

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

Ezme

Spiced tomato and chili dip with herbs and olive oil

Tahini greens

Cucumber, celery, edamame, sesame and parsley

Roasted corn ribs

Feta and lime and spices

Pulled oyster mushroom taco

Refried beans, pickled onions, cabbage
and fresh chimichurri

Spiced aubergine tagine

Warm spices, tomatoes and herbs

Warm herb potatoes

Tossed in a fresh herb vinaigrette

Yoghurt ice cream

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

Ezme

Spiced tomato and chili dip with herbs and olive oil

Tahini greens

Cucumber, celery, edamame, sesame and parsley

Spiced aubergine tagine

Warm spices, tomatoes and herbs

Warm herb potatoes

Tossed in a fresh herb vinaigrette

Yoghurt ice cream

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 & tahini greens

Seasonal Meze // 130

Focaccia, Ezme, a spiced tomato and chili dip with herbs and olive oil & Tahini greens with cucumber, celery, edamame, sesame and parsley

Creamy burrata // 110

Served with chives oil and our house made foccacia.

House made focaccia // 30

Ezme // 60

A spiced tomato and chili dip with herbs and olive oil

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 0,40

Carlsberg Pilsner // 60

Tuborg Classic // 65

Guinness // 80 (0,5L)

Mikkeller Windy Hill Hazy IPA // 75

Bottles, Cans 0,33

Mikkeller Hop Shop Hazy IPA // 65

1664 Blanc // 65

Mikkeller Drink in the Sun Wheat Ale 0,3% // 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.

Wabba - Healthy and tasty premium broad bean snack // 90  

3 different versions with sea salt, cheddar cheese & sriracha

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

Yoghurt 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, pink grapefruit.

Negroni // 120

Bombay Sapphire, Cocchi Torino, Campari & Co2

Apuglia Fig Fizz // 120

Adriatico Amaretto, elderflower, jasmin, lime & fig 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

Oolong Passion // 105

Tanqueray 0,0, passionfruit, milky oolong tea, lime & tonic.

Apuglia Floral Fizz // 105

Adriatico Amaretto 0,0, elderflower, jasmin, lime & fig soda.

Ginish & tonic // 95

Tanqueray 0,0 & three cents tonic water.