

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)

2014 GOUSTAN BLANC DE NOIRS
795 KR

Pinot noir (France)



COCKTAILS

135 KR

VÄXTHUSETS VINCOCKTAIL

White naturevine, rosemary, lemon, strawberries, soda

RABARBER MOJITO

Rum, lime, sugar, rhubarbr

HALLON FIZZ

Stockholms bränneri gin, raspberrys, lemon, sugar

HALLANDS FLÄDER MARTINI

Hallands elderflower gin, cucumber, lemon, sugar



Tasting Menu



Our tasting menu is designed to present a variety of dishes and flavours.

635 kr per person

Flaxseed crackers, herbsalad, scallionmayo, horseradish

Pepelino cucumber, black garlic, almonds, crispy potatoes

Herb glazed and coal grilled zucchini, creamy lentils, baked and roasted onion

Baked onion with salty boiled potatoes, truffle, herbpesto, mustard-herb, fried shitakee and shitakee foam

Almond sponge cake, strawberries, elderflower cream



WINE PACKAGE 495 KR

CHÂTEAU DE BRÉZÉ, N.V. CRÉMANT DE LOIRE

2015 SANCERRE DOMAINE HIPPOLYTE REVERDY

2016 BODEGA MATÍAS L TORRES 'NEGRAMOLL'

2013 TOKAJI ASZÚ 'ZEMPLEN HEGYHAT'



À la carte



STARTERS

Flaxseed crackers, herbsalad, dill, scallionmayo, horseradish 115kr

Baked beetroot with blackberries, sorrel, ramson and sour oatcream 125kr

Pepelino cucumber, black garlic, almonds, crispy potatoes 125kr

Grilled green tomatoes, Karintorpstomato, peachmayo, raspberryrel-ish, onionmarmelade 135kr

MAINS

Stockholmtempeh, vegetables tossed in lovage, pickled onion, roasted onion, rye & chive foam 220kr

Coal grilled romanesco, butter beans, holy basil cream, cherry vingrette, sorrel, smoked broccolipuree 225kr

Herb glazed and coal grilled zucchini, creamy lentils, baked and roasted onion 225kr

Baked onion with salty boiled potatoes, truffle, herbpesto, mustard-herb, fried shitakee and foam of chantarelles 220kr

DESSERT

Almond sponge cake, strawberries, elderflower cream 95kr

Rhubarb, rhubarb ice cream, meringue, cookie crumble, chervil 95kr

Carrotdessert of ice cream, foam and cake crumble 95kr

Chocolate truffle 35kr

