

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 (Loire, France)

LAHERTE FRÈRES BLANC DE BLANCS
140/675 KR

Chardonnay (Champagne, France)

2014 GOUSTAN BLANC DE NOIRS
795 KR

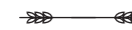
Pinot noir (Champagne, France)

LA GRANGE TIPHAINE 'NOVEAU NEZ'
805

Chenin Blanc (Loire, France)

LARMANDIER-BERNIER 'LONGITUDE BDB PREMIERE CRU'
995

Chardonnay (Champagne, France)



COCKTAILS

135 KR

VÄXTHUSET'S WINE COCKTAIL

White nature wine, rosemary, lemon, rose hip, soda

GIN & TONIC

Stockholms bränneri gin, tonic, meadowsweet liqueur, juniper

ROSE HIP

Calvados, rose hip, angostura, pernod



Tasting Menu



Our tasting menus are perfect for those who want to experience the full range of plantbased cooking which is served for the entire table

680 sek per person

*Charred celeriac, rose pepper, lovage,
tarragon emulsion and buckwheat*

*Ash baked almond potato with slow cooked red cabbage,
relish and horseradish*

*Grilled cauliflower with creamy mushroom butter beans
carrot marmalade and pickled onion*

Truffle croquettes with fermented onion marmalade and fennel

*Wheat and buckwheat klimp with shiitake broth,
root vegetables and mushroom cream*

Hazelnut ice cream with wild blueberry jam



480 sek per person

*Charred celeriac, rose pepper, lovage,
tarragon emulsion and buckwheat*

*Grilled cauliflower with creamy mushroom butter beans
carrot marmalade and pickled onion*

*Wheat and buckwheat klimp with shiitake broth,
root vegetables and mushroom cream*

Hazelnut ice cream with wild blueberry jam



Beverage packages



Carefully selected artisan beverages to accompany our tasting menu

420 KR PER PERSON

CALCARIUS '40.8'
Bombino 2017 (Puglia, Italy)

STIGBERGETS 'STENAR'
IPA 6,5% (Göteborg, Sweden)

DOMAINE MONTANET-THODEN 'GARANCE'
Pinot Noir 2017 (Bourgogne, France)

COLOMBAIA 'ROSSO TOSCANA IGT'
Sangiovese, Colorino 2009 (Toscana, Italy)

COME ISAMBERT 'CHENIN BLANC'
Chenin Blanc 2015 (Loire, France)

ALESSANDRO VIOLA '50 GRADI ALL'OMBRA'
Grillo 2017 (Sicilia, Italy)

NON ALCHOLIC PACKAGE 300 KR PER PERSON

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