

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



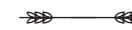
SPARKLING WINE/CHAMPAGNE

ELS VINYERONS 'PREGADEU'
100/500
Cava (Penedes, Spain)

LAHERTE FRÈRES BLANC DE BLANCS
140/675 KR
Chardonnay (Champagne, France)

LA GRANGE TIPHAINE 'NOVEAU NEZ'
805
Chenin Blanc (Loire, France)

LARMANDIER-BERNIER 'LONGITUDE BDB PREMIERE CRU'
995
Chardonnay (Champagne, France)



COCKTAILS

140 KR

VÄXTHUSET'S WINE COCKTAIL
White nature wine, rosemary, lemon, rose hip, soda

GIN & TONIC
Stockholms bränneri gin, tonic, meadowsweet liqueur, juniper

BLACKTHORN
Sloeberrie liquer, lemon, sugar, aqua faba, angostura

NEGRONI
Stockholms bränneri gin, Belsazar red, Campari



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*

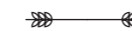
*Ash baked almond potato with slow cooked red cabbage,
relish and horseradish*

*Fried 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*

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



480 sek per person

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

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

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

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



Beverage packages



Carefully selected artisan beverages to accompany our tasting menu

420 KR PER PERSON

MICHAEL GINDL 'LITTLE BUTEO'
Grüner veltliner 2017 (Wienviertel, Austria)

STIGBERGETS 'AMAZING HAZE'
IPA 6,5% (Göteborg, Sweden)

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

GIACOMO FENOCCHIO 'BARBERA D'ALBA'
Barbera 2017 (Piemonte, 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

300 KR PER PERSON

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