

Pre drinks



COCKTAILS 125 SEK

ESPRESSO MARTINI L'ORANGE

House made orange vodka, Kahlua, Espresso

CUCUMBER & ELDERFLOWER MARTINI

Hendrick's Gin, St Germain, Appeljuice, Cucumber, Mint

WATERMELON MARTINI

Absolut Vodka, Watermelon

CUBAN OLD FASHIONED

Havana 7, Marachino, Bitters

AFRODITE

Bombay Gin, Lychee Liqueur, Lychee Purée, Peychaud's Bitters

KNOTTED GUN

Bulleit Rye, Ginger, Mint, Sugar, Lime, Bitters

PEAR BELLINI

Xanté, Havana 3, Pear, Champagne

FROZEN MARGARITAS

- Coco & Ananas -

- Strawberry -

- Passionsfruit -

- Apricot -

SIDES

(TO SHARE)

Roasted colliflower, broccolidipp 95 sek

Grillade seasonal vegetables, tarragon sauce 120 sek

STARTERS

Crudités with wild garlic puree 95 sek

Cucumber, horseradish, deep-fried seaweed, buckwheat 125 sek

MAINS

Stockholmstemphe, potatoes, rye, currants,
onion foam, garlic mustard 165 sek

Lentils from Gotland, grilled white asparagus,
onion, truffel 165 sek

DESSERT

Raspberry sorbet, rhubarb, buckwheat, chervil 95 sek

Chocolate cake, seasonal berries, Spanish chervil 95 sek



Set menus



Our set menus are perfect for the one who is curious of trying many new and interesting flavours. everything is served "family style". The same menu selection applies to the whole table.

LARGE 545:- per person

Crudités with wild garlic puree

Cucumber, horseradish, deep-fried seaweed, buckwheat

Lentils from Gotland, grilled white asparagus, onion, truffel

Stockholmstemphe, potatoes, rye, currants,
onion foam, garlic mustard

Raspberry sorbet, rhubarb, buckwheat, chervil

WINE PACKAGE LARGE 475 SEK

PIÈGE À FILLES BLANC

Loire, 2015 (France)

JEAN-CLAUDE BOISSET

Bourgogne Chardonnay Les Ursulines, 2014 (France)

BIANCO CONESTABILE

Umbria, 2016 (Italy)

ROSSO CONESTABILE

Umbria, 2016 (Italy)

CLOS LE COMTE

Sauternes, 2013 (France)



About Växthuset



Växthuset is a restaurant that serves plantbased food in an unique environment filled with art and music. Focus and respect lies on the ingredient. Our aim is to satisfy the already established vegan crowd but to also introduce plantbased dishes to those who never really tried.

SMALL 345:- per person

Cucumber, horseradish, deep-fried seaweed, buckwheat

Stockholmstemphe, potatoes, rye, currants,
onion foam, garlic mustard

Chocolate cake, seasonal berries, Spanish chervil

WINE PACKAGE SMALL 375 SEK

PIÈGE À FILLES BLANC

Loire, 2015 (France)

JEAN-CLAUDE BOISSET

Bourgogne Chardonnay Les Ursulines, 2014 (France)

ROSSO CONESTABILE

Umbria, 2016 (Italy)

RECIOTO DELLA VALPOLICELLA CLASSICO

Valpolciella, 2012 (Italy)

