

Nothing's better than show, food & **DRINKS**

Welcome to The Circus Building

Show Cocktails

The Circus Building's signature cocktails

Vodka Margarita

"A new flavour every sip"

A perfect balance of martini and margarita, this cocktail blends agave, pineapple, lime, and a touch of smoke for a bold, unforgettable flavor. Served with a half-salted rim – enjoy it your way.

129,-



Sabrina

"Sabrina Carpenter – Espresso"

A sophisticated twist on the classic. This Espresso Martini combines rich coffee notes, the soft sweetness of Amaretto and a velvety coconut foam – for a layered and luxurious taste experience.

129,-



Show Cocktails

The Circus Building's signature cocktails

Pink Angel

“Fluffy as a cloud – punchy as the storm”

A well-balanced blend of vodka, lemon curd, and bitter Campari – topped with burnt raspberry foam for a sweet edge and a flavour journey like no other.

129,-



Experiment SMB

“If liquorice was a drink, not a shot”

A modern cocktail built on Sambuca. Its bold liquorice flavor takes center stage, while cassis and lavender elevate the drink to its full potential.

129,-



Disco Bowls

A sparkling cocktail experience with a sweet and tangy twist

Mix a bottle of Moët or Moët Ice with our signature cocktail bottle featuring Smirnoff vodka, rhubarb liqueur, lime juice, rhubarb syrup and triple sec.



Small Disco Bowl:

1 x bottle Moët 700 ml
5 x mango mimosa shot syringes
5 x special cocktail bottles

2500,-

Large Disco Bowl:

1 x bottle Magnum Moët 1500 ml
12 x mango mimosa shot syringes
8 x special cocktail bottles

4500,-

How to mix your cocktail:

Pour the cocktail into your cava glass – about $\frac{3}{4}$ full – then top it off with a splash of Moët for that sparkling finish.

As for the shot syringe? Sip it solo and feel the twist.

Cocktails

Vodka based

Strawberry Moscow Mule 119,-

“The closest you’ll ever get to Strawberry Daiquiri”

Freshness is the core of this vodka and ginger beer mixture.
We spice it up with a touch of strawberry puree.

Pornstar Martini 129,-

“Do you really look like one?”

A vanilla-like aroma ambiently combined with the passion
puree flavour. Sparkled up by a shot of Prosecco.

Espresso Martini 119,-

“Caffeine addiction brought you here”

The strong aroma of a coffee blend with vodka, met by the
sweetness of Kahlua creates this masterpiece.

Cocktails

Tequila based

Paloma 129,-

“Nobody can hate a good Paloma”

This popular tequila, lime, grapefruit soda combo is unbeatable.

Coconut Margarita 129,-

“Makes you go loco for coco”

Experience a Margarita you've never tasted before. The slight sourness of a classic Margarita is met by a pleasant, coconut taste with a hint of vanilla.

Spicy Mango Margarita 129,-

“Imagine being on the beach... at a Mexican restaurant”

Our amazing Margarita recipe gets tweaked once again, this time with some pleasant mango puree, orange juice and spicy chili flakes.

Cocktails

Rum based

Rum Old Fashioned

129,-

“The new-fashioned way”

A truly amazing experience built on simple ingredients:
Plantation XO dark rum, sugar syrup and chocolate bitters.

Sunset Blush

119,-

“The light of a bubbly sunset”

Your all-time favourite Morgan Spiced with Aperol blend craft.
With notes of apple and a hint of mango this drink really does
the job. Topped with Prosecco!

The Darker the Stormier

129,-

“The brighter – the sunnier”

The classic recipe of a Dark n' Stormy with a slight twist of
orange juice, honey syrup and cinnamon stick. This recipe is
designed to taste better, the longer it stays in the glass.

Apple Spice

119,-

“Bubbles with rum? Yes, bubbles with rum”

Captain Morgan is very popular in cocktails. In this one, we made
it shine alongside champagne. With hits of apple and the fizz
of Champagne, the spice notes kick through in a wonderful
combination.

Cocktails

Gin based

Gin Hass

119,-

“Is this Denmark’s new national drink?”

A straight out of Denmark recipe you don’t want to miss. Mango syrup sweetness, gin dryness and lime freshness, all combined with lemon soda.

