

**CHAMĀLEON**

**Food & Beverages**

**Theatre Hall**

### Talisker Skye 10-year-old

Aroma of pepper with sea salt and smoke. Starts soft on the palate, followed by the taste of salted caramel.

4 cl 8,00 €

### Glenkinchie 12-year-old

Strong aroma of malt & citrus. Taste of ripe fruit, malt & a hint of heather.

4 cl 9,00 €

### Cragganmore 12-year-old

Full-bodied, dry with aromas of honey & toffee. Well-balanced maltiness, rounded off with faintly smoky notes.

4 cl 9,00 €

### Oban 14-year-old

Delicately peaty-smoky, slightly fruity. Aromas of the sea with a hint of salt win out in the finish.

4 cl 12,00 €

### Dalwhinnie 15-year-old

Aroma with a hint of heather & smoke. Light, fruity and sweet with a taste of vanilla & honey. Excellent long finish.

4 cl 12,00 €

### Lagavulin 16-year-old

Intensive aroma of peat smoke with iodine & seaweed notes. Rich, deep and sweet in taste. Elegant, smoky finish.

4 cl 12,00 €

## Highly recommended

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### Sparkling Wine & Blackberry

*Marton Sparkling Wine & blackberry liqueur*



0,1l 5,80

### Marton à la Hugo

*Marton Sparkling Wine, elderberry syrup, mint & ice cubes*



0,1l 6,00

### Belsazar à la Hugo

*Belsazar White Vermouth, Marton Sparkling Wine, elderberry syrup, mint, lime & ice cubes*



0,1l 6,50

### Belsazar Rosé Tonic

*Belsazar Rosé, Tonic<sup>2</sup>, lime & ice cubes*



0,1l 6,50

### Red Sin

*Mampe's Persico Liqueur, Marton Sparkling Wine, Tonic<sup>2</sup>, mint, Angostura Bitter & ice cubes*



0,1l 6,50

### Strong Symphony

*Belsazar White, Four Roses Bourbon, Ginger Ale, orange twist, sage & ice cubes*



0,1l 7,50

## AFTER-DINNER DRINK

### 10-Year-Old Tawny Port DOC

*Port wine 20% vol., classic, ruby red, fruity*

0,1l 7,00

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**Marinated olives & mild peperoni**

with Provençal herbs and bread selection

3,90

**Tomato and artichoke canapés (vegan)**Crispy ciabatta with tomato and artichoke salad  
with chilli flakes

5,90

**Tortilla chips**

with Parmesan or sour cream dip

5,50

**Natural vegetable crisps (vegan)**made of parsnips, sweet potatoes and beetroot  
vegan, light & with a pinch of sea salt

6,50

**Snack Mix**

Peanuts, crispy corn &amp; lemon cashews

5,80

**Selection of canapés**Colourful selection of snacks with curried chicken kebabs,  
crispy falafels with herb cream, Marinated olives, Serrano ham,  
Potato Spluffin & mould cheese with blue grapes  
selection of breads & Herb dip

13,50

**Chamäleon Salad**With green spinach & rocket, quinoa, pink pepper, Kalamata olives  
crumbled feta goat cheese & chickpea dressing

