

# Aperitif



## SPARKLING/CHAMPAGNE

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

*Chenin Blanc (France)*

**PIÈGE À FILLES BLANC**

105/525 SEK

*Chenin Blanc, Sauvignon Blanc (France)*

**LAHERTE FRÈRES BLANC DE BLANCS**

135/675 SEK

*Chardonnay (France)*

**LAHERTE FRÈRES BLANC DE BLANCS 1500ML**

1250 SEK

*Chardonnay (France)*

## NON ALCOHOLIC DRINKS

**JUS DE POMME PETILLANT**

56/282 SEK

*La Vigannerie, Calvados, 2016 (France)*

**GINGER BEER**

67 SEK

*Fentimans (Britain)*

**HOPPY GRAPE FRUIT**

67 SEK

*Dryckeriet, 2017 (Sweden)*

**DRINK 'IN THE SUN**

67 SEK

*Mikkeller (Denmark)*



## COCKTAILS

135 SEK

### BEFORE DINNER

**WHISKY COCKTAIL**

*Swedish single malt whisky, juniper, liquorice, chocolate bitters, birch syrup*

**COGNAC COCKTAIL**

*Cognac Braastad Organic V.S.O.P, apple, ginger, lemon, chaga, mint leaves*

**GIN COCKTAIL**

*Gin Sthlms Bränneri, rosemary, red grapefruit-zeste, elderflower, tonic*

**PEAR BELLINI**

*Champagne, Xanté, pear*

### AFTER DINNER

**DISCOTEKA**

*Gin Beefeater, ginger, chili, lemon, sugar*

**SEA BUCKTHORN AMARETTO**

*Amaretto Disaronno, sea buckthorn, lemon, sugar, angostura bitters*



# Set menu



Our set menu is perfect for the one who is curious of trying many new and interesting flavours. everything is served "family style". The same menu selection applies to the whole table.

650 sek per person

*Pickled chanterelle, smoked cauliflower puré, rye, chive & horseradish*

*Baked beetroot, kale, hazelnut, black garlic & peas from Rättvik*

*Sausage made of oyster mushrooms & buckwheat, mashed root vegetables, mustard seeds & pickled sweed*

*Char-grilled onion, Jerusalem artichoke foam, roasted kohlrabi, carrot marmelade & truffle*

*Cooked sea buckthorn, yesterday's cake crumbs, caramel & sour oat cream*



## WINE PACKAGE

480 SEK

**CHÂTEAU DE BRÉZÉ, N.V. CRÉMANT DE LOIRE**

*Loire, 2016 (France)*

**MUSCADET 'VERA CRUZ'**

*Loire, 2015 (France)*

**TRENZADO BLANCO**

*Teneriffe, 2015 (Spain)*

**VIGNE VECCHIE 2006**

*Sicily, 2006 (Italy)*

**BENOIT COURAULT 'FAÎNE'**

*Loire, 2013 (France)*



# About Växthuset



Växthuset is a restaurant that serves plantbased food in an unique enviroment filled with art and music. Focus and respect lies on the ingredient. Our aim is to satisfy the already established vegan crowd but to also introduce plantbased dishes to those who never really tried.

## STARTERS

*Cucumber, horseradish, deep-fried seaweed, buckwheat 125 sek*

*Pickled chanterelle, smoked cauliflower purée, rye, chives & horseradish 125 sek*

*Baked beetroot, kale, hazelnut, black garlic & peas from Rättvik 135 sek*

## MAINS

*Stockholmstempeh, dill, potatoes, rye, currants, onion foam & truffle 185 sek*

*Sausage made of oyster mushrooms & buckwheat, mashed root vegetables, mustard seeds & pickled sweed 195 sek*

*Char-grilled onion, Jerusalem artichoke foam, roasted kohlrabi, carrot marmelade & truffle 215 sek*

## DESSERTS

*Toasted almond icecream, caramelized apple purée, rye & honey cress 100 sek*

*Cooked sea buckthorn, yesterday's cake crumbs, caramel & sour oat cream 100 sek*