Botanic Club

129,-

“Snoop’s Gin n the Juice, but better”

Botanic Club combines the crisp botanicals of gin with the zesty brightness of grapefruit and the smooth sweetness of Licor 43. Finished with a bubbly splash of lemon soda, this cocktail is an effervescent and refreshing sip perfect for a night out.

Cocktails

Sour selection

Whiskey Sour 129,-

“When plain whiskey is just not your thing”

A whiskey sour recipe served in a Margarita coupe, with a slightly smoky flavour.

Limoncello Sour 119,-

“The Mamma Mia of sours”

Citrusy and punchy flavours, balanced with honey notes for the perfect, creamy sweet and sour experience. Probably a sour you will tell your friends about.

Amaretto Sour 119,-

“Sour isn’t really your thing, is it?”

The classic almondy sweet flavours balance with the sour mix and egg whites, ensuring a wonderful experience.

Rhubarb Sour 119,-

“Adventurous type, we like to see that”

The tangy, tart-like flavour of rhubarb works wonders in a sour. Generally intended for dessert, rhubarb is quite a flavour to throw in a sour cocktail. Paired with a touch of vodka and the slightly sour aroma, this cocktail is an adventure.

Cocktails

Spritz selection

Aperol Spritz 129,-

The Summer Spritz that will live for eternity

The classic Aperol and Prosecco combination with a touch of soda – all freshened up by a slice of orange.

Campari Spritz 129,-

The go-to choice of something 'not too sweet'

A classic spritz with a slightly bitter aftertaste, the Campari Spritz is meant for people that prefer bitter over sweet.

Sarti Spritz 129,-

Want something new, but not that new?

Sarti is known for its blood orange and mango flavours. In this Spritz mix we gave it a touch of elderflower sweetness, ensuring more pleasant aromas.

Limoncello Spritz 129,-

Italy's favourite Spritz

The Italian classic Limoncello Spritz consists of lemon liqueur and Prosecco. We spiced it up even further with a touch of honey syrup.

Cocktails

Don't forget us

Vanilla Punch

129,-

"If ice cream was a candy, and candy was a drink"

Surrounded by sweet flavours, Vanilla Punch consists of triple sec orange notes well balanced with vanilla and pineapple sweetness. Sparkled up with citrus tones and Sprite bubbles, this drink is a dessert in a glass.

Old Fashioned

129,-

"The old-fashioned way"

A truly amazing experience built on simple ingredients: Maker's Mark Bourbon, sugar, and Angostura bitters.

Long Island Iced Tea

179,-

"One of each would be too much"

When you like vodka, gin, rum, tequila - and let's be honest you know exactly what you're getting into.

Cocktails

Gin & Tonic selection

Tanqueray n' Schweppes Tonic 4 cl 107,-

Served with a lime slice

Hernö n' Fingers Crossed Tonic 4 cl 149,-

Served with dried red pepper and lemon peel

Hendricks n' Fingers Crossed Tonic 4 cl 173,-

Served with cucumber peel and black pepper

Monkey 47 n' Fingers Crossed Tonic 4 cl 185,-

Served with grapefruit peel and a lemon slice

Cocktail Pitchers

Strawberry Moscow Mule

Pitcher 649,-

“The closest you’ll ever get to Strawberry Daiquiri”

Freshness is the core of this vodka and ginger beer mixture. We spice it up with a touch of strawberry puree.

Paloma

Pitcher 699,-

“Nobody can hate a good Paloma”

This popular tequila, lime, grapefruit soda combo is unbeatable.

Gin Hass

Pitcher 649,-

“Is this Denmark’s new national drink?”

A straight out of Denmark recipe you don’t want to miss. Mango syrup sweetness, gin dryness and lime freshness, all combined with lemon soda.

The Darker the Stormier

Pitcher 699,-

“The brighter and sunnier”

The classic recipe of a Dark n’ Stormy with a slight twist of orange juice, honey syrup and cinnamon stick. This recipe is designed to taste better, the longer it stays in the glass.

Virgin Cocktails

Bubble Leaf

89,-

"If lemon tea was to be a cocktail."

A crisp, sweet and sour effervescent taste consisting of Arensbak bubbles, citrus notes and elderflower sweetness.

Strawberry Mule

69,-

"I don't need alcohol to have a good time"

Enjoy our alcohol-free Moscow Mule for the taste, not for the booze.

The Driver's Choice

69,-

"For the designated driver"

A well balanced and complex experience without spirits. Passion juice, lime and raspberry all mixed together and topped with a raspberry foam.