10,50

**Haunch of Free-Range Beef**with mashed sweet potatoes, sautéed sugar snap peas  
& cherry tomato ragout

16,00

**Grilled Hearts of Romaine Lettuce**with mashed sweet potatoes, sautéed sugar snap peas  
& cherry tomato ragout

14,50

**Wild Berry Ragout**

with sour cream, lemongrass foam &amp; cookie crunch

5,50

**Cheese, grapes & figs**

Assortment of raw milk cheeses, fig mustard &amp; selection of breads

9,50


  
 green glasses
 CATERING

<b>QUALITYWINE</b>	0,2l	0,75l	<b>QUALITYWINE</b>	0,2l	0,75l
<b>White</b>	€	€	<b>White</b>	€	€
<b>Grüner Veltliner</b> <i>2018 / Heiderer - Mayer vineyard / Kamptal, Austria</i> <i>refreshing and sparkling with good acid balance</i>	6,50	25,80	<b>Pinot Blanc dry</b> <i>2018 / Vineyard Junglen / Mosel, Germany</i> <i>Soft and creamy, low in acid, fruity and fullbodied.</i>	7,20	28,00
<b>Chardonnay "Les Cépages", dry</b> <i>2018 / Weingut Le Domaine de la Croix Belle / France</i> <i>Aroma of citrus fruit and quince, well-structured, harmonious</i>	7,20	28,00	<b>Pinot Gris</b> <i>2019 / Pfaffmann vineyard / Palatinate, Germany</i> <i>Clear with subtle minerality, lots of body and fresh aromas of pear and mirabelle</i>	7,20	28,00
<b>Sauvignon Blanc Junglen</b> <i>2018 / Weingut Junglen / Mosel, Germany</i> <i>A fresh grassy aroma on the nose, typical minerality on the palate with pronounced fruity note of gooseberry.</i>	7,20	28,00	<b>Riesling Kabinett, dry</b> <i>2018 / Weingut Regnery, Klüsselrath / Mosel, Germany</i> <i>In the nose peach, citrus, tropical fruit. On the palate fresh acidity with a fine polish and slate minerality</i>	7,20	28,00
<b>Cuvée Angosto blanco</b> <i>2018 / Bodegas Viveros Cambra / Valencia, Spain</i> <i>Sauvignon Blanc, Moscatel, Chardonnay, Riesling</i> <i>Pleasant acidity, very fresh aroma of lemon balm and mint, notes of grapefruit, pineapple and lime</i>	7,20	28,00	<b>Rosé</b>  <b>PINK St. Laurent rosé</b> <i>2018 / Vineyard Pfaffmann / Palatinate, Germany</i> <i>Lightly, fruity rosé - easy to drink</i>	7,00	27,00

*Vintages subject to change*

**QUALITYWINE**

0,21

€

0,75l

€

**Red****Rosso Piceno Superiore DOC Bio***2016 / Tenuta de Angelis / Italy**Cuvée from Montepulciano and Sagiovese**Cherry, blackberry, smoke and forest floor in the nose*

6,80

26,00

**Rioja Raiza Crianza***2017 / Vicente Gandia / Rioja, Spain**Full-bodied Tempranillo, well-structured, balanced aroma of fruits and roasted cocoa nuances*

31,00

**Pinot Noir dry***2017 / Junglen vineyard / Mosel, Germany**Matured in a small oak barrel, elegant and sparkling**Distinct fruit, long and fine finish*

7,00

27,00

**Bordeaux Rouge Supérieur***2016 / Chateau La Commanderie de Queyret / France**Fragrance with notes of chocolate, liquorice and ripe redcurrants powerful with finely aromatic resonance*

33,00

**Principe de Viana***2016 / Crianza DO Navarra, Spain**Blend of Tempranillo, Merlot & Cabernet Sauvignon**In the nose blueberries and currents, toasting flavour, hint of vanilla**On the palate intensive fruits, lively acidity, fine tannins*

7,00

27,00

**INK Neusiedlersee Bio***2016 / Beck vineyard, Burgenland, Austria**Cuvée from Zweigelt and St. Laurent from Pols & Podersdorf**Matured in barriques, fresh in the nose, distinct fruit, wintery spices, cinnamon and cloves, juicy tannins*

34,00

**Merlot Friuli Isonzo***2019 / Tenuta Casate / Friaul, Italy**Beery Aroma, good acid balance, peppery-spicy flavour,**soft and harmonious finish*

7,00

27,00

**Cabernet Sauvignon Las Abejas Bio***2018 / Odfjell Vineyards / Maipo Valley, Chile**Distinct fruity richness, flavour of redcurrants*

8,00

28,50

*Vintages subject to change*

## Champagne

LEGRAS & HAAS Tradition brut	0,75l	69,00
<i>Finely beaded, elegant &amp; traditional</i>		
	0,375l	39,00

## Crémant

Crémant de Bourgogne Rosé Brut	0,75l	37,00
Maison Veuve Ambal, Burgundy		
<i>Best black grapes combined with red fruits from redcurrants &amp; raspberries</i>		

Rheingau Riesling brut	0,1l	6,50
<i>Local quality label</i>	0,75l	33,00

Marton brut, Sparkling Wine	0,1l	5,50
<i>Finely beaded, dry and harmonious acidity, aroma &amp; flavour of citrus fruit &amp; floral notes</i>		

## CIDER



Ostmost Organic Outcider Wild 5.5 % sparkling apple wine	0,33 l	4,60
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## Draft beer

Radeberger Pilsner	0,3l	3,40
	0,4l	4,40

Alster/Radler ( <i>Beer with Sprite</i> )	0,3l	3,40
	0,4l	4,40

Berliner Kindl Zwickel, <i>unfiltered</i>	0,3l	3,80
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Palor Craft Beer 	0,3l	5,20
<i>Pale ale with alpine blossom aromas, mint &amp; sage</i>		

Büble wheat beer	0,5l	5,20
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## Bottled beer

Schöfferhofer crystal wheat beer	0,5l	5,20
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Schöfferhofer dark wheat beer	0,5l	5,20
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Schöfferhofer Grapefruit	0,33l	3,60
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Original Berliner Weiße (red <sup>3</sup> / green <sup>3</sup> )	0,33l	3,60
<i>Light wheat beer with raspberry or woodruff flavour</i>		

