

# Welcome

to **The Circus Hotel Breakfast Lounge!**

To help start your day in the best way possible, we created **The Lounge** - a breakfast haven which aims to unite all the best parts of your morning. Wake up to the aromas of specialty coffee provided by our friends from **Vote Roastery** or indulge in the carefully selected tea blends brought to you by **Paper & Tea**, the hotspot of artisan teas in Berlin.

Our food selection is available from **7am until 11am** and offers a variety of pastries baked in-house, as well as a hearty selection of warm dishes, all prepared by our culinary partners from **Codos**. You will find both sweet and savoury options displayed on beautiful handcrafted artisanal ceramic plates, designed especially for **The Circus Breakfast Lounge** by the world-renowned artist **Stefanie Hering**. Granolas and other delicious options are also available as the perfect option for days when you need something quick and satisfying to start your day.

At **The Circus**, we love supporting small local businesses that value high-quality organic ingredients and strive towards sustainability and reducing their carbon footprint. We aimed to create a menu that reflects these values and share with you our true love for an exceptional breakfast experience. We hope you enjoy it.

Have a wonderful day.

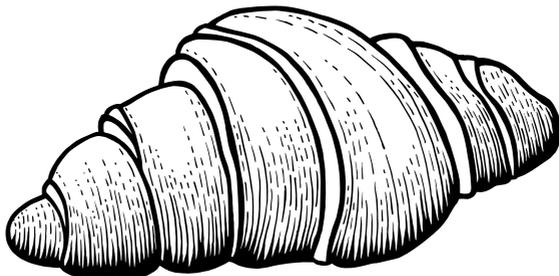
**The Circus Team**

# Pastries and Granolas

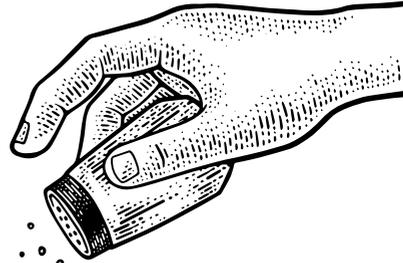
Available daily from 7 - 11am

Our assortment of high-end baked goods comes from our partners at **Black Apron Bakery**, where they are prepared fresh daily using premium ingredients from local suppliers. Our granolas are made by **Lichterjung** using organic, gluten free and vegan ingredients.

<b>Butter Croissant</b>	1,3,7	2.90€
+ butter and jam		1.00€
<b>Cruffin</b>	1,3,7, *	4.50€
The best of two worlds: A hybrid of muffin and croissant with different fillings		
<b>Pain au chocolat</b>	1,3,7	2.80€
Valrhona Muscovado white chocolate		



<b>Cinnamon or Raspberry Roll</b>	3,7	3.20€
<b>Savoury Danish</b> with cream cheese, Appenzeller blue cheese, tomato and chives	1,3,7	4.80€
<b>Banana Bread</b> vegan, gluten-free, refined sugar-free	6	3.80€
<b>Lichterjung Granola</b> <b>Cocoa Coconut/Almond Cashew</b> served with yogurt, fruits and nuts	*	5.50€



# Codos Breakfast

Served from 8am - 11am

Our breakfast menu is designed by Özlem and Cihan, the masterminds behind Codos and Black Apron Bakery. Their selection of warm classics and quick options on-the-go is prepared using only premium quality products and carefully selected ingredients. Their goal is to create a breakfast spread that caters to every taste. However, if you have any additional requests or concerns, our staff is more than happy to help.

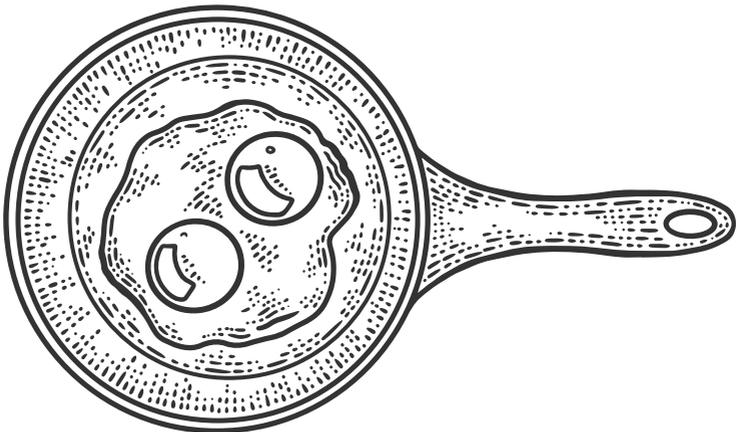
<b>Toasted Biscuit</b>	1,7	3.90€
Served with butter, jam and cream cheese		
<b>Butter Croissant</b>	1,7,3	3.90€
Served with butter, jam and cream cheese		
<b>Grilled Cheese</b>	1,7,3	5.90€
Melted cheese on sourdough bread		

