lisbon at a young age, but before then he helped in his father's restaurant in the Azores. He trained to be a chef, and this led him through several countries where he has gained experience in Portuguese, French and Italian cuisine. He has been restaurant owner in the Azores and also worked as a chef at a Portuguese Michelin rewarded restaurant.

The doors of Sommer – café and bar opened in 2017 under the name of ART Restaurant, cafe and bar, and since that day we have given our customers great gastronomic experiences from Southern European cuisine. Our team have created a nice setting for good dining experiences in the heart of Herring, and we are looking forward to welcoming you.

## European Gastro Menu SEPTEMBER

### ”Crème de Peixe com bacalhau ao pesto”

Fiske creme suppe med pesto torsk

*Anbefalet vin: 2018 Gravel and Loam, Sauvignon Blanc, New Zealand*

### ”Risotto au Legumes”

Vegetar Risotto

*Anbefalet vin: 2018 Chiaretto Rosado, Cantine Lenotti, Veneto, Italien*

### ”Pollo Malibu”

Unghane Malibu med knust kartoffel, sæsones grønt & sauce af Malibu

*Anbefalet vin: 2017 Passi Reali, Valle Reale, Abruzzo, Italien*

### ”2 queijos com fruta e marmelade”

2 slags oste med frugt & marmelade

*Anbefalet vin: 10 Years old Tawny, Churchill-Graham*

### ”Tarte al limone con merengues”

Hjemmelavet citron tærte med marengs

*Anbefalet vin: 2016 Coteaux du Layon, Ch. De la Roulerie, Anjou, Frankrig*

# Menu of the month

– see the menu on the opposite page

Number of courses	Glasses of wine
2 courses ..... DKK 325,-	2 glasses ..... DKK 160,-
3 courses ..... DKK 395,-	3 glasses ..... DKK 240,-
4 courses ..... DKK 465,-	4 glasses ..... DKK 320,-
5 courses ..... DKK 535,-	5 glasses ..... DKK 400,-

# LUNCH

## LUNCH | LOCAL

### 26 Açorda

GTraditional Portuguese meal, with poached eggs served in a herbed broth, with wild deer.

DKK 99,-

### 27 Peixinhos da Horta

GBreaded green beans fried to a golden crisp, with a drizzle of lemon on top. Perfect for vegetarians.

DKK 85,-

## LUNCH | PASTA FRESHE

### 33 Piri piri frango pasta

Tagliolini black pasta with thinly sliced chicken fillets, piri piri sause, served with oven roasted cherry-tomatoes with garlic and red onion

DKK 78,-

### 34 Grantortellone verde alla ricotta e spinaci con Salmone

Lunch size – grantotortellone green pasta with ricotta and spinach served with smoked salmon in traditional Italian pink cream sauce, fresh cherry tomatoes, topped with fresh herbs and grana padano

DKK 78,-

## LUNCH | HAMBÚRGUER

<b>36 Vegan burger</b> Grilled patty made on a falafel base in a gluten-free bun, with onion, tomato, pickles, lettuce, classic burger sauce and ketchup. Served with fries and ketchup.	DKK 99,-
<b>37 Classic burger</b> Grilled Angus beef patty in a brioche bun, with onion, tomato, pickles, lettuce, classic burger sauce and mayonnaise. Served with fries and mayonnaise.	DKK 99,-
<b>38 Cheese burger</b> Grilled Angus beef patty with cheese brioche bun, with onion, tomato, pickles, lettuce, classic burger sauce and mayonnaise. Served with fries and mayonnaise.	DKK 109,-
<b>39 Hambúrguer de frango português</b> Portuguese marinated chicken filets with piri piri sause, lime-garlic yoghurt and lettuce. Served with parsnip chips.	DKK 114,-

Sodas and non-alcoholic	Beer – 33 cl
Small (25 cl) ..... DKK 35,-	Pilsner ..... DKK 45,-
Medium (50 cl) ..... DKK 40,-	Classic ..... DKK 45,-
Large (75 cl) ..... DKK 45,-	Rå ..... DKK 45,-
Regular water (50 cl) ..... DKK 25,-	Nordic (alc. 0,5%) ..... DKK 35,-

## STARTERS

### STARTERS | COUVERT

<b>11 Cesto de pão</b> Freshly baked bread served with herb butter	DKK 29,-
<b>12 Olive Mariante</b> Mixed olives marinated in lemon, chili, garlic and rosemary	DKK 35,-

