

# **Food & cocktails**

Flavour Bastards  
&  
Lulu

# The tasting menu

## **served family style**

Must be chosen by the whole table

320 kr pr person

🌱 Can be served vegan

**Burrata served with asparagus, peas & basil oil.  
Baked radishes served with danish smoked cheese,  
dill, chives and rye bread croutons.  
&  
Our homemade greek style flatbread.**

Roasted aubergine with garlic yoghurt, black garlic  
sauce, pinenuts & basil.  
Sourdough bruschetta served with whipped feta cream,  
spicy honey & balsamic baked tomatoes.

**Harissa roasted cauliflower served with tahini cream &  
pommegrant salsa.  
Bulgur salad served with marinated feta.**

Orange blossom baked rhubarb served with vanilla ice  
cream & honey roasted almond flakes.

# Bar snacks

## **The snack board // 110**

A snackish mix of padrons, hummus, whipped feta cream, flatbread, almonds & olives.

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

Indulgent greek style flatbread with za'atar.

## **Hummus // 60**

Homemade & served with pomegranats & herbs.

## **Whipped feta cream // 85**

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

## **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.

## **Padrons // 60**

Grilled padron peppers served with flaky salt & lemon.

## **Olive mix & almonds // 50**

Green & kalamata olives & roasted salted almonds.

 Glutenfree

 Vegan

# Ala carte

## **Creamy burrata // 110**

Served with asparagus, peas & basil oil.

Can be made vegan.

## **Baked radishes // 105**

Served with danish smoked cheese, dill, chives and rye bread croutons.

Can be made vegan.

## **Roasted aubergine // 105**

Served with garlic yoghurt, black garlic sauce, pinenuts & basil.

Can be made vegan.

## **Sourdough bruschetta // 105**

Served with whipped feta cream, spicy honey & balsamic baked tomatoes.

Can be made vegan.

## **Harissa roasted cauliflower // 105**

Served with tahini cream & pomegranat salsa.

## **Bulgur salad // 85**

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

Can be made vegan.

## **The falafel plate // 130**

Crispy, homemade & well seasoned falafels, served with tahini cream, hummus, flatbread & bulgur salad

## **The halloumi plate // 130**

Grilled & marinated in lemon, oregano and garlic, served with whipped feta cream, flatbread & bulgur salad.

 Glutenfree

 Vegan

## Desserts

### **Orange blossom baked rhubarb // 85**

Served with vanilla ice cream & honey roasted almond flakes.

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

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

### **Affogato // 60**

Vanilla ice cream served with a shot of espresso.

 Glutenfree

 Vegan

# Coffee & drinks

# Coffee

Before you choose your coffee, we 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 is made with double shoot.

Choose between oat drink 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**

**Ice latte // 48**

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

**Tee pot // 50**

Organic tee from Tante T

Cool mint, quince, ginger-lemon or moroccan mint

# Cocktails



### **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.

### **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, 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 // 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.

### **Ace of Basil // 110**

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 liquorice // 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.

## Sober cocktails

**Day Dream // 85**

Passion Fruit, 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 // 62

Mahou Session IPA // 65

**Bottles**

San Miguel Fresca // 55

Blue Moon Belgian White // 62

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

# 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 // 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