<b>Codos Signature Porridge</b>	8	6.90€
Gluten free oats, apples, kumquat, caramelized nuts		
<b>Codos Signature Granola</b>	7,8	7.90€
Served with greek or coconut yogurt (vegan), banana, berries		
<b>Eggs any style</b>	1,3,7,10	7.90€
Served with sourdough bread and greens		
+ cheddar	7	1,50€
+ mushroom		1.50€
+ bacon from local butcher		4.00€
<b>Vegan Tofu scramble</b>	1,10	9.90€
Served with sourdough bread and greens		
<b>Buttermilk Pancakes</b>	1,3,7	7.90€
Served with butter and maple syrup		
+ berries		3.00€
+ bacon from local butcher		4.00€
<b>Turkish Eggs (vegetarian)</b>	1,3,7,8	12.90€
Sourdough bread, goat labneh, poached eggs, chili oil, tomato, dukkah		

**Avo Lox Biscuit** 1,3,4,7,8 11.90€  
Biscuit, cream cheese, avocado,  
in-house cured salmon, served with  
greens and topped with hazelnuts  
+ poached egg 1.50€

**Breakfast Burrito** 1,3,7,10 13.90€  
Scrambled eggs, cream cheese, chorizo,  
sautéed mushrooms, caramelized onions,  
avocado, romaine lettuce. Served with  
a side of baked potatoes, sour cream,  
and green harissa

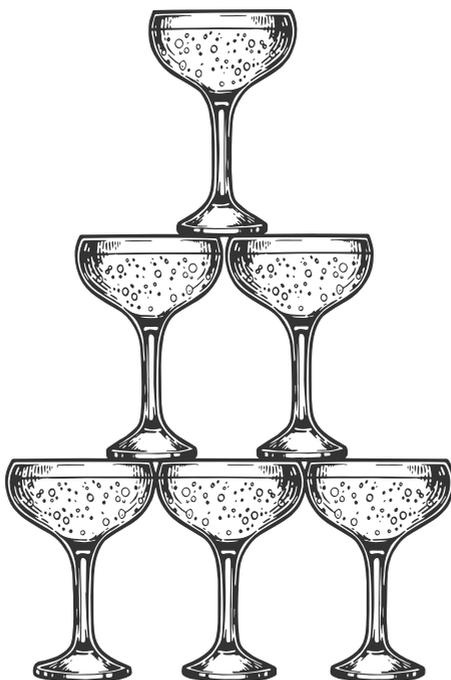
**Breakfast Burrito (vegan)** 1,8,10 14.90€  
Tofu scrambled eggs, vegan cream cheese,  
sautéed mushrooms, caramelized onions,  
avocado, romaine lettuce. Served with a  
side of baked potatoes, vegan lime mayo,  
and green harissa



# Champagne & Sparkling Wine

Nicolas Feuillatte <sup>22</sup>	0,21	25€
Champagne Réserve	0,751	80€
Exclusive Brut Chouilly		

Villa Marcello	0.11	6.50€
Brut Doc 2018	<sup>2</sup> 0.751	32€
Prosecco		
Mazzei, Veneto		



# Coffee

Our beans are supplied by **Vote** - a Berlin based roastery that supports creating a more fair and equitable chain in the coffee industry. The Circus blend of choice is called „**Heute**“ and it is Vote's signature espresso blend, composed of 75% Brazilian and 25% Colombian beans.

