



circus circus restaurant

Menu

Wednesday | Friday | Saturday

07.00 - 10.30 pm

€ 69,00 p,P
(Children 8-13 J. € 35,00)

International Dinner Buffet

Wednesday

Starters & Salad

Fried plantains with mojo sauce
Vegetarian California roll with avocado | cucumber and cream cheese
Caribbean shrimp ceviche
Sweet potato purée | Coconut | Lime salsa
Fresh mixed salads with a selection of toppings

Main Menu

Cuban-style chicken with honey marinade
Boiled beef with peppers | olives and capers
Red beans with rice
Fried sweet potatoes
Pike-perch fillet with coconut milk
Flaming Wok Station with chicken | Glass noodles | Tofu & smoked tofu |
Wok vegetables | Pak choi
Sweet & sour sauce | Roasted peanuts |
Coriander | Bean sprouts
Vegetarian Cuban-style paella
Fried empanadas with beef or vegetables
Pan-fried yuca with lime and mojo sauce

Dessert

Milk pudding with fresh berries
Pastel de nata
Almond sponge cake | Passion fruit | Raspberry
Hazelnut | Chocolate | Sour cherry

International Dinner Buffet vegetarian

Starters & Salad

Fried plantains with mojo sauce
Vegetarian California roll with avocado | cucumber and cream cheese
Sweet potato purée | Coconut | Lime salsa
Fresh mixed salads with a selection of toppings

Main Menu

Flaming Wok Station with Glass noodles | Tofu & smoked tofu | Wok vegetables | Pak choi
Sweet & sour sauce | Roasted peanuts | Coriander |
Bean sprouts
Red beans with rice
Fried sweet potatoes
Vegetarian Cuban-style paella
Fried empanadas with vegetables
Pan-fried yuca with lime and mojo sauce

Dessert

Milk pudding with fresh berries
Pastel de nata
Almond sponge cake | Passion fruit | Raspberry
Hazelnut | Chocolate | Sour cherry



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International Dinner Buffet

Friday

Starters & Salad

Balfegó tuna | olives | jalapeño and yogurt
Thai beef salad with green papaya
Sauerkraut with slow-cooked egg and buttermilk foam
Stracciatella with fig | aged balsamic vinegar | rosemary
Fresh mixed salads with a selection of toppings

Main Menu

Alpine beef sirloin steak
Pork chop from Hofkultur pork
Corn-fed chicken breast | Käsekrainer sausage
Grilled vegetable skewers | Grilled green asparagus
Grilled polenta | Caponata
Sour cream & herb dip | Tzatziki | BBQ sauce |
Cocktail sauce
Herb baguette

Flaming Wok Station with chicken | Glass noodles | Tofu & smoked tofu | Wok vegetables |
Pak choi | Sweet & sour sauce | Roasted peanuts | Coriander | Bean sprouts

Salzkammergut trout with kohlrabi & chanterelle
mushrooms

Miso-roasted cauliflower with preserved lemon
Pasta tossed in a Parmesan wheel with green asparagus

Baked potato & sweet potato station with crème fraîche | Bacon | Smoked salmon | Shrimps |
Vegan chili

Guinea fowl breast with celeriac and Treviso radicchio

Dessert

Curd cheese soufflé with elderberry compote
Raspberries | Labneh | Bircher muesli crumble
Coffee crème brûlée
Chocolate tart with blueberries

International Dinner Buffet vegetarian

Starters & Salad

Sauerkraut with slow-cooked egg and buttermilk foam
Stracciatella with fig | aged balsamic vinegar | rosemary
Fresh mixed salads with a selection of toppings

Main Menu

Grilled vegetable skewers | Grilled green asparagus
Grilled polenta | Caponata
Sour cream & herb dip | Tzatziki | BBQ sauce |
Cocktail sauce
Herb baguette

Flaming Wok Station vegan or vegetarian | Glass noodles | Tofu & smoked tofu | Wok vegetables |
Pak choi | Sweet & sour sauce | Roasted peanuts | Coriander | Bean sprouts

Miso-roasted cauliflower with preserved lemon

Pasta tossed in a Parmesan wheel with green asparagus

Baked potato & sweet potato station with crème fraîche | Bacon | Smoked salmon |
Shrimps | Vegan chili

Dessert

Curd cheese soufflé with elderberry compote
Raspberries | Labneh | Bircher muesli crumble
Coffee crème brûlée
Chocolate tart with blueberries



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International Dinner Buffet

Saturday

Starters & Salad

Cured trout with beetroot | mustard and fennel
Beef tartare with Austrian potato cheese and
Belper Knolle cheese
Avocado | Broccoli | Plant-based caviar
Leek quiche with herb dip
Radishes | Rye bread | Mustard mayonnaise
Fresh mixed salads with a selection of toppings

Main Menu

Alpine beef sirloin steak
Pork chop from Hofkultur pork
Corn-fed chicken breast | Käsekrainer sausage
Grilled vegetable skewers
Grilled green asparagus
Grilled polenta | Caponata
Sour cream & herb dip | Tzatziki | BBQ sauce |
Cocktail sauce
Herb baguette

Flaming Wok Station with chicken | Glass noodles | Tofu & smoked tofu | Wok vegetables | Pak choi
Sweet & sour sauce | Roasted peanuts | Coriander | Bean sprouts

Brazilian-style stuffed pumpkin with shrimp | coconut and cassava
Pasta tossed in a Parmesan wheel with summer truffles
Marchfeld artichokes with young green beans & peppers
Bohemian Forest pike-perch with artichokes | capers | preserved lemon and parsley gnocchi
Braised pork cheeks from Kleeschwein with lentils | curry and lemongrass

Dessert

Malt chocolate brownie
Coconut | Apricot | Ginger | Kaffir lime
Blackberries | Greek yogurt | Lemon verbena
Austrian fried dough balls with vanilla sauce
Selection of French cheeses

International Dinner Buffet vegetarian

Starters & Salad

Leek quiche with herb dip
Austrian potato cheese with chives and Belper Knolle cheese
Avocado | Broccoli | Plant-based caviar
Radishes | Rye bread | Mustard mayonnaise
Fresh mixed salads with a selection of toppings

Main Menu

Grilled vegetable skewers
Grilled green asparagus
Grilled polenta | Caponata
Sour cream & herb dip | Tzatziki | BBQ sauce |
Cocktail sauce
Herb baguette

Flaming Wok Station with Glass noodles | Tofu & smoked tofu | Wok vegetables | Pak choi
Sweet & sour sauce | Roasted peanuts | Coriander |
Bean sprouts

Brazilian-style stuffed pumpkin with coconut | cassava and green beans

Pasta tossed in a Parmesan wheel with summer truffles

Marchfeld artichokes with young green beans and peppers

Dessert

Malt chocolate brownie
Coconut | Apricot | Ginger | Kaffir lime
Blackberries | Greek yogurt | Lemon verbena
Austrian fried dough balls with vanilla sauce
Selection of French cheeses



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