

lulu

BISTRO



B R E A K F A S T

- English breakfast - 400 g - 43 zł

(2 fried eggs, baked beans in tomato sauce, mushrooms, smoked bacon, frankfurters, grilled tomato, butter, bread)

- Classic breakfast - 250 g - 35 zł

(pastegg spread with chives, cheese, ham, cucumber, cottage cheese from Strzałkowo with chives, half a boiled egg, salad with cherry tomatoes, butter, Vermont bread)

 - Scrambled eggs or fried eggs or omelette with butter - 200 g - 25 zł
(3 eggs, baguette, butter, chives)

EXTRAS:

(bacon, ham, frankfurter, mushrooms, cheese, onion, egg - 50 g - 6 zł)

(sautéed chanterelles with butter, onion and parsley - 80 g - 18 zł)

- Eggs Benedict with crispy bacon - 250 g - 34 zł

(buttered brioche with spinach, hollandaise sauce, chives)

- Eggs Benedict with smoked salmon - 250 g - 36 zł

(buttered brioche with spinach, hollandaise sauce, chives)

 - Copenhagen breakfast - 280 g - 41 zł

(2 soft-boiled eggs, amber cheese, whipped butter with salt, cottage cheese from Strzałkowo with chives, sea salt flakes, Vermont bread)

- Chanterelles braised with bacon and chives - 320 g - 42 zł

(Vermont bread fried in egg with Parmesan and parsley, mint ricotta)

 - Turkish eggs with broad bean - 420 g - 39 zł

(poached eggs, browned butter, lemon skyr, braised tomatoes with harissa and garam masala, broad bean and mint purée, crumbled feta, micro herbs, grilled spelt bread)

- Croque Madame - 300 g - 43 zł

(buttered brioche, smoked ham, cheddar cheese, fried egg, béchamel sauce enriched with egg yolk, romaine lettuce)

S L I C E S O F B R E A D

- English-style roast beef - 280 g - 48 zł
(capers, truffle oil, rocket, parmesan, truffle mayo,
peperoncini, balsamic cream, chives)

- Beef tartare - 280 g - 48 zł
(beef, gherkin, onion, pickled cucumber, sriracha sauce, capers, mustard sauce, chives)

 - Halloumi cheese - 280 g - 44 zł
(guacamole, semi-dried cherry tomatoes, wild garlic pesto, pickled red onion)

S W E E T

 - Yeast pancakes - 300 g - 33 zł
(crushed strawberries with sour cream and muscovado sugar)

 - Baked crêpes - 300 g - 38 zł
(cottage cheese from Strzałkowo, fresh blueberries, vanilla-lavender sauce)

S T A R T E R

- Wine-and-butter prawns - 250 g - 52 zł
(local Brzoza chorizo, tomatoes, rocket, wild garlic baguette)

S O U P S

- Chanterelle soup on broth - 300 ml - 32 zł
(bacon, broad beans, dill semi-puff dumplings)
- Beetroot cold soup with Strzałkowo buttermilk - 300 ml - 29 zł
(egg, leek oil)

S A L A D S

- Salad with poultry liver - 300 g - 36 zł
(lettuce, purée made from apple and Żubrówka,
cucumber, pear, apple, lime vinaigrette)
- Caesar salad with chicken or halloumi cheese - 300 g - 45 zł
(romaine lettuce, anchovy-bacon sauce, cherry tomatoes,
parmesan, bacon, herb-garlic croutons)

MAIN COURSES

- Stir-Fry - 320 g - 46 zł

(pork tenderloin, wheat noodles, pepper, courgette, wood ear mushrooms, tamarind paste, soy sauce, lime, sesame, sesame oil, spring onion)

- Beef burger - 400 g - 54 zł

(100% grilled Polish heifer beef, butter bun, cheddar, mixed lettuce, tomato, pickled cucumber, red onion, BBQ sauce)

+ FRIES - 150 g - 12 zł

- Corn-fed chicken breast with cheddar sauce - 400 g - 59 zł

(potato purée, caramelised broccoli)

- Breaded pork chop - 480 g - 59 zł

(potato purée with braised onion and bacon, cucumber salad)

- „Fish&Chips” - 400 g - 66 zł

(Atlantic redfish fillet in beer batter, fries, young cabbage, carrot and dill slaw, tartare sauce with pickled cucumber and capers)

 - Spaghetti with chanterelles - 320 g - 58 zł
(white truffle sauce, parsley, Grana Padano cheese)

 - Baked Crêpes - 300 g - 38 zł

(Strzałkowo vanilla curd cheese, fresh blueberries, vanilla-lavender sauce)

COLD DRINKS

- Mineral water - 300 ml - 9 zł - 700 ml - 16 zł
(Cisowianka)

