

# Menu

## CIRKUS MENU

### The Circus Building's signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter.

### Main course

Herb-crusted slow-roasted pork loin, garlic and mint sauce, butter-fried potatoes, and seasonal vegetables.

### Dessert

Lemon poppy seed cake with cherry mousse, cinnamon-infused lemon curd, and browned white chocolate.

## VEGAN MENU

### Soup\*

Broccoli soup with coconut milk, served with bread.

### Main course

Asparagus risotto arancini, silky carrot purée, baked pointed cabbage, and roasted chickpeas.

### Dessert

Lemon poppy seed cake with cherry mousse and cinnamon-infused lemon curd.

## BEEF MENU + ADDITIONAL 85 DKK

### The Circus Building's signature soup

Cauliflower soup with chili and white chocolate, served with bread and browned butter.

### Main course

Beef tenderloin with berbere emulsion, potato fondant, herb roasted broccoli, pickled peppers, and red wine sauce

### Dessert

Lemon poppy seed cake with cherry mousse, cinnamon-infused lemon curd, and browned white chocolate

**\*It is possible to change the vegan soup to The Circus Building's signature soup - Select the "Vegan with The Circus Building's soup" option when placing your order.**

*Allergies, diabetes, or special requests must be given no later than 8 days before your visit. Groups of 24 or more upon request only. Valid from August 2026 to June 2027. We take no liability for printing errors and minor changes. All prices are per person.*

# Drink Menu

## SPARKLING WINE

Prosecco "Tor del Colle", Italy  
Moscato "Cala del Mar", Spain

69 DKK / 399 DKK  
65 DKK / 389 DKK

## CHAMPAGNE

Philippe de Nantheuil Brut  
"Esprit Nature G", Henri Giraud  
Moët & Chandon, Brut Impérial  
Moët & Chandon, Brut Impérial, Magnum 1,5 l  
Krug "Grande Cuvée" – 172nd Edition

139 DKK / 849 DKK  
1199 DKK  
1499 DKK  
2799 DKK  
3699 DKK

## WHITE WINE

### Fresh & Dry:

Tebaldo Bianco, Apulia, Italy  
*Apple, peach, sea salt*

79 DKK / 359 DKK



Sancerre "Le Merisiere", Jean Pabiot, Loire, France  
*Grapefruit, peach, passion fruit*

849 DKK

Chablis "Cellier du Valvan", Louis Jadot, Bourgogne, France  
*Apple, star fruit, minerals*

869 DKK



### Fruity & aromatic:

Riesling Dachs, Pfalz, Germany    
*Green apples, lime, honey*

459 DKK

Sauvignon Blanc "F de Fesles", Château de Fesles, Loire, France  
*Passion fruit, grapefruit, honey*

499 DKK

Chardonnay "Wild House", Wildeberg, South Africa    
*Apple, pineapple, butter*

89 DKK / 399 DKK

### Intense & full-bodied::

Chablis 1st Cru "Fourchaume", Louis Jadot, Burgundy, France  
*Butter, apple, pineapple*


1299 DKK

Tenerife "Vidonia", Suertes del Marques, Spain  
*Lemon, herbs, flowers*

1149 DKK

Condrieu "Invitare", M. Chapoutier, Rhône, France  
*Peach, mandarin, rose*

1249 DKK

Pinot Grigio, Domini del Leone, Veneto, Italy   
*Peach, lemon peel, almond*

539 DKK



# Drink Menu

## ROSÉ WINE

Chiarretto Bardolino Rosé, Tommasi, Veneto, Italy  
*Cherry, plum, fig*

79 DKK / 379 DKK

AIX Rosé, Provence, France  
*Green apples, herbs, currants*

469 DKK

Sweet Rosé - White Zinfandel "Stone Peak", California, USA  
*Strawberry, peach, blueberry*

399 DKK

## RED WINE



### Elegant & sooth:

Tebaldo Rosso, Apulia, Italy  
*Blackcurrant, plum, cinnamon*

79 DKK / 359 DKK

Bourgogne Rouge, Pinot Noir, Louis Jadot, Bourgogne, France  
*Raspberry, mushroom, clove*

649 DKK

Barbera d'Asti Superiore, Alasia, Piemonte, Italy    
*Blueberry, herbs, blackberry*

479 DKK



### Fruity & aromatic:

Ripasso Valpolicella "Il Sestante" Tommasi, Veneto, Italy  
*Fig, chocolate, cherry*

559 DKK


Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France  
*Blackcurrant, spices, plum*

89 DKK / 399 DKK

Tempranillo "Generación 76", Bodegas Tempore, Aragon Spain    
*Fig, cedar, tobacco*

499 DKK

### Intense & full-bodied:

Châteauneuf-du-Pape "Granières", Chateau La Nerthe, Rhône, France   
*Plum, herbs, almond*

1149 DKK

PSI, Peter Sisseck, Ribera del Duero, Spain  
*Leather, plum, raspberry*

1249 DKK

Amarone della Valpolicella Classico, Tommasi, Veneto, Italy  
*Blackberry, black pepper, chocolate*

869 DKK

Zinfandel "Diamond Collection", Francis Ford Coppola, California, USA  
*Blackcurrant, tobacco, cinnamon*

