

**Food & cocktails**

# The tasting menu

## **served family style**

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

320 kr pr person

🌱 Can be served vegan

**Burrata served basil oil & seasonal veg.**

**Beetroot carpaccio served with walnut cream, black  
currant vinaigrette, cacao nibs & dill.**

**&**

**Our homemade greek style flatbread.**

Grilled king oyster mushrooms served with a cream of  
potatoes, chimichurri & grilled brown beech mushroom.

**&**

Sourdough bruschetta with whipped feta cream with  
toasted pistachios and basil served with spicy honey.

**Harissa roasted hokkaido served with lemon ricotta &  
dukkah.**

**&**

**Moroccan salad.**

Amaretto figs

Fresh figs soaked in a amaretto sugar sirup served with  
vanilla ice cream & toasted almond flakes.

## Coffee & hot drinks

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

## 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.

### Hummus // 60

Homemade & served with dukkah.

### Whipped feta cream // 85

Fluffy & creamy feta cheese with toasted pistachios and basil served with spicy honey.

### 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 & kalamata olives & roasted salted almonds.

 Glutenfree

 Vegan

# Ala carte

We recommend min. 2-3 dishes pr. person

## **Creamy burrata // 110**

Served with basil oil & seasonal veg.

Can be made vegan.

## **Beetroot carpaccio // 95**

Thinly sliced beetroot, walnut cream, black currant vinaigrette, cacao nibs & dill.

## **Grilled king oyster mushrooms // 115**

Served with a cream of potatoes, chimichurri & grilled brown beech mushroom.

## **Sourdough bruschetta // 105**

Served with whipped feta cream with toasted pistachios and basil served with spicy honey.

## **Harissa roasted hokkaido // 105**

Served with lemon ricotta & dukkah.

Can be made vegan.

## **Moroccan salad // 85**

Carrot, bulgur, medjool dates and heaps of fresh herbs in a middle eastern dressing.

Add lemon ricotta + 15

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

Crispy, homemade & well seasoned falafels, served with hummus, flatbread & moroccan salad

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

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

 Glutenfree  Vegan

# Coffee & drinks

# 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 Ress, Pinot Noir, Rosé, DE, Organic // 380  
Buccia Nera, PA'RO Orange, Bianco, Natural // 550

## Red

Artuke, Tinto, Rioja 2022 // 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

# Desserts

## Amaretto figs // 85

Fresh figs soaked in a amaretto sugar sirup served with vanilla ice cream & toasted almond flakes.

## Hazelnut chocolate mousse // 85

Creamy & intens chocolate mousse served with caramelized hazelnuts.

## Affogato // 60

Vanilla ice cream served with a shot of espresso.

 Glutenfree

 Vegan

## Beer

### Draft 0,40

Svaneke Classic, Organic // 65

Lulu Lager // 65

### Bottles 0,33

San Miguel Fresca // 55

Mahou Session IPA // 55

Blue Moon Belgian White // 62

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

## 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

## Cold drinks

### Homemade lemonade // 49

Choose between lemon, passionfruit or grape fruit

### Filtered purezza water // 25

Still or sparkling ad libitum pr. person

# Cocktails

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

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

## **Ap'timistic // 115**

Sour flavour from from apple liquer and lime juice mixed with dry gin, greek mastiha and a splash of tonic for the sweet bitternes.

## **Salted Espresso Martini // 115**

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

## **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.

### **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 // 115**

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.

### **Lemony Snicket // 115**

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

### **Uno mas // 115**

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.