

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

- ELS VINYERONS 'PREGADEU'** 105/500
Cava (Penedes, Spain)
- LAHERTE FRÈRES 'BLANC DE BLANCS'** 140/700
Chardonnay (Champagne, France)
- LA GRANGE TIPHAINE 'ROSA, ROSÉ, ROSAM'** 140/700
Grenache, Pinotage 2018 (Loire, France)

ROSÉ WINE

- LA GRANGE TIPHAINE 'ROSA, ROSÉ, ROSAM'** 140/700
Grenache, Pinotage 2018 (Loire, France)
- VINYES SINGULARS 'PIM PAM PINK'** 130/650
Macabeu, Xarel.lo, Parellada, Malvasia de Sitges, Sumoll Blanc 2017 (Catalunya, Spain)
- FRISACH 'L'ABRUNET ROSAT'** 130/650
Grenache, Grenache blanc, Grenache gris 2018 (Terra Alta, Spain)



COCKTAILS

VÄXTHUSET'S WINE COCKTAIL

White nature wine, rhubarb, lemon thyme, lemon, soda

GIN & TONIC

Stockholms bränneri gin, tonic, meadowsweet liqueur, juniper

BLACKTHORN

Sloeberrie liqueur, lemon, sugar, aqua faba, angostura

NEGRONI

Stockholms bränneri gin, Belsazar red, Campari



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

480 sek per person

Crushed cucumber salad with roasted rapseed oil, cucumber consomme, linseed cracker and wild herbs

Salt baked beetroot tartar with creamy almonds, ramson and cress

Charred salad with grilled mushroom, smoked almonds, maple syrup vinegrette and butterbean spread

Grilled asparagus, hasselback potatoes, onions braised in wine, white wine sauce parsley cream

Rhubarb semifreddo, forced rhubarb, punsch foam, almond and poppy seed crumble
95



Barbeque menu

Tarragon marinated pointy redcabbage, butterbean spread and spring onions 95

Charcoal baked almondpotato with wine braised onions and chivesmayo 95

Barbequed baby onions with sourdough bread and grainy mustard 95

Cauliflower with seedgremolata, salsa on karintoprstomatos, roasted garlicemulsion and cress 110

Växthuset nuts 35

Pickles 55



Beverage package



Carefully selected artisan beverages to accompany our tasting menu

300 KR PER PERSON

COMPLÉMEN' TERRE 'LA CROIX MORICEAU'
Muscadet 2017 (Loire, France)

BRENDAN TRACEY 'WAH-WAH LIGHT'
Grolleau, Côt 2017 (Loire, France)

DOMAINE DU MOULIN 'SAUVIGNON'
Sauvignon blanc 2018 (Loire, France)

TRÄDGÅRDEN PILSNER
Lager 5%, Nya Carnegiebryggeriet, Sweden

NON ALCHOLIC PACKAGE 200 KR PER PERSON

Wines by the glass

- DOMAINE DE MAJAS 'CHARDONNAY'** 98/490
Chardonnay 2016 (Languedoc, France)
- ELS VINYERONS 'LLUERNA'** 105/640
Xarel-lo 2017 (Penedes, Spain)
- CALCARIUS 40.8 'BIANCO'** 110/660
Bombino 2017 (Puglia, Italy)
- DOMAINE DU MOULIN 'SAUVIGNON'** 140/700
Sauvignon blanc 2018 (Loire, France)
- COMPLÉMEN' TERRE 'LA CROIX MORICEAU'** 130/640
Muscadet 2017 (Loire, France)



- DOMAINE DE MAJAS 'ROUGE'** 98/490
Grenache, Carignan 2016 (Languedoc, France)
- LA ROCHE BUISSIÈRE 'PETIT JO'** 105/525
Grenache, Syrah 2017 (Rhône, France)
- OSZKAR MAURER 'BIRTOKBOR'** 130/650
Blaufränkish, Merlot, Cab Sauv (Srem, Serbia)
- CLAUS PREISINGER 'PUSZTA LIBREI'** 125/625
Zweigelt, St. Laurent 2018 (Burgenland, Austria)
- BRENDAN TRACEY 'WAH-WAH LIGHT'** 150/735
Grolleau, Côt 2017 (Loire, France)

