

Food & Drinks Menu

FLAVOUR
BASTARDS



LULU

Opening hours

Mon-Thu 16-00h
Fri-Sat 16-2h

Food Service

Mon-Thu 17-21h
Fri-Sat 17-22h

Food

The Tasting Menu

served family style

Must be chosen by the whole table & min. 2 people.

320,- kr. pr person

Can be served vegan

**Muhammara, a grilled bell pepper dip with walnuts,
pomegranate molasses & breadcrumbs.**

**Beetroot carpaccio served with tahini, basil oil,
pomegranate & toasted walnuts.**

&

Our homemade Greek-style flatbread.

Roasted aubergine served with a ricotta & parmesan cream,
tahini, dried apricots & toasted pistachios.

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Sourdough bruschetta with carrot, mascarpone & wild garlic
cream & spicy honey.

**Roasted cauliflower served with garlic yoghurt & a caper,
parsley & dill gremolata.**

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**Bulgur salad in tomato dressing with tomatoes, cucumber &
sun dried tomatoes.**

Ice cream/sorbet served with seasonal fruit, complimentary
nuts & herbs.

A la carte

We recommend min. 2-3 dishes pr. person

Creamy burrata // 110

Served with basil oil and our homemade bread.

Beetroot carpaccio // 95

Thinly sliced beetroot, tahini, basil oil, pomegranate & toasted walnuts.

Roasted aubergine // 110

Served with a ricotta & parmesan cream, tahini, dried apricots & toasted pistachios.
Can be made vegan.

Sourdough bruschetta // 105

Served with carrot, mascarpone & wild garlic cream & spicy honey.
Can be made vegan.

Roasted cauliflower // 110

Served with garlic yoghurt & a caper, parsley & dill gremolata.
Can be made vegan.

Bulgur salad // 85

In a tomato dressing with tomatoes, cucumber & sun dried tomatoes.

Falafel plate // 130

Halloumi plate // 130

Crispy, homemade & well seasoned falafels or halloumi in a garlic, oregano & lemon marinade, served with muhammara, flatbread & bulgur salad

Truffled pumpkin gnocchi // 155

Gnocchi in a pumpkin-based & truffled creamy sauce.
Served with Portobello mushrooms, sage & Parmigiano Reggiano.
Can be made vegan.

Bar snacks

The snack board // 110

Padrons, hummus, muhammara, flatbread, almonds & olives.

Homemade Greek-style flatbread // 30

Hummus // 60

Homemade & served with dukkah.

Muhammara // 75

Creamy & delicious dip made of grilled bell pepper, walnuts, pomegranate molasses & breadcrumbs.

Truffle fries // 75

Crispy French fries with truffles and served with mustard mayo.

Padrons // 60

Grilled Padron peppers served with flaky salt & lemon.

Olive mix & almonds // 50

Green olives & roasted salted almonds.

Desserts

Ice cream/sorbet // 85

Served with seasonal fruit, complimentary nuts & herbs

Coffee & Drinks

Coffee

Before you choose your coffee, we'd love to tell you a little bit about what we serve. Our coffee is Peru-Finca Alaska-Espresso coffee from Social Brew. It's organic, fairtrade & rainforest certified.

All coffees not mentioned are made with a double shot.

Choose between **oat drink** or **regular whole milk**.

Espresso // 25 // 30
single or double

Americano // 30
add milk + 5

Cortado // 38

Flat white // 42

Cappuccino // 48

Cafe latte - small // 42

Cafe latte - large // 48

Ice latte // 48

Tea pot // 50

Organic tea from Tante T

**Cool mint, Quince, Ginger-lemon
or Moroccan mint**

Cold drinks

Homemade lemonade // 49

Choose between lemon, passionfruit or grapefruit

Filtered purezza water // 25

Still or sparkling ad libitum pr. person

Cocktails

What's up Doc? // 120

Discover a unique cocktail blending homemade syrup with classic carrot cake spices. Dark rum, lime, and carrot juice unite in a clarified punch, creating a playful journey through dessert-inspired flavours.

Smokey Fiesta // 130

This cocktail brings a unique fiesta of flavours! Mezcal, Chipotle and Jalapeno Liqueur, accompanied by tomato liqueur, create a smokey and spicy sensation. Our homemade lemongrass-pepper syrup with a splash of lime adds a zesty twist to cool the cocktail down.

Fig Old Fashioned // 125

Fig and walnut-infused Tennessee Rye Whiskey. Stirred up with honey and chocolate bitters. For the dark times - To keep up the heat.

Pisco punch // 115

Peruvian pisco punch with white port, pineapple, lemon and star anise.

El Hemmingway // 120

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

Ap'timistic // 115

Sour flavour from apple liqueur and lime juice mixed with dry gin, Greek mastika and a splash of tonic for the sweet bitterness.

Uno mas // 115

In English, this translates to "another one". This name fits perfectly with Spanish orange-infused vodka, lemon thyme and pink grapefruit.

Negroni // 115

Good old classic negroni with Tanqueray gin, Cocchi torino vermouth & Campari.

Clear whiskey sour // 120

A new way to enjoy one of your old-time classics. All clear and full of flavour.

Vodka passion // 115

If you love passion fruit, then we think you have just found a new favourite cocktail. Shaken with mint and topped with ginger beer to create the perfect passion cocktail.

Tropical Inferno // 115

Tropical Inferno blends the aromatic Thai basil ginger syrup with the smoothness of mango foam. Dark rum adds depth, while clarified lime provides a crisp tang. A hint of jalapeño liqueur adds a spicy kick.

Ace of Basil // 115

The bright and herbaceous flavours of fresh basil and lemon make this a great refreshing cocktail for spring and summer. Ours is clarified and topped with a naughty passion fruit foam.

Lemony Snicket // 115

Super fresh banger cocktail with organic vodka and limoncello mixed with fresh lemon and gingerbread syrup.

Salted Espresso Martini // 115

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

Genie in the Bottle // 115

Genie in a Bottle is a flavourful, fizzy drink that combines the delicate floral notes of orange blossom with the smooth kick of vodka, and a splash of honey for sweetness. It is perfectly balanced by the zing of fresh rhubarb and a twist of lime.

Sober cocktails

Day Dream // 85

Passionfruit, mint, lemon & Ginger Beer

Raspberry Time // 85

Raspberry, mint, lime & grapefruit soda

Ginish & tonic // 90

Non-alcoholic gin & tonic water

Beer

Draft

Svaneke Classic, Organic // 65

Lulu Lager // 65

Bottles

San Miguel Fresca // 60

Mahou Sesion IPA // 60

Blue Moon Belgian White // 65

Svaneke Pale Ale 0,5// 60

Wine

Rosé, White & Orange

Domini Del Leone, Pinot Grigio, IT, Organic // 85 // 395

Weingut Nick Weiss Urban, Riesling, DE, Organic // 90 // 440

Les Equilibristes, Picpoul De Pinet, FR // 105 // 490

Domini Del Leone, Orange, Organic, IT // 105 // 490

Charles Frey, Pinot Blanc, FR Biodynamic // 500

Balthasar Ress, Pinot Noir, Rosé, DE, Organic // 395

Buccia Nera, PA'RO Orange, Bianco, Natural // 550

Red

Artuke, Tinto, Rioja 2022 // 85 // 395

Elegance 43,06, Pinot Noir, FR, Organic // 90 // 440

Buccia Nera, PA'RO - Rosso, IT, Natural // 550

Bubbles

Proverbio Prosecco, IT, Organic // 85 // 440

Phillippe Prié Brut, Champagne, FR // 650

Blanc d'Assemblage, Champagne, Brut Nature // 950