





**CIRCUS**

ORGANIC FOOD & DRINKS

# WELCOME!

If you're interested in the allergens in our dishes, just ask for the allergens information menu.

Depending on the available produce, the ingredients of our dishes can be altered. Be aware that all dishes are homemade and cross-contamination of allergens is possible.

 Gluten free  Vegan



[www.circusrestaurant.be](http://www.circusrestaurant.be)  
wifi – Circus01

# BREAKFAST

## GRANOLA & CO

GF	Homemade granola · Greek yoghurt · fresh fruit	€ 9.5
	+ vegan Greek yoghurt	+ € 1.0
GF	Fresh fruit with crumble	€ 6.5
GF	Açai bowl	€ 10.5







## BAKERY

	Mixed bread basket	€ 3.0
GF	Gluten free Chambelland bread basket	€ 5.5
	Butter croissant	€ 2.5
	Butter croissant with cheese or jam	€ 3.5
	Chocolate butter roll	€ 2.5
	Homemade scone	€ 3.0
	Homemade scones with jam and sour cream	€ 8.0
GF	Homemade banana nut bread	€ 9.5
	pan fried banana · blueberries · Greek yoghurt	
	French toast with fresh strawberries	€ 14
GF	Sweet potato bread · mango · bergamot cream	€ 11












# BREAKFAST




## JUGGLING VEGETABLES

-  Sourdough toast avocado · grilled vegetables € 14
-  + on gluten free Chambelland focaccia + € 2.5
- + fried eggs + € 2.5
  
-   Grilled farmer's vegetables € 7.0
-   Vegetable spread or smoked hummus € 5.0

## CHEESERY

-  Cheese plate € 7.0
-   Vegan cheese plate € 8.0
-   Homemade jam of the season € 3.0
-   Chocolate paste or peanut butter € 3.5
-   Avocado € 3.5


## EGGLICIOUS

- Soft boiled egg with 'little soldiers' € 3.5
-  + Gluten free 'little soldiers' + € 1.0
  
-  Sesam bun scrambled egg or scrambled tofu € 14
- tomato – lychee chutney · tempeh · lettuce
-  + on gluten free Chambelland focaccia + € 2.5



# BREAKFAST

## TOO EARLY TO THINK...

 **ACROBAT IN SHAPE** € 17

Greek yoghurt or vegan Greek yoghurt with granola and fruit · banana nut bread · vegetable spread of the day · bread · slow juice


**KISS AND RIDE** € 9.0


Butter croissant or chocolate butter roll · cheese or jam bread · coffee or tea

**CONFETTI** € 19.5



Yoghurt with vegan Greek yoghurt · soft boiled egg · butter croissant or chocolate butter roll · cheese and jam · bread · fresh orange juice



+ a glass of cava + € 5.0



 **GF** Gluten free bread instead of regular bread + € 2.5



 **V** Vegan cheese instead of regular cheese + € 2.5

# SWEETS

  **GF V** Homemade cake or pie of the day € 4 / 5.5

  **GF V** Affogato · espresso · hazelnut ice cream € 6.5

  **GF V** Milkshake banana or hazelnut € 7.5

  **GF V** 1 or 2 scoops of vegan ice cream · IceLab € 3.5 / 5

Ask for our cakes & pies! Made gluten free, vegan, without refined sugars and with lots of love ...



# LUNCH

- 🌀 01. ASPARGUS SOURDOUGH TOAST** €17.5  
No eggy salad · smoked carrot · hollandaise cashew  
**GF** – on gluten free focaccia is possible + € 2.5
- 🌀 02. SEA BRINY BUN** € 15  
Samphire · lemon tartar · vegetables of the season  
**GF** – on gluten free focaccia is possible + € 2.5
- 🌀 03. HALLOUMI PEA WRAP** €16.5  
Sorrel · pea & mint spread · tomato salsa · tempeh
- 🌀 04. PULLED SHROOM BUN** € 15  
Oyster mushroom · caramelised onion · purslane  
**GF** – on gluten free focaccia is possible + € 2.5
- 🌀 05. CAESAR SALAD** €17.5  
Grilled vegetables · parmesan · roasted chick peas  
croutons · Caesar dressing
- 🌀 06. GREEK SALAD** €16.5  
Eggplant · orzo · pesto parmesan · olive crumble
- 🌀 GF 07. DAILY CHEF LASAGNA** € 15
- 🌀 08. SOUP OF THE DAY** € 7  
Soup of the day as side dish € 4
- GF** 🌀 Labneh · beetroot · za'atar · bread € 10  
**GF** 🌀 Grilled asparagus · herb pesto € 12  
**GF** 🌀 Roasted cauliflowers · curry · peanuts € 9  
**GF** 🌀 Eggplant · halloumi · red wine € 10  
**GF** 🌀 Roasted pointed cabbage · parmesan · pistache € 8  
**GF** 🌀 Marrocan spiced carrots · mint · feta € 10

