

FLAVOUR
BASTARDS
⚡

LULU

Drinks & barsnacks

Opening hours

Mon-Thu
16-00h

Fri-Sat
16-2h

Food & barfood

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

House-baked focaccia

Labneh topped with an olive, raisin & walnut tapenade

**Pickled radishes, kohlrabi and cucumber with sumac
and fresh herbs**

Roasted spiced carrots and beluga lentils tossed with
herbs,

served on whipped feta and finished with curry leaf oil

Sweet potato bites topped with coriander emulsion
and nigella seeds.

Vadouvan-roasted cauliflower and potatoes

on a base of black garlic emulsion,

**topped with crispy spiced chickpeas, pickled mustard
seeds & browned butter.**

**Cauliflower and quinoa tabbouleh tossed in a sumac
and lemon vinaigrette.**

Vanilla ice cream

served with rhubarb–orange blossom espuma

and honey-roasted almond flakes

Cold drinks

Homemade lemonade // 55

Choose between lemon, passionfruit or grapefruit

Juicy LOVER // 55

Soda water, lemon, passionfruit, bergamot & electrolytes

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

House-baked focaccia

Labneh topped with an olive, raisin & walnut tapenade

Pickled radishes, kohlrabi and cucumber with sumac and fresh herbs

Vadouvan-roasted cauliflower and potatoes

on a base of black garlic emulsion,

topped with crispy spiced chickpeas and pickled mustard seeds & browned butter.

Cauliflower and quinoa tabbouleh tossed in a sumac and lemon vinaigrette.

Vanilla ice cream

served with rhubarb-orange blossom espuma

and honey-roasted almond flakes

Bar food

Available 17-21.30

The snack board // 145

A delish collection of snacks to share between 2-3.
Labne, hummus, almonds & olives, focaccia & pickled veggies.

Seasonal Meze // 130

Focaccia, labneh with olive, raisin & walnut tapenade
and pickled vegetables with sumac and herbs

Creamy burrata // 110

Served with chives oil and our house made foccacia.

House made focaccia // 30

Hummus // 60

Homemade & served with toasted sesame seeds.

Labne // 60

A Middel Eastern dip, topped with an olive, raisin & walnut
tapenade.

Padrón // 70

Blistered Padrón peppers, lemon & sea salt

Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

Beer

Draft

Carlsberg Pilsner // 60

Guinness // 75 // 50

Mikkeller Japanese Rice Lager // 75 // 50

Mikkeller Windy Hill Hazy IPA // 75 // 50

Bottles, Cans

Mikkeller Hop Shop Hazy IPA // 65

1664 Blanc // 65

Mikkeller Weird Weather Hazy IPA 0,3% // 65

Wine

Bubbles

Azimut, Cava Brut Nature, Azimut, Penedes, ES // 85 // 440
Mouzon Leroux, L'Atavique, Champagne, Brut Nature // 680
Chavost, Blanc d'Assemblage, Champagne, Brut Nature // 950

White

Domini Del Leone, Pinot Grigio, IT, Organic // 85 // 395
Nick Weiss, Riesling, DE, Organic // 95 // 475
Prana, Riesling, Rheingau, DE, Natural // 95 // 475
Vignerons de Bel Air, Bourgogne, Chardonnay FR // 115 // 550
Marie André Chablis, Bourgogne, FR // 585
Fumey-Chatelain Chardonnay, Jura, FR, Organic // 625
Jean Pabiot, Sancerre, La Marisiere, FR // 675

Orange

Azimut, Brisat Orange, Penedes, 2024, ES, Natural // 85 // 395
Pepin, Riesling Orange, Alsace, 2023, FR, Natural // 475
Buccia Nera, PA'RO Orange, Bianco, Natural // 550

Rosé

Parey Dumont Pinot Noir Rosé, Pays d'Oc, FR // 85 // 395

Red

Artuke, Tinto, Rioja 2022 // 85 // 390
Elegance 43,06, Pinot Noir, FR, Organic // 90 // 440
Marcel Richaud, Les Galates, Côtes du Rhône, FR, Organic // 475
Domaine Chasselay, Gamay, Beaujolais, FR Natural // 495
Buccia Nera, PA'RO - Rosso, IT, Natural // 550

Lulu Bar snacks

Available 16-00 mon-thurs 16-02 fri & sat

Olives & almonds // 50  

Green olives & roasted salted almonds.

Torres black truffle chips, olives & almonds // 90  

The nordic sardine plate // 130

Tinned brisling, foccacia, capers & lemon

Mini grignotons // 70

Small air-dried sausages rolled in Parmigiano

Desserts

Vanilla ice cream, served with rhubarb–orange blossom espuma, and honey-roasted almond flakes // 85

Lemon sorbet, served with rhubarb–orange blossom espuma, and roasted almond flakes // 85

Cocktails

Ace of Basil // 115

Bombay dry gin, basil, clarified lime & passionfruit foam.

Carrot Cake // 120

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

Genie in the Bottle // 120

Black Onyx Vodka, orange blossom, honey, rhubarb, lime, co2.

Peachy Cucumber Zest // 115

Black Onyx Vodka, cucumber, peach, lime & ginger beer

Uno mas // 115

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

Negroni // 120

Bombay Sapphire, Cocchi Torino, Campari & Co2

Nutty Fig Fizz // 120

Bulleit Bourbon, bitter fusetti caco, figs, walnut, hazelnuts & fig leaf soda

Spicy Mango Margarita // 125

Ocho Tequila, mezcal, mango, chili, lime.

Salted Espresso Martini // 120

Black Onyx Vodka, salted caramel, espresso, coffee liqueur.

Clear Whiskey Sour // 125

Bulleit bourbon, lemon, bitters. All in a milk punch clarification.

Clearly Passionate // 120

Diplomatico rum, Black onyx vodka, passionfruit, lime, ginger.

Paloma // 120

Cazadores Tequila, lime, agave & grape. All in a milkpunch clarification.Co2.

Banana Bread // 130

Woodford bourbon, brown butter, chai cinnamon tea, miso, orange, banana liqueur. All in a milk punch clarification.

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