

# 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**  
135/675 KR

*Chardonnay (Champagne, France)*

**2014 GOUSTAN BLANC DE NOIRS**  
795 KR

*Pinot noir (Champagne, France)*

**DOMAINE BOBINET RIFIFI PET NAT**  
805 KR

*Chenin Blanc (Saumur, France)*

**LAHERTE FRÈRES BLANC DE BLANCS 1500ML**  
1250 KR

*Chardonnay (Champagne, France)*



### COCKTAILS

135 KR

**VÄXTHUSET'S WINE COCKTAIL**

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

**QUINCE**

*Gin, quince, lemon*

**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

680 sek per person

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

*Creamy butter beans, fried jerusalem artichoke,  
malt vinegar mayo, pickled mustard seeds*

*Beetroots, dill, raps seed oil emulsion*

*Plumglaced and charcoal grilled celeriac, cabbage broth,  
pea soy, shiitake, choucroute*

*Swedish 'kroppkaka' filled with mushrooms and hazelnuts  
with fried brussels sprouts and lingon*

*Rose hip ice cream, cookie crumbles, almond*



480 sek per person

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

*Beetroots, dill, raps seed oil emulsion*

*Swedish 'kroppkaka' filled with mushrooms and hazelnuts  
with fried brussels sprouts and lingon*

*Rose hip ice cream, cookie crumbles, almond*



# Beverage packages



Carefully selected artisan beverages to accompany our tasting menu

520 KR PER PERSON

**CIDER STARDUST**

*Organic cider, 5.7%, Fruktstereo, Sweden*

**STOCKHOLM NOIR**

*Organic Imperial Stout, 8.4% STHLM Brewing, Sweden*

**CHATEAU CAMBON 'LE CAMBON'**

*Gamay, 2017 (Beaujolais, France)*

**DOMAINE BOIS D'YVER 'CHABLIS'**

*Chardonnay, 2017 (Bourgogne, France)*

**LUIGI SPERTINO 'LA GRISA'**

*Barbera d'Asti, 2015 (Piemonte, Italy)*

**CHÂTEAU D'ARLAY 'MACVIN ROUGE'**

*Pinot noir (Jura, France)*

COFFEE OR TEA

350 KR PER PERSON

**CIDER STARDUST**

*Organic cider, 5.7%, Fruktstereo, Sweden*

**CHATEAU CAMBON 'LE CAMBON'**

*Gamay, 2017 (Beaujolais, France)*

**DOMAINE BOIS D'YVER 'CHABLIS'**

*Chardonnay, 2017 (Bourgogne, France)*

**CHÂTEAU D'ARLAY 'MACVIN ROUGE'**

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