

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

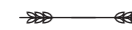
Pinot noir (Champagne, France)

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, juniper

ROSE HIP

Cognac, 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

630 sek per person

Smoked yellow peas tempeh, apple mayo, saurkraut mayo, onions, Växthuset's herbs, black kale chips

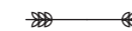
Grilled cauliflower, creamy butter beans, carrot jam, pickled mustard seeds, onion

Beetroots, horseradish, apple, raps seed oil emulsion, dill

Klimp with mushroom broth, cabbage root, peas and oyster mushrooms

Plumglaced and char-grilled celeriac, cabbage broth, pea soy, shiitake, choucroute

Almond sponge cake with oat cream and blueberries



430 sek per person

Smoked yellow peas tempeh, apple mayo, saurkraut mayo, onions, Växthuset's herbs, black kale chips

Beetroots, horseradish, apple, raps seed oil emulsion, dill

Plumglaced and char-grilled celeriac, cabbage broth, pea soy, shiitake, choucroute

Almond sponge cake with oat cream and blueberries



Beverage packages



Carefully selected artisan beverages to accompany our tasting menu

420 KR PER PERSON

FRUKTSTEREO 'CIDER STARDUST'
Organic cider, 5.7%, (Österlen, Sweden)

WILLIAMS BROS 'PROFANITY STOUT'
Hoppy Stout, 7% (Alloa, Scotland)

VINI CONESTABILE DELLA STAFFA 'ROSSO'
Sangiovese, 2016 (Umbria, Italy)

MONSHEIMER RIESLING NATUR
Riesling, 2015 (Rheinhessen, Germany)

STREKOV 1075 'CORPUS #1'
Alicante Bouschet, Cab Sauv, Muscat, St. Laurent, 2015+2016 (Strekov, Slovakia)

BOTT PINCE 'A HAROM GRACIA EDES'
Furmint, 2016 (Tokaji, Hungary)

NON ALCHOLIC PACKAGE 300 KR PER PERSON

300 KR PER PERSON

'CIDER STARDUST.
Organic cider, 5.7%, (Fruktstereo, Sweden)

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