

Menu

CIRCUS CHRISTMAS 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 with red cabbage and honey-roasted apples. Sauce flavored with orange and star anise, served with butter-fried potatoes.

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 95 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 November 30 and December 1, 2026. 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

399 DKK

2 bottles of Grimbergen Blonde

2 bottles of Grimbergen Double Ambrée

Breezer Bucket:

2 bottles of Pineapple

299 DKK

2 bottles of Passionfruit & Mango

2 bottles of Raspberry & Yuzu



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

