

# 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 **19 grams** 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.

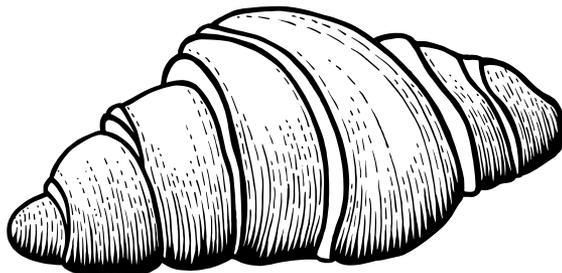
The Circus Team

# 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 **Black Apron** using organic, gluten free and vegan ingredients.

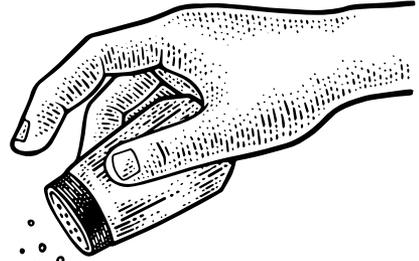
<b>Butter Croissant</b>	1,3,7	2.90€
<b>+ butter and jam</b>		1.00€
<b>Cruffin</b>	1,3,7, *	4.50€
The best of two worlds: A hybrid of muffin and croissant with different fillings		
<b>Pain au chocolat</b>	1,3,7	2.80€
Valrhona Muscovado white chocolate		



<b>Savoury Danish</b>	1,3,7	4.80€
with cream cheese, Appenzeller, blue cheese, tomato and chives		
<b>Banana Bread</b>	6	3.80€
vegan, gluten-free, refined sugar-free		
<b>The Lounge Granola Bowl*</b>	8	5.50€
Homemade Granola , served with regular or vegan yogurt and optional regular or oat milk		
<b>+ Fresh Fruits</b>		3.50€

\*Enhance your granola with the toppings  
of your choice (free of charge):  
Hemp Seeds, Raisins, Walnuts, Pecans,  
Sunflower Seeds, Mulberries, Goji Berries





# 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.

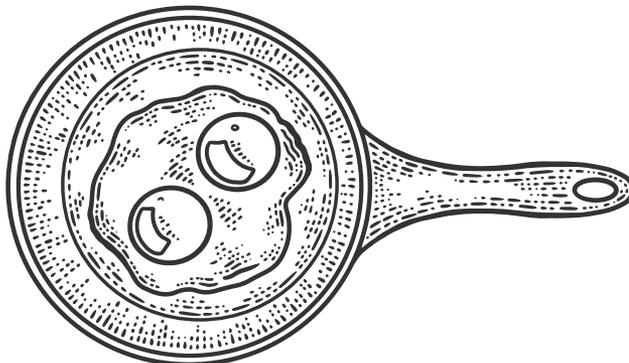
<b>Toasted Biscuit</b>	1,7	5.50€
Served with butter, jam and cream cheese		
<b>Buttermilk Pancakes</b>	1,3,7	9.90€
Served with butter and maple syrup		
+ berries		3.50€
+ bacon from local butcher		5.00€

<b>Overnight Oats</b>	8	9.90€
Gluten-free oats, berries, apple, nuts, coconut yoghurt		
<b>Grilled Cheese</b>	1,7,3,10	10.90€
Melted cheese, caramelized shallots on sourdough bread		
<b>Eggs any style</b>	1,3,7,10	10.90€
Served with sourdough bread, cream cheese and greens		
+ cheddar	7	2.00€
+ mushrooms		2.00€
+ bacon from local butcher		5.00€
<b>Vegan Tofu scramble</b>	1,10	11.90€
Served with sourdough bread and greens		
+ mushroom		2.00€
<b>Croissant &amp; Egg Sando</b>	1,3,7	12,90€
Butter Croissant, truffle cream cheese, scrambled eggs, greens		
<b>Turkish Eggs (vegetarian)</b>	1,3,7,8	14.90€
Sourdough bread, goat labneh, poached eggs, chili oil, tomato, dukkah		

<b>Avo Lox Biscuit</b>	1,3,4,7,8	14.90€
Biscuit, cream cheese, avocado, in-house cured salmon, served with greens and topped with hazelnuts		
<b>+ poached egg</b>		2.00€