- Coca-Cola - Coca-Cola Zero - Sprite - Fanta- 250 ml - 10 zł

- Galvanina Century Bio Lemoniada - 355 ml - 18 zł
(with white tea, guava and lotus flower or with a grenade)

SMOOTHIE - JUICES

- Mango with orange and banana - 250 ml - 19 zł

- Spinach with celery and apple - 250 ml - 19 zł

- Cucumber with apple and spinach - 250 ml - 19 zł

- Strawberry with raspberries - 250 ml - 19 zł

- COLD PRESS - 250 ml - 19 zł
(orange or grapefruit)

COFFEE

- Caffè Crema - 190 ml - 14 zł
- 280 ml - 16 zł
- Cappuccino - 220 ml - 16 zł
- 280 ml - 19 zł
- Flat White - 190 ml - 18 zł
- 280 ml - 19 zł
- Espresso - 30 ml - 11 zł
- Doppio - 60 ml - 13 zł
- Latte Macchiato - 260 ml - 18 zł
- Flavored Latte - 260 ml - 19 zł
(with caramel, vanilla, nutty, cookies flavor)
- Espresso tonic - 200 ml - 19 zł
(espresso, tonic, lemon)
- Frappe - 350 ml - 21 zł ❄️
(espresso doppio, milk, cane sugar, ice)
- Latte Fredo - 350 ml - 19 zł ❄️
(espresso, milk, ice)
CHOICE OF SYRUP: vanilla, caramel, cookies
- Breakfast coffee - 260 ml - 15 zł
- Mocha - 260 ml - 16 zł
- Cocoa - 260 ml - 14 zł
- Milk - 200 ml - 7 zł
- Change milk to plant-based or lactose-free + 4 zł

TEA AND INFUSION

- Piag Tea - 250 ml - 14 zł
(Wake Me Up Breakfast, Sweet Sweet Cinnamon, Earl Grey Supreme, Tropical Vibe, Masala Chai, Super Girl, Japanese Sencha Kagoshima, Yummy Orange Rooibos, Awesome Fruits, Mint La La Land, Dragon Pearl Jasmine)
- Infusion from chamomile - 250 ml - 19 zł
- Infusion from hibiscus - 250 ml - 21 zł
- Moroccan tea - 450 ml - 22 zł
(green tea with cane sugar and peppermint)
- Blooming tea - 450 ml - 22 zł
(green tea with jasmine)
- Iced Tea - 250 ml - 21 zł ❄️
(black tea, hibiscus syrup, lime, mint)
- Cascara - 300 ml - 21 zł

LEMONADES

- Lemon - 250 ml - 19 zł
- Flavour options - 250 ml - 21 zł
(mango, melon, pineapple)

MATCHA

COLD

- Almond&Passion fruit - 220 ml - 23 zł
(with almond milk and passion fruit purée)
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(with almond milk and passion fruit purée)

HOT

- Matcha Latte - 260 ml - 19 zł

S P I R I T S

- Baltic 40% vol.	- 40 ml - 9 zł - 500 ml - 90 zł	- Bombay Sapphire Gin 40% vol.	- 40 ml - 10 zł
- Chivas Regal 12 YO 40% vol.	- 40 ml - 16 zł	- Tanqueray 47,3% vol.	- 40 ml - 19 zł
- Jameson 40% vol.	- 40 ml - 16 zł	- Hennessy Very Special 40% vol.	- 40 ml - 20 zł
- Havana Club 3 Años 37,5% vol.	- 40 ml - 12 zł	- Jägermeister 35% vol.	- 40 ml - 12 zł
- Martini Bianco (Extra Dry 18% vol.) (Rosso 14,5% vol.)	- 100 ml - 12 zł	- St. Germain 20% vol.	- 40 ml - 10 zł
		- Aperol 11% vol.	- 40 ml - 12 zł

B E E R S - B R O W A R M O C Z Y B R O D A

- Czas Serferów 4,5% vol.	- 500 ml - 18 zł	- Ciemność widzę 5,5% vol.	- 500 ml - 18 zł
- Light Sour Delicious 3,5% vol.	- 500 ml - 18 zł	- Stopem w Beskidy (non-alcoholic)	- 500 ml - 18 zł

C O C K T A I L S

- 31 zł - Wesota Malina - (Baltic vodka, Triple Sec liqueur, Sprite, raspberries, brown sugar)	- Orzeźwiająca Bergamotka - 29 zł - (bergamot liqueur, tonic, lime juice)
- 21 zł - Mimosa - (La Farra Prosecco, orange juice)	- Limoncello Spritz - 29 zł - (Limoncello, La Farra Prosecco, sparkling water, lemon juice)
- 32 zł - Pornstar Martini - (vanilla vodka, Passoa, Prosecco, vanilla syrup, passion fruit purée, lime juice, passion fruit)	- Aperol Spritz - 32 zł - (Aperol, La Farra Prosecco, soda water, orange)

- Lulu Bistro -
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