

Humle LiRet

Winter Menu | À la carte Appetizers

Scallops

Norwegian scallops, slightly poached in their own broth. Served with cold smoked rainbow trout roe, tapioca crackers made of squid ink, spirulina oil soil, fresh dill, lemon and horseradish emulsion.

184 kr

Morel mushroom soup

Creamy and smoky morel mushroom soup.
Served with smoked olive oil and juniper berries.

124 kr

Marrowbone

Baked marrowbone from Nybogård in Vemhån. Served with burned onions, an emulsion of burned mulato chilis, garlic and parsley crumbs of sourdough bread from the local bakery and fake caviar of red wine vinegar.

154 kr

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Winter Menu | À la carte Main Courses

Autumn Harvest

Long-brased prime rib from Nybogård in Vemhån with celery root purée, a roasted mixture of root vegetables, confit smoked garlic and grilled red spring onions. Served with a balsamic demi glace.

259 kr

Mole

Organic chicken breast from Reko Chicken with tomato risotto and blanched sugar snaps. Served with a savory sauce of 18 different ingredients (including nuts, chocolate and dried chili).

284 kr

Cod fillet

Cod fillet from Trondheim pan fried in butter from Oviken Ost with fresh thyme together with fried savoy cabbage, boiled green lentils and crumble of smoked side pork from Ånge Chark. Served with sweet potato puree and a red wine sauce.

269 kr

Delicatessen from the forest

The house's homemade tagliatelle made with powder of funnel chantarelle mushrooms. Served with a creamy sauce of porcini mushrooms, a mixture of butter pan fried mushrooms, winter truffles and parmesan cheese.

264 kr

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Winter Menu | À la carte
Desserts

Whey Cheese Ice Cream

HumleLirets signature dessert. Ice cream made of whey with dark chocolate ganach and peanuts soil. Served with espresso foam.

124 kr

The Chefs favorites

Smoked vanilla bavarois. Served with a crumble made of graham flour, blue cheese from Oviken, fig marmalade with bay leaves, candied nuts and granny smith apple sorbet.

144 kr

Berry Christmas

Blueberry ice cream, raspberry foam, a spherification on sea buckthorn berries and blackberry mousse along with crust on a vanilla cake.

139 kr

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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 ales made on Golden Promise-malt)	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 (Klövsjös wheat beer)	89 kr
Milk Stout 892 (Round, rich in vanilla and dark chocolate)	89 kr
Röd Nirvana (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, Grand Saison	239 kr
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Drakmjöd (Mead made with honey from Klövsjö, 38 cl)	249 kr
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Wine

Anette rhubarb wine (Made of rhubarb from the farm)	Glas 79 kr	Flaska 299 kr
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Drink Menu | Other

Non-alcoholic Beverages

Guldbyns Lingonberry/Lime	42 kr
Coca Cola, Fanta, Sprite, Loka	29 kr
Apple, Apple/Ginger, Apple/Cinnamon from Rescued Fruits	39 kr

(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 good juice is produced.)

Coffee (Gevalias Ekologiska) eller Te	20 kr
Espresso	25 kr
Cappuccino	39 kr
Caffe Latte	39 kr

(Espresso, Cappuccino and Caffe Latte is made of fairtrade-caffe from Coatepec in Mexico.)

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Drink Menu | Wine

Red Wine

Chianti Superiore, (Sangiovese) Castello di Trebbio, Toscana, 2015	Flaska Glas (15 cl)	380 kr 95 kr
La Vallada (Tempranillo) Arlanza, Spanien, 2014	Flaska Glas (15 cl)	480 kr 120 kr
Meandro, Quinta de Vale Meao Douro, Portugal, 2015	Flaska Glas (15 cl)	480 kr 120 kr
Barbera D'Alba, La Ca Növa Piemonte, Italien, 2015	Flaska Glas (15 cl)	480 kr 120 kr
Chateau Cap de Faugeres Bordeaux, Frankrike, 2012	Flaska	750 kr

White Wine

Pinot Grigio, Nec Otium Friuli, Italien, 2016	Flaska Glas (15 cl)	380 kr 95 kr
Cuvee weiss (Riesling/Silvaner), Juwel Rheinhessen, Tyskland, 2016	Flaska Glas (15 cl)	420 kr 110 kr
Bourgogne Blanc Chardonnay Pascal Clement, Frankrike, 2015	Flaska Glas (15 cl)	480 kr 120 kr

Sparkling Wine

NV Domaine Collet Brut Champagne, Frankrike	Flaska	690 kr
NV Cremant de Jura, Jean Bourdy Jura, Frankrike	Flaska	450 kr

Dessert Wine

La Chapelle de Lafaurie-Peyraguey Sauternes, 2013, Frankrike	Glas (4 cl)	65 kr
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Non-alcoholic red or white wines are available.