<b>Breakfast Burrito</b>	1,3,7,10	16.90€
Scrambled eggs, cream cheese, chorizo, sautéed mushrooms, caramelized onions, avocado, romaine lettuce. Served with a side of baked potatoes, sour cream, and green harissa		

<b>Breakfast Burrito (vegan)</b>	1,8,10	15.90€
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		

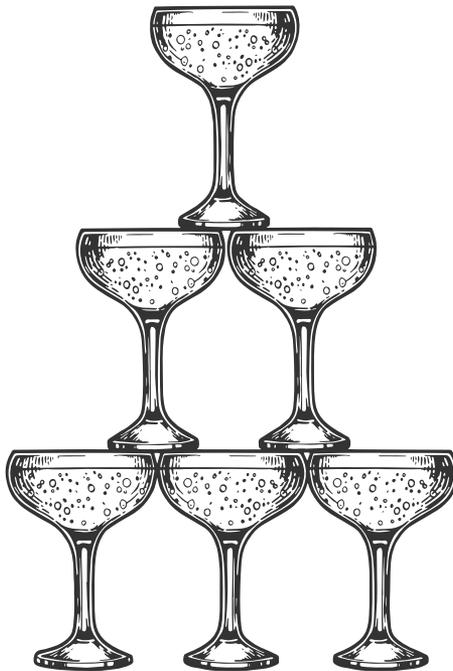


Note: sauces, jams, condiments, basically everything is made by our lovely **BLACK APRON** chefs/bakers. Enjoy!

# 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 19grams, a Berlin based roastery that was founded in 2002. When possible they source their coffee via Direct Trade. This means they are in direct contact with the farmers, allowing them to effectively communicate two ways, both on behalf of the farmer and also the consumer.

The Circus espresso is called „Italo Disco“. This coffee is rich, sweet and clean with ample amounts of aroma. It has a syrupy mouthfeel and a bitter-sweet aftertaste.

Espresso	1	2.10€ / 2.80€
Espresso Macchiato	1	2.50€ / 3.20€
Cortado	1	3.20€
Flat white	1	3.80€
Americano	1	3.00€
Cappuccino	1	3.60€ / 4.20€
Latte	1	4.00€
Filter Coffee	1	3.50€

All coffees can be prepared on ice, with plant milk, or prepared with decaf coffee.



# 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€

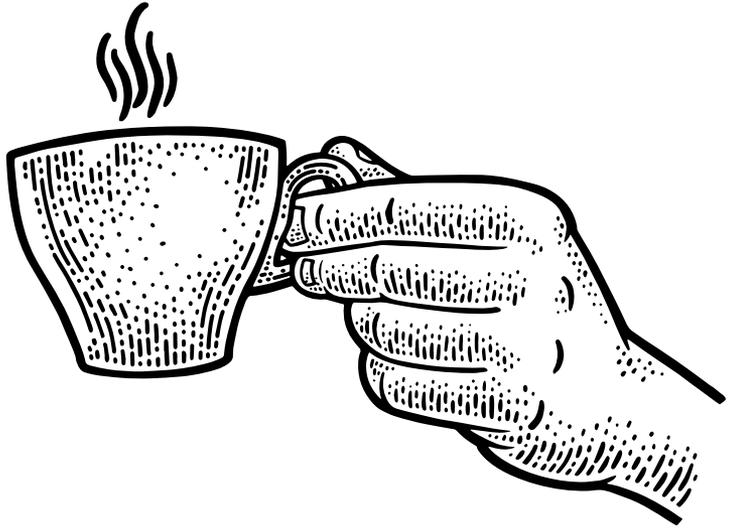
A delicate and refreshing caffeine-free organic tea made of linden, elderflower and apple aromas

**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

Ginger Ninja	0,35l	6.00€
Banana, Mango, Pineapple, Apple, Dates, Ginger, Passion fruit puree, Turmeric		

Green New Vanilla	0,35l	6.00€
Banana, Kale, Dates, Cashew nuts, Cauliflower, Cashew puree, Ginger, Sea salt, Vanilla		

Strawberry	0,35l	6.00€
Strawberry, Banana, Cashews, Dates, Mango Purée, Raspberry		

## Cold drinks from the bottle

Bauer Orange Juice	0,2l	3.00€
Ostmost Apple Juice	0,33l	3.00€
Ostmost Sparkling Apple and Rhubarb Juice	0,33l	3.00€
Ostmost Sparkling Apple and beetroot Juice	0,33l	3.00€
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

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

---

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

---