## Bottled beer under 0,5 % alcohol

Büble wheat beer	0,5l	5,20
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Schöfferhofer Grapefruit	0,33l	3,60
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Clausthaler Original or Radler	0,33l	3,60
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**SOFTDRINKS**

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SELTERS water	0,75l	6,70
	0,25l	2,20

medium sparkling

none sparkling

Elderflower Lemonade *(homemade)**Elderflower syrup, fresh lemon, soda*

0,3l 4,50

**THOMAS HENRY**

0,2l 3,70

Tonic<sup>2</sup>Ginger Ale<sup>3</sup>Bitter Lemon<sup>2</sup>Elderflower Tonic<sup>2</sup>Spicy Ginger<sup>2</sup>

Soda

Coca-Cola<sup>1,3</sup>Coke light<sup>1,3,4</sup>Fanta<sup>3</sup>

Sprite

**SOFTDRINKS**

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OSTMOST	0,33l	4,50
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Apple-Mint Spritzer

Apple-Pieplant Spritzer

Apple-Beetroot Spritzer

Apple-Curant Spritzer

**Juices & Nectars**

0,2l 3,50

Apple Juice, natural cloudy

Orange Juice

Ananas Juice

Sour Cherry Nectar

Banana Nectar

Mango Nectar

Cranberry Nectar

Maracuja Nectar

Grapefruit Juice

Tomato juice

Juice Spritzer

**HOT DRINKS**

Cup of Coffee	2,80
Espresso	2,50
Espresso doppio	4,20
Cappuccino	3,20
Café au lait	3,50
Latte Macchiato	3,50
Latte Macchiato with doppio Espresso	4,20
<i>With soya milk or decaffeinated preparation also possible.</i>	
Hot Lemon	3,00
<i>with fresh squeezed lemon</i>	
Hot Ginger with fresh mint	3,20
Hot Cacao <i>with or without whipped cream</i>	3,20
with Baileys or Amaretto	5,50
Irish Coffee	6,80
<i>Jameson, Cup of coffee, whipped cream</i>	
<b>Eilles Tea Diamonds</b>	3,50
Darjeeling Royal 1st Flush	
Bio Mint leaves	
Herbs	
Rooibos Vanilla	
Chimney fire - <i>apple, rosehip, hibiscus, almond &amp; cinnamon</i>	
Earl Grey Premium	

€ **LONGDRINKS**

Wodka Lemon <sup>2</sup>	7,90
<i>Smirnoff Red Wodka, Thomas Henry Bitter Lemon<sup>2</sup></i>	
Wodka Tonic <sup>2</sup>	7,90
<i>Smirnoff Red Wodka, Thomas Henry Tonic<sup>2</sup></i>	
Straight Elephant	7,90
<i>Mampe´s Elefantenkümmel caraway liqueur, Thomas Henry tonic<sup>2</sup>, lemon &amp; sage</i>	
Dark & Stormy	7,90
<i>Old Pascas Rum, limes, Thomas Henry Spicy Ginger<sup>2</sup></i>	
Campari Soda / Orange	7,90
<i>Smirnoff Red Wodka, cranberryjuice</i>	
Cuba Libre	7,90
<i>Havana Club 3 Jahre, Coca Cola<sup>1</sup>, limes with Havana Club 7 years</i>	8,50
Jameson Ginger Ale <sup>3</sup>	7,90
<i>Jameson Whisky, Thomas Henry Ginger Ale<sup>3</sup></i>	
Southern Comfort Ginger Ale <sup>3</sup>	7,90
<i>Southern Comfort, Thomas Henry Ginger Ale<sup>3</sup></i>	