### STARTERS | ENTRADAS

<b>21 Zuppa Di Cozze</b> Italian sautéed mussels with an aromatic tomato sauce with white wine, garlic, butter and fresh parsley. Served with bread and butter	DKK 119,-
<b>23 Carpaccio De Manzo</b> Beef tenderloin rolled in a fine layer of crushed peppercorns. Thinly carved and served fresh, dipped with citrus olive oil, salad, capers, fresh cherry tomatoes, topped with parmesan	DKK 99,-
<b>24 Charcuterie</b> Four kinds of sausage, cheese, salad marinated in basil olive oil, fresh cherry tomatoes, pickled red onion and tapenade	DKK 169,-
<b>25 Gamberoni</b> Tiger prawns sautéed in butter, white wine, fresh cherry tomatoes, mushrooms, garlic, topped with fresh pepper and freshly chopped parsley	DKK 129,-

# MAIN COURSES

## MAIN COURSES | INSALTATE

### 01 Art Caesar salad

Salad marinated with basil olive oil, grilled chicken, parmesan, fresh cherry tomatoes, Jamón Serrano, topped with fresh pepper and a classic Caesar salad dressing.

DKK 149,-

## MAIN COURSES | PASTA FRESHE

*All pasta dishes in this section are freshly handmade with a touch of Sommer*

### 30 Tagliolini Nero ai Frutti di Mare

Tagliolini black pasta with blue mussels, calamari and tiger prawns added a perfectly light tomato sauce with garlic, cherry tomatoes and freshly chopped parsley

DKK 159,-

### 31 Tagliolini verdi con pollo e chorizo

Tagliolini green pasta with chicken, chorizo and cherry tomatoes fried with garlic, white wine and chili, served in aromatic tomato sauce, topped with fresh herbs, pepper and parmesan

DKK 149,-

### 32 Grantortellone verde alla ricotta e spinaci con Salmone

grantortellone green pasta with ricotta and spinach served with smoked salmon in traditional Italian pink cream sauce, fresh cherry tomatoes, topped with fresh herbs and grana padano

DKK 159,-

### 35 Panzerotti con Funghi Porcini

Stuffed pasta with Carl Johan mushrooms served with aromatic mushroom sauce, topped with parmesan cheese and fresh herbs

DKK 149,-

## MAIN COURSES | RISOTTI

### 28 Risotto Ai Funghi

Sautéed mushroom risotto in an aromatic herb white wine sauce, topped with parmesan cheese and fresh pepper

DKK 149,-

### 29 Risotto Ai Frutti Di Mare

Shellfish risotto with tiger prawns, mussels, calamari, freshly chopped tomatoes, chili, garlic and fresh herbs

DKK 159,-

## MAIN COURSES | FISH/PIEXIE

### 41 Lombos De Bacalhau à Portuguesa

Grilled Portuguese cod with capers, mustots, olives, garlic, roasted potatoes and olive oil sauce

DKK 239,-

### 42 Cataplana Frutos Do Mar

Traditional Portuguese meal for Fishermen. Fish, seafood and tiger prawns, aromatic sauce with tomatoes, herbs and red pepper

DKK 259,-





## MAIN COURSES | CARNE

<b>50 Espetada de Lombo com Molho de Cogumelos</b> Traditional Portuguese meal, Le Goût beef tenderloin with onion, pepper and chorizo, served with mushroom sauce	DKK 259,-
<b>52 Tournedos af Oksemørbrad</b> Beef tenderloin flamed in cognac and served with a cream sauce spiced with green pepper	DKK 259,-
<b>53 Vitello Saltimbocca alla romana</b> Calf fillet topped with parma ham and fresh aromatic sage. Fried with white wine, butter and dash of garlic	DKK 229,-
<b>54 Bife À Porto</b> Traditional Portuguese dish. Ribeye fried in port wine and garlic, served with port wine sauce	DKK 239,-
<b>55 Cockerel ballentine a la creme</b> Cockerel in mushrooms – cream sauce	DKK 199,-

