

MENU

NEW YEARS MENU

Wallmans 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

Happy New Year

One glass of Prosecco and kransekage

VEGAN MENU

Soup*

Broccoli soup made with 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 and cinnamon-infused lemon curd

Happy New Year

One glass of Prosecco and kransekage

*It is possible to replace the vegan soup with Wallmans signature soup – choose "Vegan with Wallmans soup" when ordering.

Allergies, diabetes, or special requests must be communicated no later than 28th of December 2026

Wallmans

DRINK MENU

SPARKLING WINE

Prosecco "Tor del Colle", Italien
Moscato "Cala del Mar", Spanien

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 and dry:

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

79 DKK / 359 DKK



Sancerre "Le Merisiere", Jean Pabiot, Loire, France
Grapefruit, peach, passionfruit – Ruuuun up for another bottle...

849 DKK

Chablis "Cellier du Valvan", Louis Jadot, Bourgogne, France
Apple, starfruit, minerals

869 DKK



Fruity and aromatic:

Riesling Dachs, Pfalz, Tyskland  
Green apples, lime, honey – Be careful you don't get addicted...

459 DKK

Sauvignon Blanc "F de Fesles", Château de Fesles. Loire, France
Passionfruit, grapefruit, honey – Tastes good on Mondays and Saturdays...

499 DKK

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

89 DKK / 399 DKK

Intense and full-bodied:

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

1299 DKK

Tenerife "Vidonia", Suertes del Marques, Spain
Lemon, herbs, flowers – Spain's best white wine you've never heard of...


1149 DKK

Condrieu "Invitare", M. Chapoutier, Rhône, France
Peach, mandarin, rose – If you start dancing, it's the wine's fault...

1249 DKK

Pinot Grigio, Domini del Leone, Veneto, Italy 
Peach, lemon zest, almond

539 DKK

 ORGANIC
 VEGAN
 SUSTAINABLE

Walkmans

DRINK MENU

ROSÉ WINE

Chiaretto Bardolino Rosé, Tommasi, Veneto, Italy
Cherry, plum, fig

79 DKK / 379 DKK

AIX Rosé, Provence, France
Green apples, herbs, redcurrant

469 DKK

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

399 DKK

RED WINE



Elegant and smooth:

Tebaldo Rosso, Apulia, Italy
Blackcurrant, plum, cinnamon

79 DKK / 359 DKK

Bourgogne Rouge, Pinot Noir, Louis Jadot, Bourgogne, France
Raspberry, mushrooms, clove

649 DKK

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

479 DKK



Fruity and aromatic:

Ripasso Valpolicella "Il Sestante" Tommasi, Veneto, Italy
Fig, chocolate, cherry – Your safe choice if you've gone wrong...

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 and 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 – Produced by Denmark's most famous winemaker, the man behind Spain's most expensive wine, Pingus.

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 WINES AND PORT

Moscato "Cala del Mar", Spanien

49 DKK / 389 DKK

Kings Tawny Port, Warre's

65 DKK / 489 DKK

Late Bottled Vintage Port, Warre's

749 DKK

 ORGANIC

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Walkmans

DRINK MENU

BEER

Carlsberg Pilsner <i>25 cl / 50 cl / Pitcher 1,8 l</i>	39 DKK / 72 DKK / 235 DKK
Tuborg Julebryg* <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 79 DKK / 269 DKK
1664 Blanc <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 89 DKK / 299 DKK
En tur i manegen IPA (Cirkusbygningens 140 years anniversary beer) <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 89 DKK / 299 DKK
Carlsberg Pilsner Profil <i>33 cl bottle</i>	59 DKK
Brooklyn Stonewall IPA <i>33 cl bottle</i>	79 DKK
Grimbergen Blonde <i>33 cl bottle</i>	79 DKK
Grimbergen Double Ambrée <i>33 cl bottle</i>	79 DKK
Guinness <i>44 cl can</i>	89 DKK

READY TO DRINK / BREEZER

Pineapple / Passionfruit & Mango / Raspberry & Yuzu <i>27,5 cl bottle</i>	60 DKK
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CIDER

Somersby Apple <i>25 cl / 50 cl / Pitcher 1,8 l</i>	49 DKK / 89 DKK / 299 DKK
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LONG DRINKS

Gin og Tonic, Rom og Cola etc.	2 cl 79 DKK / 4 cl 109 DKK
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COCKTAILS

Whiskey Sour, Gin Hass etc.	from 129 DKK
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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:

To bottle Brooklyn Stonewall IPA

To bottle Grimbergen Blonde

To bottle Grimbergen Double Ambrée

399 DKK

Breezer Bucket:

To bottle Pineapple

To bottle Passionfruit & Mango

To bottle Raspberry & Yuzu

299 DKK



DRINK MENU

MINDFUL DRINKING

Sparkling 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 and 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

WATER

39 DKK

Waseen water with or without sparkling

75 cl bottle

DRINK MENU

AD LIBITUM PACKAGES

Only available with pre-order

White, rosé and red wine, draft beer (Carlsberg Pilsner and Tuborg Julebryg), soft drinks, filtered water and coffee ad libitum from show start until 21:30. Valid only with a combined order for the entire party (min. 12 people).

SILVER AD LIBITUM

519 DKK

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

SILVER AD LIBITUM + ONE GLASS OF DESSERT WINE

549 DKK

Moscato" Cala del Mar", Spain

GOLD AD LIBITUM

549 DKK

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

GOLD AD LIBITUM + ONE GLASS OF DESSERT WINE

589 DKK

Moscato" Cala del Mar", Spain



DRINK MENU

BENEFIT PACKAGES

Only available with pre-order

SPRITZ AND PROSECCO

2 glasses of optional Spritz (Aperol, Sarti, Limoncello)

1 bottle of Prosecco

- save more than 10%

590 DKK

SPRITZ AND CHAMPAGNE

2 glasses of optional Spritz (Aperol, Sarti, Limoncello)

1 bottle of the house Champagne

- save more than 10%

990 DKK

DRINK MENU

WINE PACKAGES FOR TWO PERSONS

Only available with pre-order

BASIC WINE PACKAGE

499 DKK

One bottle of Chardonnay "Wild House", Wildeberg or
One bottle of Cabernet Sauvignon/Syrah "Sensas" or
One bottle of Chiacetto Bardolino Rosé, Tommasi, Veneto
One bottle of water
Two glasses of dessert wine or 4 cl house avec

DE LUXE WINE PACKAGE

569 DKK

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

ROYAL WINE PACKAGE

999 DKK

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