

COCKTAILS



SALTED ESPRESSO MARTINI // 100,-

Hand picked coffee beans and homemade salted caramel to create the perfect twist.

NØRREBRO DAIQUIRI // 110,-

This cocktail is perfect for Nørrebro. Pineapple wood infused rum, sweet honey and fresh lime. Welcome to Nørrebro.

NORDIC BLOODY MARY // 115,-

With dill infused aquavit, habanero spices and organic tomato juice make this bloody mary not just for hangovers.

EL HEMMINGWAY // 115,-

If Hemingway was Mexican his name would be Pedro. This would be his drink. Fresh cocktail with lime, grapefruit, maraschino, agave and tequila.

LULU'S LIQUORICE // 100,-

We put our name on it because we think this is the best licorice cocktail in town. Homemade licorice, passionfruit and vodka. Very danish and absolutely delicious.

GINGER STING // 110,-

Peruvian pisco, ginger, honey and mint. This cocktail have you buzzing for the summer.,

CLEAR PIÑA COLADA // 120,-

Some cocktails are popular for a reason so we thought we would take that idea and give it a 2021 twist.

SOLERO // 110,-

Yes, that ice cream you love is now that cocktail you love. All that goodness mixed with vodka and a homemade ice cream top.

UNO MAS // 105,-

In English this translate to "another one ". We think this name fits perfectly with Spanish orange, Spanish orange infused vodka, lemon thyme and pink grapefruit.

FOR THE LOVE OF COFFEE // 105,-

Peruvian organic coffee mixed with vanilla, vodka, shaved chocolate and milk. This isn't your average Starbucks order.

CARIBBEAN ICED TEA // 105,-

Hand infused caribbean rum and a homemade mango purée takes you on a trip around the caribbean islands.

PASSION FOR PASSION // 105,-

If you love passionfruit then we think you have just found a new favorite cocktail. Shaken with mint and topped with ginger beer to created the perfect passion cocktail.

TASTY BASTARD // 110,-

It's a tasty bastard this one. With whiskey, peach, fresh orange and cranberry bitters combined to satisfy your taste buds.

VERY DANISH SUMMER // 105,-

Some times the weathers not great and we wish we were somewhere else on holiday. But to have a proper danish summer, means fresh strawberry's and rhubarb! This cocktail has the proper taste of the danish summer.

THE NEGRONI SESSION // CHOOSE YOUR FAVOURITE NEGRONI.

*White Negroni 110,- (bitter sweet)
Negroni spritz 105,- (bitter light)
Classic Negroni 110,- (bitter)*

SOBER COCKTAILS

DAY DREAM // 85,-

Passion Fruit // Mint // Lemon //
Ginger Beer

RASPBERRY TIME // 85,-

Raspberry // Mint // Lime //
Grapefruit Soda

SEEDLIP AND TONIC // 90-

Non-alcoholic Gin // Tonic Water

LULU

BEER

DRAFT

Svaneke Classic, Organic // 55,-
Svaneke Pilsner, Organic // 55,
Founders All Day IPA // 60,-

BOTTLES

San Miguel Fresca // 45,-
Paulaner Weissbier // 45,-
San Miguel 0,0 (Non Alcoholic) // 40,-

▲ WINES

ROSÉ, WHITE & ORANGE

	BTL	GL
Menade, Verdejo, Rueda 2019, ES, Organic	350,-	75,-
Balthasar Ress, Riesling 1L, DE, Organic	400,-	85,-
Balthasar Ress, Pinot Noir, Rosé, DE, Organic	350,-	75,-
Buccia Nera, PA'RO Orange, Bianco, Natural	450,-	
Vignaioli Contrà Soarda, Orange, IT, Natural	550,-	

RED

Domaine Roche Audran, Cotes du Rhone, FR, Biodynamic	350,-	75,-
Elegance 43,06, Pinot Noir, FR, Organic	400,-	85,-
Buccia Nera, PA'RO - Rosso, IT, Natural	450,-	

BUBBLES

Proverbio Prosecco, IT, Organic	350,-	75,-
Phillippe Prié Brut, FR	450,-	
Henri Giraud Champagne Nature, FR	550,-	