## DESSERTS

<b>92 Crème Brûlée</b> Traditional fresh dessert served with ice cream	DKK 89,-
<b>93 Chocolate fondant</b> Chocolate fondant with fruit coulis, crispy accessories and vanilla ice cream	DKK 99,-
<b>94 Italian ice cream – 2 scoops</b> 2 scoops of traditional Italian ice cream	DKK 59,-
<b>95 Italian ice cream – 3 scoops</b> 3 scoops of traditional Italian ice cream	DKK 79,-
<b>96 Osteplatte</b> Three kinds of cheese with crispbread and accessories	DKK 99,-
<b>97 Tartufo Bianco</b> Italian white truffle ice cream	DKK 79,-
<b>98 Apple pie</b> With Italian ice cream	DKK 79,-



### Hot drinks

Black coffee.....	DKK 25,-
Espresso.....	DKK 30,-
Café au Lait.....	DKK 40,-
Hot chocolate.....	DKK 40,-

## Sparkling Wine

	<i>Per glass</i>	<i>Per bottle</i>
Prosecco, Brut Organic, Ca'Selva, Veneto, Italy	DKK 75,-	DKK 355,-
Cava Bonaval, Semi Seco, Bodegas Inviosa, Penedes, Spain	DKK 65,-	DKK 325,-
Zibibbo Rosé, Brown Brothers, Victoria, Australia	DKK 75,-	DKK 365,-

## White Wine

	<i>Per glass</i>	<i>Per bottle</i>
2014 Fortant de France, Sauvignon Blanc, Skalli, Languedoc, France	DKK 65,-	DKK 265,-
2016 Feudi di San Marzano, Sauvignon Blanc/Malvasia, Apulien, Italy	DKK 65,-	DKK 256,-
2016 Powers Winery, Chardonnay, Kennewick, Washington State, USA	DKK 78,-	DKK 355,-
2016 Gravel and Loam, Sauvignon Blanc, Marlborough, New Zealand	DKK 78,-	DKK 325,-

## Rosé Wine

	<i>Per glass</i>	<i>Per bottle</i>
2014 Fortant de France Rosé, Merlot, Skalli, Languedoc, France	DKK 65,-	DKK 365,-

## Red Wine

	<i>Per glass</i>	<i>Per bottle</i>
2014 Fortant de France, Merlot, Skalli, Languedoc, France	DKK 65,-	DKK 265,-
2016 Feudi di San Marzano, Negroamaro, Apulien, Italy	DKK 65,-	DKK 265,-
2014 Valpolicella Ripasso, "Superiore", Monte Zovo, Veneto	DKK 95,-	DKK 425,-
2015 Montes, Pinot Noir, Limited Selection, Aconcaqua Valley, Chile	DKK 85,-	DKK 385,-
2014 Powers Winery, Cabernet Sauvignon, Washington State, USA	DKK 78,-	DKK 335,-

## Dessert Wine

	<i>Per glass</i>	<i>Per bottle</i>
2015 Coteaux du Layon, Ch. de la Roulerie, Anjou, France	DKK 85,-	DKK 395,-
2015 Banyuls Cirera, Domaine Madeloc, France	DKK 85,-	DKK 385,-
2011 Late Bottled Vintage, Ramos Pinto, Douro, Portugal	DKK 78,-	DKK 525,-
2015 Trentham Estate, Moscato, New South Wales, Australia	DKK 65,-	DKK 325,-

# WELCOME

## WINE SHOULD BE ENJOYED WITH GOOD FOOD.

We have found a wide selection for a festive evening with exquisite flavours. Discover our wine list on the opposite page.

Welcome drink  
Prosecco Cava and snacks

ONLY DDK  
**89,-**



## Cocktails of the month

SEPTEMBER



### Mojito

2 1/2 oz clear rum, served over crushed ice with organic raw sugar, fresh lime and cloves of mentha.

**DKK 79,-**



### Tom collins

2 oz Tangarray gin, 1/2 oz sugar cane syrup, freshly squeezed lemon juice. Shaken over ice.

**DKK 79,-**



### Classic martini

2 1/2 oz Tangarray gin, 1/2 oz dry vermouth. Served with 3 olives or a lemon twist.

**DKK 98,-**



### Vesper

3 oz Gordon's gin, 1 oz Belvedere vodka, 1/2 oz Kina Lillet. Shaken over ice. Served with a thin slice of lemon peel.

**DKK 98,-**

Cocktails  
of the  
month

– see this months cocktails  
on the opposite page

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