

About Växthuset



Växthuset is a restaurant that specialises in artisan wines and dishes made from the world of edible plants. We hope to give any vegan or non-vegan a memorable dining experience in a unique environment full of music and art.

Aperitif



SPARKLING WINE/CHAMPAGNE

CHÂTEAU DE BRÉZÉ, N.V. CRÉMANT DE LOIRE
95/475 KR

Chenin Blanc (France)

RIFIFI PET NAT
805 KR

Chenin Blanc (France)

LAHERTE FRÈRES BLANC DE BLANCS
135/675 KR

Chardonnay (France)

LAHERTE FRÈRES BLANC DE BLANCS 1500ML
1250 KR

Chardonnay (France)

NON-ALCOHOLIC BEVERAGES

JUS DE POMME PETILLANT
56/282 KR

La Vigannerie, Calvados (France)

GINGER BEER
67 KR

Fentimans (Great Britain)

HOPPY GRAPE FRUIT/RHUBARB CREAM SODA
67 KR

Dryckeriet (Sweden)

DRINK 'IN THE SUN
67 KR

Mikkeller (Denmark)

BESKOWS APPLE FROM BJÄREPENINSULA WITH HOPS OR SLOEBERRIES
89 KR

Beskows (Sweden)



Tasting Menu



Our tasting menu is designed to present a variety of dishes and flavours, and is served as 'family style'.

650 kr per person

Herb roasted celeriac, deepfried seaweed, roasted salsify & sugarsnaps with a white wine sauce

Roasted beets, soy sauce, peas from Rättvik, cloudberry & walnuts

Roasted kohlrabi, coal grilled shiitake, butter beans, truffel emulsion, cherry vinigrette, sorrel, kohlrabipuree

Enoki, Jerusalem artichoke puree, chestnut, mushroom jus & truffle

Sea buckthorn flavoured pannacotta, cake crumbs, honeycomb



WINE PACKAGE 535 KR

2016 RIESLING SCHNAIT ALTENBERG
Riesling (Germany)

2016 SAVAGNIN 'EN JENSILLARD'
Savagnin Jaune (France)

2014 L'O2 VIGNE
Chenin Blanc (France)

2015 BARBERA
Barbera (Italy)

2015 BENOIT COURAULT 'FAÏNE'
Chenin Blanc (France)



À la carte



STARTERS

Salsify soup, pine oil, fermented garlic, seeds & grains 125kr

Herb roasted celeriac, deepfried seaweed, roasted salsify, sugarsnaps with a white wine sauce 135kr

Roasted beets, soy sauce, peas from Rättvik, cloudberry & walnuts 125kr

Pepelino cucumber, fried hops, black garlic, almonds, crispy potatoes 135kr

MAINS

Enoki, Jerusalem artichoke puree, chestnut, mushroom jus & truffle 245kr

Coal grilled Stockholm tempeh, carrots tossed in lovage, pickled onion, roasted onion, rye & chive foam 220kr

Roasted kohlrabi, coal grilled shiitake, butter beans, truffel emulsion, cherry vinigrette, sorrel, kohlrabipuree 225kr

Coal grilled white asparagus, creamy lentils, baked onion & dill 235kr

DESSERT

Baked apples with almond ice cream, sugarcoated almonds 95kr

Sea buckthorn flavoured pannacotta, cake crumbs, honeycomb 95kr

Roasted plums, rosemary, hazelnuts, cherry ice cream 95kr

