

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.



Cocktails

140 KR

VÄXTHUSET'S WINE COCKTAIL

White nature wine, rosehip, rowan-berry, sage, rosemary, soda

GIN & TONIC

Stockholms bränneri gin, Dryckeriet tonic, rosemary

SUMMER APPLE

Boulard calvados, Sour Fisk Apple, lemon, sugar, aqua faba

NEGRONI

Stockholms bränneri gin, La Copa vermouth, Mondino bitter

Beer

ON TAP

TRÄDGÅRDEN PILSNER 78

Lager 5%, Nya Carnegiebryggeriet, Sweden

BOTTLED BEER

TRÄDGÅRDEN PALE ALE 82

Pale Ale 5%, Nya Carnegiebryggeriet, Sweden

TEMPEL BRYGGHUS 'ISOTONIC' 96

Gose 6,0% (Uppsala, Sweden)

LERVIG 'EASY' 84

Pale ale 4,5% (Norway)

LERVIG 'HOUSE PARTY' 82

Pale ale 4,0% (Norway)

LERVIG 'PERLER FØR SVIN' 92

IPA 6,3% (Norway)



Tasting Menu

Our tasting menus are perfect for those who wants to experience the full range of plantbased cooking which is served for the entire table
Please alert us of any allergies

490 sek per person

Cucumber in three ways, almond parfait, elder flower capers

Green peas, lovage, Karintorps tomatoes, and crispy potato

Glaced king oyster mushroom, mangold, jerusalem artichoke pureé, truffle

Grilled tempeh, red wine sauce and cauliflower pureé

Summer berries, chaga syrup, sweet vernal grass milk, sorrel sugar, poppy seed crumble
95



Beverage package

Carefully selected artisan beverages to accompany our tasting menu
The bevarges have a limited availability,
the pairings may therefore change from day to day.

350 KR PER PERSON

NON ALCHOLIC PACKAGE 200 KR PER PERSON



Wines

All the wines are vegan and have a small scale production.
We can serve most of the wines by the glass,
please ask our staff for what we have opened today

SPARKLING

ELS VINYERONS 'PREGADEU'	105/500
Cava (Penedes, Spain)	
LAHERTE FRÈRES 'ULTRADITION'	140/700
Chardonnay, Pinot Meunier (Champagne, France)	
VINARIJA KOVACEVIC 'BRUT'	900
Riesling 2010 (Srem, Serbia)	

ROSÉ

FRANK CORNELISSEN 'SUSUCARO ROSATO'	750
Nerello mascalese, malvasia, moscadella, catarratto, inzolia 2017 (Etna, Sicilia)	

WHITE

ERIC TEXIER 'ADELE'	90/250
Clairette 2016 (Rhône, France)	
DOMAINE DE JUCHEPIE 'LES MONTS'	775
Chenin Blanc 2014 (Anjou, France)	
DOMAINE VRIGNAUD 'FOURCHAUME CHABLIS PREMIER CRU'	820
Chardonnay 2015 (Bourgogne, France)	
LE CASOT DES MAILLOLES 'BLANC DU CASOT'	800
Field blend (Banyuls-sur-Mer, France)	

RED

DOMAINE DE MAJAS 'ROUGE'	98/490
Grenache, Carignan 2016 (Languedoc, France)	
MARTIN TEXIER 'CINSAULT'	715
Cinsault 2018 (Cote du Rhône, France)	
REMI DUFATRE 'PREMICES'	700
Gamay 2018 (Beaujolais, France)	
DOMAINE DES MIQUETTE 'SAINT JOSEPH'	790
Syrah 2016 (Rhône, France)	

