

# Menu & Drinks

## CIRCUS MENU

### The Circus Building's signature soup

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

### Starter

A modern interpretation of Peruvian causa A chilled potato terrine topped with shrimp tossed in feta cheese and smoked chili, served with olive dressing and crispy potato flakes

### 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 made from coconut milk, served with bread

### Starter

Vegan ceviche on a chilled potato terrine with chili mayo, olive dressing, and crispy potato flakes

### Main course

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

### Dessert

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

## BEEF MENU + SUPPLEMENT 95 DKK

### The Circus Building's signature soup

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

### Starter

A modern interpretation of Peruvian causa A chilled potato terrine topped with shrimp tossed in feta cheese and smoked chili, served with olive dressing and crispy potato flakes

### 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

## AD LIBITUM PACKAGES (SERVED DURING DINNER - 3 HOURS)

White wine, red wine, draught beer (Carlsberg Pilsner and Tuborg Classic), soft drinks, filtered water & coffee/tea. Must be ordered for the entire party

### Silver ad libitum

DKK 479

Tebaldo Bianco, Apulien, Italy  
Tebaldo Rosso, Apulien, Italy  
Chiaretto Bardolino Rosé, Italy

### Gold ad libitum

DKK 519

Chardonnay "Wild House", Wildeberg, South Africa  
Cabernet Sauvignon/Syrah "Sensas", Languedoc-Roussillon, France  
Chiaretto Bardolino Rosé, Italy

## APERITIFS

Prosecco "Tor del Colle", Italy

DKK 69

Moscato "Cala del Mar", Spain

DKK 65

Champagne, Philippe de Nantheuil Brut

DKK 139

## LIQUEURS

Liqueurs, whiskey, cognac, etc.

From DKK 22 per cl.

## DRINK COUPONS

It is possible to order coupons for beer, wine, soft drinks or drinks.

Contact your Event Producer for further information.

\*Vegetarians will be served the Circus Building's signature soup.

The entire party must order the same menu (except the vegan menu). Valid from August 2026 to June 2027. We take no liability for printing errors and minor changes.



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