

**Food & cocktails**

# The tasting menu

## **served family style**

Must be chosen by the whole table

320 kr pr person

🌱 Can be served vegan

**Greek style tomato salat.**  
**Whipped feta with spicy honey.**  
**Greek style flatbread with zaatar.**

Puff pastry asparagus pie with  
mascarpone cream & thyme.  
Fennel salad with rucola, grapefruit, mustard  
vinaigrette, almonds & feta.  
Fresh green pea cream.

**Aubergine with garlic yoghurt, black garlic sauce,  
pinenuts & basil.**

**Halloumi in a lemon, garlic & oregano marinade.**  
**Bulgur salad in a tomato dressing with feta, tomatoes,  
sun dried tomatoes, cucumber, olives and herbs.**

Crispy crumble & lemon sorbet with thyme  
& raspberry coulis.

## **Cold drinks**

### **Homemade lemonade // 49**

Choose between lemon, passionfruit or grape fruit

### **Filtered purezza water // 20**

Still or sparkling ad libitum pr. person

### **Ice latte // 48**

Latte as you know it, just cold, refreshing & served on ice.

### **Ice golden latte // 55**

Our golden latte served on ice, cold & refreshing.

## Coffee & hot drinks

Before you choose your coffee, we love to tell you a little bit about what we serve.

Our coffee is organic coffee from Nordhavn Coffee Roasters. All coffees not mentioned is made with double shoot.

Choose between oat milk or regular whole milk.

**Espresso** - single or double // 25 // 30

**Americano** // 30

add milk + 5

**Cortado** // 38

**Flat white** // 42

**Cappuccino** // 45

**Cafe latte - small** // 42

**Cafe latte - large** // 48

**Golden latte** // 55

Organic golden latte mix

Tumeric, ginger, cinnamon & black pepper served with steamed milk.

**Tee pot** // 50


Organic tee from Tante T

Cool mint, quince, ginger-lemon or moroccan mint

## Greens


**Bulgur** // 85

In a tomato dressing with feta, tomatoes, sun dried tomatoes, cucumber, olives and herbs.


 Can be made vegan.

**Asparagus** // 105 

Puff pastry pie with mascarpone & thyme cream, asparagus & Parmigiano Reggiano cheese.


**Fennel** // 95 

This is not just a salad. This is THE salad! It hits all the spots! Thinly sliced fennel, rucola & grape fruit in a mustard vinaigrette dressing. Topped with almonds & feta.

 Can be made vegan.


**Tomatoes** // 85

Greek style dakos salad. Tomatoes, dakos bread, onion, olives, capers, feta and fresh herbs.

 Can be made vegan.

**Aubergine** // 105 

Roasted & served with greek yoghurt, black garlic dressing, pinenuts & basil.

 Can be made vegan.

**Padrons** // 60  

Grilled padron peppers served with flaky salt & lemon.

**Olive mix & almonds** // 50  

Green & kalamata olives & roasted salted almonds.

 Glutenfree

 Vegan

## Spreads & bread

### **Greek style flatbread // 30**

Indulgent greek style flatbread with z´atar.

### **Hummus // 60**

Homemade & served with pomegranats & herbs.

### **Green pea dip // 60**

This is the taste of danish summer in a dip.

It´s creamy, it´s fresh, it´s delicious

### **Tzatziki // 65**

Creamy greek yoghurt with cucumber & garlic.

An absolute must try!

### **Wipped feta cream // 85**

Fluffy & creamy feta cheese served with spicy honey & chives.

### **Tahini cream // 45**

Creamy & tangy roasted sesame dressing with parsley.

## Coffee & drinks

 Glutenfree

 Vegan

# Wine

## Rosé, White & Orange

Menade, Verdejo, Rueda 2019, ES, Organic // 85 // 395  
Weingut Nick Weiss Urban, Riesling, DE, Organic // 90 // 440  
Domini Del Leone, Orange - Organic, IT // 95 // 490  
Charles Frey, Pinot Blanc, FR Biodynamic // 500  
Balthasar Röss, Pinot Noir, Rosé, DE, Organic // 380  
Buccia Nera, PA'RO Orange, Bianco, Natural // 550

## Red

Domaine Roche Audran, Cotes du Rhone, FR, Biodynamic // 85 // 390  
Elegance 43,06, Pinot Noir, FR, Organic // 90 // 420  
Buccia Nera, PA'RO - Rosso, IT, Natural // 500

## Bubbles

Proverbio Prosecco, IT, Organic // 85 // 440  
Phillippe Prié Brut, FR // 600  
Henri Giraud Champagne Nature, FR // 700

# Perfect bites

## Falafel // 70

Crispy, homemade & well seasoned falafels.

## Halloumi // 70

Grilled & marinated in lemon, oregano and garlic.

## Squash fritters // 75

Crispy on the outside, soft on the inside.  
A little bite of greek heaven.

## Truffle fries // 70

Crispy french fries with truffles and served with mustard mayo.

## Za'atar fries // 70

Crispy french fries with za'atar spice mix and served with lemon mayo.

 Glutenfree

 Vegan

## Desserts

### Banana bread // 85

Homemade banana bread served with vanilla ice cream and caramel

🌱 Vegan version served with chocolate caramel ice cream.

### Crispy crumble & lemon sorbet // 85 🌱

Deliciously refreshing dessert. Super fresh and creamy lemon sorbet served with a crispy crumble, raspberry coulis & thyme.

### Affogato // 60

Vanilla ice cream served with a shot of espresso.

 Glutenfree

 Vegan

## Sober cocktails

### Day Dream // 85

Passion Fruit, mint, lemon & Ginger Beer

### Raspberry Time // 85

Raspberry, mint, lime & grapefruit soda

### Gin & tonic // 90

Non-alcoholic gin & tonic water

## Beer

### Draft

Svaneke Classic, Organic // 65

Lulu Lager // 62

Mahou Session IPA // 65

### Bottles

San Miguel Fresca // 55

Blue Moon Belgian White // 62

San Miguel 0,0 (Non Alcohol) // 45

# Cocktails

## **Ace of Basil // 115**

The bright and herbaceous flavors of fresh basil and lemon makes this cocktail a great refreshing cocktail for spring and summer. Ours is clarified and topped with a naughty passionfruit foam.

## **Oolong whiskey highball // 115**

Smokey whiskey, Oolong Tea, Pineapple Cordial & lemon makes this cocktail taste like a smooth refreshing iced tea.

## **Salted Espresso Martini // 110**

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

## **Lulu's licorice // 110**

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.

### **Nørrebro Daiquiri 2.0 // 110** 🌱

The predecessor of our famous Nørrebro Daiquiri. Vanilla Rum, Chocolate Bitters, homemade Cucumber cordial & lime. This cocktail is refreshing and a little to the sweet side.

### **Strawberry fizz // 110** 🌱

White Caribbean Rum that's been infused with fresh strawberry's for 72 hours, homemade Moroccan mint tea syrup and fizz to top.

### **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.

### **Pisco punch // 110** 🌱

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

### **Clover Club // 115** 🌱

Served in a coupe glass with Geranium gin, raspberries, white vermouth, lemon & homemade vegan "egg white"

### **Uno mas // 110** 🌱

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

### **Negroni // 115** 🌱

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

### **Clarified whiskey sour // 120**

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

### **Vodka passion // 110** 🌱

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.

### **Blond Mexican // 125** 🌱

Boozy and refreshing cocktail with blanco- and reposado Tequila. Almond Liquor to sweet it up and some Orange Curacao for the bitterness. Think of a Mai Tai meets Margarita.