## SIDES



# DRINKS

## COFFEE

CIRCUS organic coffee blend, 100% Arabica with beans from Honduras, Peru, Ethiopia & Guatemala. Medium roasted.

Espresso	€ 2.8	Cappuccino	€ 3.4
Espresso machiato	€ 3.2	Choco cappuccino	€ 4.2
Doppio	€ 3.2	Flat White	€ 3.6
Drip coffee	€ 3.0	Latte	€ 3.8
		Double shot latte	€ 4.2

Oat milk / soy milk / coconut milk + € 0.5

Sirups: vanille / caramel / hazelnut / pumkin spice + € 0.5

**TEA** TEA POT 0.5L € 4.2

Black tea  
Green tea  
Rooibos tea  
Wild camomile tea  
Lemon verbena tea  
Lychee · rose · cherry tea  
Rozenbottek tea  
Pink grapefruit . orange tea

## SPECIALS

Dirty chai € 4.8  
Chai latte € 4.5  
Matcha latte € 4.1  
Golden curcumin latte € 4.1  
Redbeet vanille latte € 4.1  
Iced latte € 4.5  
Iced chai latte € 4.5

FRESH  
Mint tea  
Ginger tea

Fig coffee Bambu € 3.0



# DRINKS

**HOMEMADE** € 4.5      **SMOOTHIE** € 6.0

## ICE TEA

CIRCUS Ice Tea

## LEMONADE

Rubarb · thyme

Lemon · anise

Elderflower · verbena

## COCONUT COAST

Mango · pineapple · acerola  
coconutmilk · passionfruit

## RED RED FRUIT

Strawberrie · watermelon  
banana · apple juice

## DRINKING VINEGAR

Apple · cinnamon · sparkling water

Ginger · lemon · sparkling water

**HOMEMADE SLOW JUICE** € 7.0

## ABC

Apple · beetroot · carrot · ginger

## GREEN GLORY

Cucumber · celery · pear · mint

## CLOCKWORK ORANGE

Carrot · grapefruit · apple · ginger

## YELLOW SUBMARINE

Orange · lemon · grapefruit · ginger · curcumin

**FRESH ORANGE JUICE** € 5.5





# DRINKS

## SODA

<b>Ginstberg water</b>		<b>Natur Frisk</b>	
20CL	€ 2.5	Indian Tonic	€ 3.4
1L	€ 7.5	Gingerbeer	€ 3.4
<b>LO BRO'S Kombucha</b>	€ 4.7	<b>Apple juice</b>	€ 3.0
Ginger · lemon			

## NATURAL WINE & CIDER

White · rosé · red	€ 6/ € 26
Orange	€ 7/ € 35
Cider Fossy peer · 33cl	€ 9

Fancy a glass of our suggestion wine?

Ask us about it!



# DRINKS

## BEER

Kameleon Blond 5.2%	€ 3.5	Kameleon Tripel 8.5%	€ 4.8
Kameleon Amber 6.5%	€ 4.5	Lion 6 IPA 6%	€ 4.5

## SPARKLING WINES

Cava elderflower	€ 8.0
Mimosa	€ 8.0
Una Volta Cava	€ 6.5 € 27
Crèment d'Alsace brut	€ 32

## COCKTAILS € 12

Gin Apotek & tonic  
Dark 'n Stormy  
Moscow Mule  
Mojito

## SPIRITS € 7.0

Pastis Ardent  
Dark Rhum Ardent  
Vodka Apteka

## HERBAL MOCKTAILS € 8.0

### POMMARIJN

Grapefruit · tonic · thyme infusion

### PASSION

Passion fruit · ginger beer · tonic · lime

### NOJITO

Ginger beer · lime · mint

Make it strong shot + € 5.0

