

FLAVOUR
BASTARDS
⚡

LULU

Drinks Menu

Opening hours

Mon-Thu
16-00h

Fri-Sat
16-2h

Food Menu

Opening hours

Mon-Sat
17-21.30h

7-Course Tasting Menu

served family style

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

335 kr pr person

Can be served vegan

1. Beetroot tartar, with a wasabi cream & crispy garlic.

Served with chives oil

&

Our homemade beetroot foccacia bread.

2. Charred Cauliflower with Miso-Sesame Emulsion,
Pickled Mustard Seeds & Crispy Rice

Smoked & Pickled Cauliflower with Harissa-Tahini &
Toasted sesame seeds.

**3. Ras el hanout roasted cabbage served on spiced &
creamy green lentils.**

**Tangy and crunchy cabbage salad with pickled
kohlrabi, apples & dill.**

4. Yoghurt ice cream, miso caramel, caramelized white
chocolate & passion foam / lime sorbet, chocolate dirt
& passion foam.

Add the wine menu for 335 kr

per glass

1. Riesling Free

2. Chardonnay or
Brisat Orange

3. Balle Dans Le Pied

4. Le Temps D'un Oubli

Cold drinks

Homemade lemonade // 49

Choose between lemon, passionfruit or grapefruit

Filtered purezza water // 25

Still or sparkling ad libitum pr. person

Coffee & hot drinks

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 // 30 // 35

single or double

Americano // 35

add milk + 5

Cortado // 40

Flat white // 45

Cappuccino // 48

Cafe latte - small // 42

Cafe latte - large // 50

Ice latte // 50

Teapot // 50

Organic tea from Tante T

Quince,

Ginger-lemon,

or Moroccan mint

5-Course Tasting Menu

served family style

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

235 kr pr person

Can be served vegan

1. Beetroot tartar, with a wasabi cream & crispy garlic.

Served with chives oil

&

Our homemade beetroot foccacia bread.

2. Ras el hanout roasted cabbage served on spiced & creamy green lentils.

Tangy and crunchy cabbage salad with pickled kohlrabi, apples & dill.

3. Yoghurt ice cream, miso caramel, caramelized white chocolate & passion foam / lime sorbet, chocolate dirt & passion foam.

Add the wine menu for 235 kr

per glass

1. Riesling Free
2. Balle Dans Le Pied
3. Le Temps D'un Oubli

À la carte

We recommend min. 2-3 dishes per person

Served Mon-Thu

Creamy burrata // 110

Served with chives oil and our homemade foccacia bread.

Beetroot tartar // 105

Served with wasabi cream, crispy garlic & chives oil.

Can be made vegan.

Crisp & tangy cabbage salad // 95

Thinly sliced cabbage, pickled kohlrabi, apples & dill tossed in a creamy ginger dressing.

Ras el hanout roasted cabbage // 145

Served on spiced & creamy green lentils.

Can be made vegan.

Gnocchi // 165

in a creamy parsley pesto sauce, topped with rucicola, pine nuts and balsamic glaze.

Can be made vegan.

Can be made gluten free + 15

Charred Cauliflower // 110

Served with a Miso-Sesame Emulsion, Pickled Mustard Seeds & Crispy Black Rice

Smoked & Pickled Cauliflower // 105

It is tangy, it is smoky and it is served on a Harissa-Tahini and topped with toasted Sesame seeds.

Beer

Draft 0,40

Svaneke Classic Organic // 65

Lulu Lager // 65

Bottles 0,33

San Miguel Fresca // 60

Mahou Session IPA // 60

Svaneke Organic 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
Vieilles Vignes 2023, Chardonnay, FR // 95 // 475
Riesling Free 2023, Brand Bros, Pfalz, DE // 95 // 475
Brisat Orange, Azimut, Penedes, 2024, ES // 85 // 395
Balthasar Ress, Pinot Noir, Rosé, DE, Organic // 85 // 395

Les Vignes Blanches, Bourgogne, 2023, FR // 550
Buccia Nera, PA'RO Orange, Bianco, Natural // 550
Riesling Orange, Pepin, Alsace, 2023, FR // 475

Red

Artuke, Tinto, Rioja 2022 // 85 // 390
Elegance 43,06, Pinot Noir, FR, Organic // 90 // 440
Balle Dans Le Pied, Peltier & Ravineau, FR // 95 // 475

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

Bubbles

Cava Brut Nature, Azimut, Penedes, ES // 85 // 440
Thierry Fournier, Champagne, Extra Brut // 650
Blanc d'Assemblage, Champagne, Brut Nature // 950

Dessert wine

Le Temps D'un Oubli, Rivesaltes Ambré, FR // 85 (10cl)

Bar snacks

The snack board // 105

A delish collection of snacks to share between 2-3.
Lemony artichoke cream, hummus, focaccia, almonds & olives.

Homemade beetroot focaccia bread // 30

Hummus // 60

Homemade & served with dukkah.

Lemony artichoke cream // 60

Served with parsley oil and is perfect for bread dipping.

Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

Olives & almonds // 50

Green olives & roasted salted almonds.

Desserts

Yoghurt ice cream, miso caramel, caramelized white
chocolate & passion foam // 85

Lime sorbet, chocolate dirt & passion foam // 85

Cocktails

Ace of Basil // 115

Dry gin, basil, clarified lime & passionfruit foam.

Ap'timistic // 115

Dry gin, apple liqueur, mastiha, clarified lime, tonic.

Carrot Cake // 120

Dark rum, clarified lime, carrot juice, carrot powder, carrot cake spices

Genie in the Bottle // 120

Vodka, orange blossom, honey, rhubarb & lime.

Tropical Inferno // 115

Dark rum, jalapeño liqueur, Thai basil ginger syrup, clarified lime, mango foam.

Smokey Fiesta // 130

Mezcal, chipotle and jalapeño liqueur, tomato liqueur, lemongrass-pepper syrup, lime.

Uno mas // 115

Orange-infused vodka, Aperol, Berto aperitivo, lemon-thyme syrup, pink grapefruit.

Negroni // 120

Gin, Mancino vermouth & Campari

Fig & Nut Old Fashioned // 130

Bourbon, cacao bitters, noisette syrup, figs, walnuts & hazelnuts.

El Hemmingway // 125

Tequila, Maraschino, grapefruit, lime, agave

Tiramisu Martini // 120

Mascarpone vodka, tiramisu syrup, fresh espresso & coffee liqueur, ladyfingers.

Clear Whiskey Sour // 125

Bourbon, clarified lemon, bitters,

Clearly Passionate // 120

Vodka, Diplomatico rum, passionfruit, lime, ginger.

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