739 DKK

## SWEET WINE & PORT

Moscato "Cala del Mar", Spain

49 DKK / 389 DKK

Kings Tawny Port, Warre's

65 DKK / 489 DKK

Late Bottled Vintage Port, Warre's

749 DKK

 ORGANIC

 VEGAN

 SUSTAINABLE

# Drink Menu

## BEER

Carlsberg Pilsner  
*25 cl / 50 cl / Pitcher 1,8 l*

39 DKK / 72 DKK / 239 DKK

Tuborg Classic  
*25 cl / 50 cl / Pitcher 1,8 l*

42 DKK / 78 DKK / 259 DKK

1664 Blanc  
*25 cl / 50 cl / Pitcher 1,8 l*

49 DKK / 89 DKK / 299 DKK

Carlsberg Pilsner Profil  
*33 cl bottle*

59 DKK

Brooklyn Stonewall IPA  
*33 cl bottle*

79 DKK

Grimbergen Blonde  
*33 cl bottle*

79 DKK

Grimbergen Double Ambrée  
*33 cl bottle*

79 DKK

Guinness  
*50 cl can*

89 DKK

## READY TO DRINK / BREEZER

Pineapple / Passionfruit & Mango / Raspberry & Yuzu  
*27,5 cl bottle*

60 DKK

## CIDER

Somersby Apple  
*25 cl / 50 cl / Pitcher 1,8 l*

49 DKK / 89 DKK / 299 DKK

## LONG DRINKS

Gin & Tonic, Rum & Coke etc.

2 cl 79 DKK / 4 cl 109 DKK

## COCKTAILS

Whiskey Sour, Gin Hass, etc.

fra 129 DKK

# Drink Menu

## COFFEE DRINKS

Irish coffee, coffee with Baileys, etc.

4 cl 119 DKK / 6 cl 139 DKK

## AVEC

Liqueurs, Whiskey, Cognac, etc.

from 22 DKK / cl

## BUCKETS

### Beer Bucket:

2 bottles of Brooklyn Stonewall IPA

2 bottles of Grimbergen Blonde

2 bottles of Grimbergen Double Ambrée

399 DKK

### Breezer Bucket:

2 bottles of Pineapple

2 bottles of Passionfruit & Mango

2 bottles of Raspberry & Yuzu

299 DKK





# Drink Menu

## MINDFUL DRINKING

### Bubbles without alcohol:


Oddbird Blanc de blancs, 0,0%, Languedoc-Roussillon, France

69 DKK / 389 DKK

Copenhagen Sparkling Tea "Blå", 0,0%, Denmark  

439 DKK

### White wine & red wine without alcohol:

Sauvignon Blanc 0,0%, DiVin, Loire, France 

79 DKK / 359 DKK

Pinot Noir 0,0%, DiVin, Loire, France 

79 DKK / 359 DKK

### Beer without alcohol:

Carlsberg Nordic Pilsner 0,0%

52 DKK

33 cl bottle

1664 Blanc 0,0%

79 DKK

33 cl bottle

## SOFT DRINKS

36 DKK / 57 DKK / 185 DKK

Coca-Cola, Coca-Cola Zero, Sprite Zero, Fanta Orange, Schweppes Lemon

25 cl / 50 cl / Pitcher 1,8 l

## ENERGY DRINK

45 DKK

Red Bull / Red Bull Sugar Free

25 cl can

## COFFEE & TEA

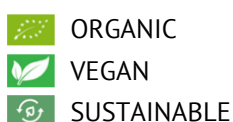
35 DKK

## WATER

39 DKK

Waseen water with or without sparkling

75 cl bottle



# Drink Menu

## VALUE PACKAGES

Only available with pre-order

### COFFEE & AVEC

110 DKK

Pre-order coffee and house avec (4 cl)

- save more than 10%

### PROSECCO & COFFEE

90 DKK

Pre-order prosecco as aperitif and coffee for dessert

- save more than 10%

### SPRITZ & PROSECCO

590 DKK

2 glasses of Spritz of your choice (Aperol, Sarti, Campari, Limoncello)

1 bottle of Prosecco

- save more than 10%

### SPRITZ & CHAMPAGNE

990 DKK

2 glasses of Spritz of your choice (Aperol, Sarti, Campari, Limoncello)

1 bottle of house Champagne

- save more than 10%

# Drink Menu

## WINE PACKAGES FOR 2 PERSONS

Only available with pre-order

### BASIC WINE PACKAGE

699 DKK

Two glasses of Prosecco

One bottle of Chardonnay "Wild House", Wildeberg or

One bottle of Cabernet Sauvignon/Syrah "Sensas" or

One bottle of Chiaretto Bardolino Rosé, Tommasi

One bottle of water

Two glasses of dessert wine *or* 4 cl house avec

Coffee *or* tea

### DE LUXE WINE PACKAGE

899 DKK

Two glasses of Champagne

One bottle of Sauvignon Blanc "F de Fesles", Château de Fesles, Loire or

One bottle of Barbera d'Asti Superiore, Alasia, Piedmont

One bottle of water

Two glasses of dessert wine *or* 4 cl house avec

Coffee *or* tea

### ROYAL WINE PACKAGE

1349 DKK

Two glasses of Champagne

One bottle of Chablis "Cellier du Valvan", Louis Jadot, Burgundy or

One bottle of Sancerre "Le Merisiere", Jean Pabiot, Loire or

One bottle of Amarone della Valpolicella Classico, Tommasi, Veneto

One bottle of water

Two glasses of dessert wine *or* 4 cl luxury avec

Coffee *or* tea

