

Humble LiRet

Winter Menu | À la carte Entrees

Umami

Broth of Slightly smoked cod from Åre Atlant Fisk marinated in soya, organic shiitake mushrooms and organic dulce seaweed.
Served with sous vide quail egg from Orrviken.

174 kr

Zanahoria Curada

Cured and cold-smoked organic carrots. Served with vegan crème fraîche, dill, seaweed pearls with lemon flavor, tapioca chips and freshly sliced red onions.

129 kr

Game On

Slightly smoked roe deer fillet. Served with the chef's own interpretation of Mole Negro (traditional Mexican sauce including sesame seeds, pumpkin kernels, almonds, dried chili and chocolate) Malto-crumbs of bacon fat and black currant jelly.

169 kr

Humle LiRet

Winter Menu | À la carte Main Courses

Ox Deluxe

Dried aged beef steak from Nyhléns Hugosons in Luleå, cooked sous-vide.
Served with truffle mayonnaise on winter truffle, confit on our
own potatoes from the farm and veal stock reduction.

349 kr

Marulk

Monk fish from Åre Atlant Fisk, along with butter fried oyster mushrooms, puree on
almond potatoes, roasted leek and cauliflower served with a mushroom
and veal stock reduction.

264 kr

Pasta di Zucca

Tortelloni made of fresh pasta with house's freeze dried Butter squash,
filled with ricotta and kale. Served with prosciutto chips
and a parmesan sauce with lemon zest.

234 kr

Praha

Crispy pork belly from Görvik's Pigs in Hammerdal. Marinated in the house's
Milk Stout 892 together with parsnip puree, sauteed sweet & sour beetroot
and roasted onions. Served with a red wine gravy seasoned with
sichuan pepper, anise and carnation.

259 kr

Humle LiRet

Winter Menu | À la carte
Desserts

Xocolátl

Hot chocolate spiced with chilli powder. Served with Mexican churros covered in sugar with cinnamon powder.

104 kr

Messmörsglass

Our signature dessert. Soft whey butter ice cream with dark chocolate ganache and peanut powder. Served with an espresso shot.

124 kr

Pigg-Elin

Pear sorbet served with cream cheese mousse, freshly grinded juniper berries and fennel seed, pistachios and white chocolate malto-crumbs.

139 kr

Humle LiRet

Drink Menu | Klövsjö Gårdsbryggeri

Light Beer

Bond Ale (Light beer brewed on wheat malt, sweetened with local honey)	39 kr
Klövsjöbrygd (Dark light beer inspired by the british ale tradition)	39 kr

Medium Strong Beer

Fjäll-Kooler (Generously hopped medium light and medium strong beer)	59 kr
Oppistuggu Promise (Light, made on Golden Promise malt among others)	59 kr

Strong Beer

Oppistuggu Gårdsale (KGB's own house ale)	89 kr
Oppistuggu Promise Ale (one of KGB's lightest, inspired by West Yorkshire Ales)	89 kr
Winter Cooler (A cold yeast ale with taste of light Czech lager)	89 kr
Ale Cassis (Ale with black currant character).	89 kr
Onkel Weissbier (KGB's wheat beer)	89 kr
Milk Stout 892 (Round, rich in vanilla and dark chocolate)	89 kr
Röd Nirvana (A cross-over between English stout and Belgian dark beer)	89 kr
Yellow Nirvana (Belgian tripple, strong ale)	89 kr
Black Nirvana (Belgian double)	89 kr

Special Edition (Yeast on tank and bottle, 75 cl)

Black Nirvana, Yellow Nirvana and Grand Saison	239 kr
--	--------

Mjöd & Mölska

Drakmjöd (Mead made with honey from Klövsjö, 38 cl)	179 kr
Drakmölska	139 kr

Dryckesmeny | Övrigt

Alkoholritt

Rhubarb Juice	25 kr
Coca Cola, Fanta, Sprite, Loka	29 kr
Rescued Fruits* - Apple, Apple/Ginger eller Pear	39 kr

Coffee (Gevalias Organic)	20 kr
Espresso	25 kr
Cappuccino	39 kr
Kaffe Latte	39 kr

(Coffee from Ocotal, Nuevo Segobia, Nicaragua, 100% Arabica, is used for the Espresso, Latte and Cappuccino)

* Rescued Fruits is a company that cares for the environment by taking care of damaged but flawless fruit that would otherwise be rejected. From the fruit really great juice is produced.

Humble LiRet

Drink Menu | Wine

Red Wine

Chianti Superiore (Sangiovese) Castello di Trebbio, 2015, France	Bottle	380 kr
	Glass (15 cl)	95 kr
Meandro, Quinta de Vale Meao Douro, 2015, Portugal	Bottle	480 kr
	Glass (15 cl)	120 kr
The Whole Shebang California, 2018, USA	Bottle	350 kr
	Glass (15 cl)	95 kr
Barbera D'Alba, La Ca Növa Piemonte, 2016, Italy	Bottle	480 kr
	Glass (15 cl)	120 kr

White Wine

Nec Otium (Pinot grigio) Friuli, 2017, Italy	Bottle	380 kr
	Glass (15 cl)	95 kr
Vermentino di Sardegna Sardinien, 2016, Italy	Bottle	400 kr
	Glass (15 cl)	110 kr
Cotes du Rhone Blanc (95% viognier, 5% roussanne) Dom. Saint Amant, 2016, France	Bottle	450 kr
	Glass (15 cl)	120 kr

Dessert Wine

Château Lafaurie-Peyraguey La Chapelle, 2015, France	Glass (4 cl)	65 kr
---	--------------	-------

Others

Domaine Collet Brut Champagne, France	Bottle	690 kr
Cremant de Jura, Jean Bourdy Jura, France	Bottle	450 kr

Non-alkoholic red or white wines are available on request.