

Food & Drinks Menu

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

Theater menu

Available mon - thurs

served family style

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

199,- kr. pr person

Can be served vegan

House-baked focaccia
Whipped feta & roasted grapes
Whipped feta topped with roasted
grapes,
fresh herbs and toasted pistachios.
Lemon-marinated fennel
Thinly sliced fennel with fresh mint, dill,
sumac and extra virgin olive oil.

Batata hara

Crispy potatoes with confit garlic
cream, fresh herbs and warm spices.

Charred fasolakia

Roasted green beans in rich tomato
sauce, finished with toasted pine nuts,
crispy capers, dill and parsley.

Add chicken keftedes +75 kr

Greek style meatballs seasoned
with fresh mint, parsley, garlic,
cumin and oregano.

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

Whipped feta & roasted grapes

Whipped feta topped with roasted grapes, fresh herbs and toasted pistachios.

Lemon-marinated fennel

Thinly sliced fennel with fresh mint, dill, sumac and extra virgin olive oil.

Sumac-roasted cauliflower

On a bed of tahini, topped with golden raisins,

pomegranate and fresh parsley.

Lebanese turmeric rice

With crispy spiced chickpeas, toasted almonds and fresh herbs.

Batata hara

Crispy potatoes with confit garlic cream, fresh herbs and warm spices.

Charred fasolakia

Roasted green beans in rich tomato sauce, finished with toasted pine nuts, crispy capers, dill and parsley.

Bananabread

Served with whipped mascarpone & miso caramel

Add chicken keftedes +75 kr

Greek style meatballs seasoned with fresh mint, parsley, garlic, cumin and oregano.

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

Whipped feta & roasted grapes

Whipped feta topped with roasted grapes, fresh herbs and toasted pistachios.

Lemon-marinated fennel

Thinly sliced fennel with fresh mint, dill, sumac and extra virgin olive oil.

Batata hara

Crispy potatoes with confit garlic cream, fresh herbs and warm spices.

Charred fasolakia

Roasted green beans in rich tomato sauce, finished with toasted pine nuts, crispy capers, dill and parsley.

Bananabread

Served with whipped mascarpone & miso caramel

Add chicken keftedes +75 kr

Greek style meatballs seasoned with fresh mint, parsley, garlic, cumin and oregano.

Bar Food

Available 17-21.30

The snack board // 145

A delish collection of snacks to share between 2-3.

Greek salad dipping oil, hummus, almonds & olives & focaccia

Seasonal Meze // 130

Focaccia, whipped feta with roasted grapes & lemonmarinated fennel.

The greek meze // 165

Chicken keftedes, batata hara, confit garlic cream & olive tapade.

Creamy burrata // 110

Served with chives oil and our house made foccacia.

House made focaccia // 30

Hummus // 60

Homemade & served with toasted sesame seeds.

Greek salad dipping oil// 60

Olive oil with oregano, garlic, olives, feta, lemon zest and red wine vinegar.

Padrón // 70

Blistered Padrón peppers, lemon & sea salt

Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

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 diferent 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

Bananabread // 85

Served with whipped mascarpone & miso caramel

Chocolat fudge //85

Served with blackcurrent compote & crispy buckwheat

Beer

Draft 0,4

Carlsberg Pilsner // 60
Tuborg Classic // 65
Guinness // 80 **(0,5L)**
Mikkeller Windy Hill Hazy IPA // 75

Bottles / Cans 0,4

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

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

White

Madmed Le Blanc, Sauvignon B, Colombard, FR, Natur // 85 // 395
Weingut Nick Weiss Urban, Riesling, DE, Organic // 90 // 440
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

Madmed Le Orange, Sauvignon Blanc, Rolle, FR, 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

Rouge Pétard, Aramon, Langoudoc, FR Natural // 90 // 440
Elegance 43,06, Pinot Noir, FR, Organic // 95 // 475
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

Cocktails

Ace of Basil // 115

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

Carrot Cake // 120

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

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 dry Gin, Cocchi, Campari & Co2

Apuglia Fig Fizz // 120

Adriatico Amaretto dark roast, elderflower, jasmin, lime & fig soda.

The Greek Italian // 125

Adriatico Amaretto Bianco, Strawbar (Fresh strawberry spirit), maraschino liqueur, lime & Amarena cherry.

Spicy Mango Margarita // 125

Ocho Tequila, mezcal, mango, chili, lime.

Salted Espresso Martini 120

Black onyx vodka, salted caramel, espresso, coffee liqueur & caramel popcorn

Clear Whiskey Sour // 125

Bulleit bourbon, clarified lemon, bitters,

Clearly Passionate // 120

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

Paloma // 120

Cazadores Tequila, lime, agave & grape. All in a milk punch 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 O,O, passionfruit, milky oolong tea, lime & tonic.

Apuglia Floral Fizz // 105

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

Ginish & tonic // 95

Tanqueray O,O & three cents tonic water.

No Americano // 95

Apperitivo Roso & c02

Coffee & Drinks

Coffee

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 // 45

Cafe latte - large // 50

Ice latte // 48

Tea pot // 50

Organic tea from Tante T

**Cool mint, Quince, Ginger-lemon
or Moroccan mint**

Cold drinks

Homemade lemonade // 55

Choose between lemon, ginger or strawberry

Juicy LOVER // 55

Soda water, lemon, passionfruit, bergamot & electrolytes

Filtered purezza water // 25

Still or sparkling ad libitum pr. person