

# 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*

**RABARBER MOJITO**

*Rum, lime, sugar, rhubarbr*

**HALLON FIZZ**

*Stockholms bränneri gin, raspberrys, lemon, sugar*

**HALLANDS FLÄDER MARTINI**

*Hallands elderflower gin, cucumber, lemon, sugar*



# 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*

*Pepelino cucumber, black garlic, almonds, crispy potatoes*

*Herb glazed and coal grilled zucchini, creamy lentils, fresh mangold, baked and roasted onion*

*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**

**DOMAINE HIPPOLYTE REVERDY 'SANCERRE'**

**CELLER MAS CANDÍ 'QX'**

**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*

*Pepelino cucumber, black garlic, almonds, crispy potatoes 125kr*

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

### MAINS

*Stockholmtempeh, vegetables tossed in lovage, pickled onion, roasted onion, rye, chive foam 220kr*

*Coal grilled romanesco, butter beans, dill cream, cherry vingrette, smoked broccoli puree 225kr*

*Herb glazed and coal grilled zucchini, creamy lentils, fresh mangold, baked and roasted onion 235kr*

*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*

*Rhubarb, rhubarb ice cream, meringue, cookie crumble 95kr*

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

*Chocolate truffle 35kr*