Espresso	1	1.90€ / 2.40€
Espresso Macchiato	1	2.40€ / 2.80€
Flat White	1	3.60€
Americano	1	2.40€ / 2.80€
Cappuccino	1	3.20€ / 3.80€
Latte	1	3.80€
Villamaria Filter Coffee	1	2.80€
Villamaria Sugarcane Decaf	1	2,40€ / 2.80€
Cold Brew Nitro Coffee	0,25l	4.00€

Oat milk also available



# Tea

Our tea selection comes from **Paper & Tea** - true pioneers of a modern tea culture who source organic tea blends from all corners of the world. Based in Berlin since 2011, **P & T** stands for a unique approach to the ancient culture of tea drinking, infusing it with modern flavors and innovative tea accessories.

**Golden Earl** 3.00€

A sensuous, citrusy mix of natural bergamot essential oil and Yunnan golden-bud black tea leaves

**Tip of the Morning** 3.00€

A breakfast staple created by the P & T special recipe which pairs the rich and malty with vibrantly aromatic teas from India

**Unter den Linden** 3.00€

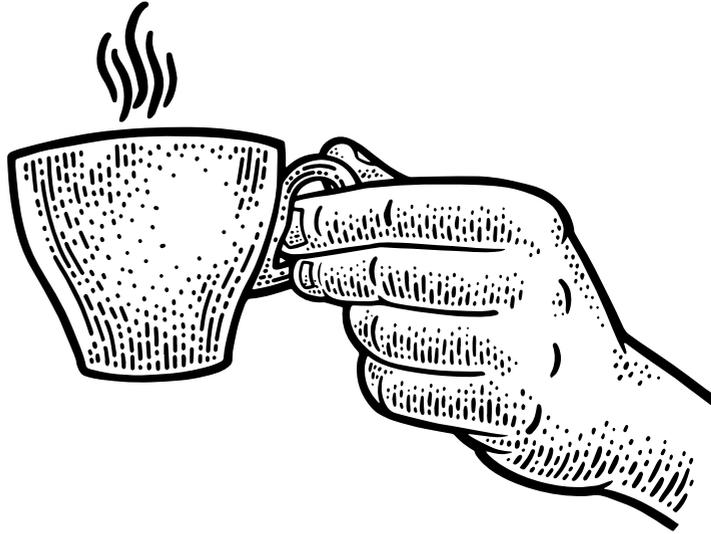
A delicate and refreshing caffeine-free organic tea made of linden, elderflower and apple aromas

**Pure Prana** 3.00€

An authentic Ayurvedic herbal blend composed of cleansing lemongrass, immunity boosting ginger and stimulating peppermint

**Tiger Rock Wu Lu** 3.00€

Organic green tea with a vibrant character and a creamy texture



## *Fresh Tea*

Mint	3.20€
Ginger	3.20€
Hot Lemon	3.20€
A mixture of any two	4.00€

## *Hot drinks*

Hot Chocolate	3.50€
Golden Milk	4.50€



## Freshly squeezed Juice

Orange	0,25l	5.00€
Daily Mix	0,25l	6.00€

## Wholey Organic Smoothies

<b>Ginger Ninja</b>	0,35l	6.00€
Banana, Mango, Pineapple, Apple, Dates, Ginger, Passion fruit puree, Turmeric		
<b>Green New Vanilla</b>	0,35l	6.00€
Banana, Kale, Dates, Cashew nuts, Cauliflower, Cashew puree, Ginger, Sea salt, Vanilla		

# Cold drinks from the bottle

Voelkel Orange Juice	0,2l	3.00€
Ostmost Apple Juice	0,2l	3.00€
Kombucha from Roy	0,33l	4.00€
Raspberry Kombucha		
Viva Con Agua	0,33l	3.50€
Still or Sparkling	0.75l	5.50€

# Ingredients & Allergens

## Breakfast

- |                |  |
|----------------|--|
| 1. Gluten      | 11. Sesame Seeds                                       |
| 2. Crustaceans | 12. Sulfur dioxide<br>and sulfites                     |
| 3. Egg         | 13. Lupins   |
| 4. Fish        | 14. Shellfish  |
| 5. Peanuts     |  |
| 6. Soybeans    |  |
| 7. Lactose     | * Can contain Soy,<br>Sesame, Peanuts,<br>Nut, or Milk |
| 8. Nuts        |  |
| 9. Celery      |  |
| 10. Mustard    |  |

## Beverages

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|-------------|--------------|
| 1. Caffeine | 2. Sulphates |
|-------------|--------------|

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All prices in € and with 19% VAT included  
Tips are not included in the price

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