

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

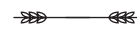
Pinot noir (Champagne, France)

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

VÄXTHUSETS VINCOCKTAIL

White naturevine, rosemary, lemon, strawberries, soda

KVITTEN

Stockholms bränneri gin, kvitten, citron

NYPON

Calvados, angostura, nypon



Tasting Menu



Our tasting menu is designed to present a variety of dishes and flavours.

635 kr per person

Flaxseed crackers, herbsalad, marigold, chivesmayo, cream of yellow peas, dill, horseradish

Baked beetroot with blackberries, chives, cress, vinegarcream, sour oat cream

Char-grilled romanesco, butter beans, dill cream, cherry vingrette, smoked broccoli puree

Baked onion with salty baked potatoes, truffle, cress, pan fried chantarelles and foam of chantarelles

Almond sponge cake, fresh berries, sour vanilla cream



WINE PACKAGE 535 KR

CHÂTEAU DE BRÉZÉ, N.V. CRÉMANT DE LOIRE

CELLER MAS CANDÍ 'QX'

BODEGA MATÍAS L TORRES 'MALVASIA AROMÁTICA SECO'

CELLER JOAN D'ANGUERRA 'ALTAROSÉS'

TOKAJI ASZÚ 'ZEMPLEN HEGYHAT'



À la carte



STARTERS

Flaxseed crackers, herbsalad, marigold, chivesmayo, cream of yellow peas, dill, horseradish 115kr

Baked beetroot with blackberries, chives, cress, vinegarcream, sour oat cream 125kr

Pumpkin soup, pumpkin crisps, sap vinigrette 115kr

Grilled green tomatoes, Karintorpstomato, peachmayo, raspberryrelish, onion- & fennelmarmelade 135kr

MAINS

Stockholmtempe, mashed almondpotatoes and chestnut, baked shallot and red wine sauce 220kr

Char-grilled romanesco, butter beans, dill cream, cherry vingrette, smoked broccoli puree 225kr

Swedish "Kroppkaka" stuffed with Karl-Johan and hazelnuts. Fried brussel sprouts, lingon berries and Karl-Johan foam 225kr

Baked onion with salty baked potatoes, truffle, cress, pan fried chantarelles and foam of chantarelles 245kr

DESSERT

Almond sponge cake, fresh berries, sour vanilla cream 95kr

Baked plum, walnut ice cream, meringue 95kr

Carrot ice cream, sour purple foam, cookie crumble 95kr

Chocolate truffle 35kr