## LONGDRINKS

### Gin Tonic<sup>2</sup>

Tanqueray Gin & Tonic<sup>2</sup>

*Thomas Henry Tonic or Elderflower Tonic*

Bombay Gin & Tonic<sup>2</sup>

*Thomas Henry Tonic or Elderflower Tonic*

Hendrick's Gin & Tonic<sup>2</sup>

*with cucumber*

Hendrick's Gin & Elderflower Tonic<sup>2</sup>

*with cucumber*

### Fizzes

Gin Fizz

*Tanqueray o. Bombay Sapphire Gin, sugar, fresh lemon, soda*

Holunder Fizz

*Tanqueray o. Bombay Sapphire Gin, elderflower syrup, fresh lemon, soda*

€

8,20

8,20

9,20

9,20

8,70

8,70

## COCKTAILS

### Vodka

Cosmopolitan

*Smirnoff Red, Cointreau, cranberry juice, lime*

Moscow Mule

*Smirnoff Red, ginger beer, fresh lime, fresh cucumber*

Sex on the beach

*Smirnoff Red, peach liqueur, cranberry juice, pineapple juice*

White Russian

*Smirnoff Red, kahlua coffee liqueur<sup>3</sup>, cream*

### Whiskey

Horses Neck

*Four Roses Bourbon, Angostura, Thomas Henry Ginger Ale orange twist*

Old Fashioned

*Four Roses Bourbon, Angostura, sugar, selters, lemon zest*

The Vice

*Four Roses Bourbon, Mamepe's Persico, cherry juice, lemon*

€

7,90

8,20

8,20

7,90

8,00

8,00

8,00



## COCKTAILS

### Gin

#### Bramble

*Tanqueray Gin, brambleberry liqueur, white cane sugar, lime*



8,00

#### Gin Gin Mule

*Tanqueray Gin, herbs, lime juice, sugar syrup, Spicy Ginger<sup>2</sup>*



8,00

#### Hemingway

*Tanqueray Gin, lemon juice, grenadine, mint*



8,00

#### Ruby Cooler

*Tanqueray Gin, mint, cranberry juice, Ginger Ale<sup>3</sup>*



8,00

#### Obsession

*Tanqueray Gin, Belsazar Dry, lime, star anise, Tonic<sup>2</sup>*



8,00

#### Belsazar Dry-Cocktail

*Tanqueray Gin, Belsazar Dry, lemonslice, olive*



8,00

## € COCKTAILS

### Rum & Carribeans

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#### Caipirinha

*Pitu Cachaça, lime, white cane sugar  
also Strawberry or Mango Caipirinha*



8,00

#### Daiquiri

*Havana Club 3 anos, fresh lime juice, sugar*



8,00

#### Mojito

*Havana Club 3 anos, lime, fresh mint, white cane sugar, Soda  
grenadine<sup>3</sup>, lime juice, pineapple juice, selters*



8,00

#### Mai Tai

*White rum, brown rum<sup>3</sup>, Cointreau, almond sirup<sup>3</sup>,  
lime- & pineapple juice, dash of 73% rum*



10,00

### Tequila

#### Margarita

*Tequila, Cointreau, fresh lemon juice*



8,00

#### Tequila Sunrise

*Tequila, orange juice, grenadine<sup>3</sup>*



7,90

## COCKTAILS

### Sours

#### Bourbon Sour

*Four Roses Bourbon, lemon juice, sugar syrup*



€ 8,00

#### Wodka Sour

*Smirnoff Red, lemon juice, sugar syrup*



€ 8,00

#### New York Sour

*Four Roses Bourbon, lemon juice, red wine, sugar syrup*



€ 8,00

#### Amaretto Sour

*Disaronno, lemon juice*



€ 8,00

### Coladas

#### Pina Colada

*Rum, cream of coconut, pineapple juice*



€ 8,00

#### Mango Colada

*Rum, cream of coconut, mango mash, pineapple juice*



€ 8,00

#### Strawberry Colada

*Rum, cream of coconut, strawberry mash<sup>3</sup>, pineapple juice*



€ 8,00

## COCKTAILS

### No alcohol

#### Coco Strip

*Passion fruit juice, coconut syrup, Thomas Henry Spicy Ginger, fresh ginger*



€ 6,00

#### Moskito

*Lime, white cane sugar, fresh mint, tonic water<sup>3</sup>, dash of orange juice*



€ 6,00

#### Ipanema

*Lime, white cane sugar, ginger ale<sup>3</sup>*



€ 6,00

#### Green Driver

*Lime juice, sugar syrup, Thomas Henry soda, cucumber slices & mint*



€ 6,50

#### Coconut Kiss

*Cream of coconut, pineapple juice, grenadine<sup>3</sup>*



€ 6,50

#### Mango Kiss

*Cream of coconut, mango mash, pineapple juice*



€ 6,50

#### Strawberry Kiss

*Cream of coconut, strawberry mash<sup>3</sup>, pineapple juice*



€ 6,50

<b>SPIRITS</b>	2 cl	4 cl
<b>Wodka</b>		
Absolut Sweden	2,50	4,50
Smirnoff Red U.S.A.	2,50	4,50
<b>Korn</b>		
Otto von Schrot & Korn	3,50	5,00
<b>Whisk(e)y</b>		
For Roses Bourbon		6,00
Jameson Irish		6,00
J + B Rare Scotch London		6,00
<b>Gin</b>		
Bombay Sapphire London Dry		5,00
Tanqueray London London Dry		5,00
Hendrick's Scotland's Dry		7,00
<b>Rum</b>		
Havana Club Anejo 3 Anos		5,00
Havana Club Anejo 7 Anos		7,00
<b>Tequila</b>		
José Cuervo Especial Silver	2,50	4,50
José Cuervo Especial Reposado	2,50	4,50

<b>SPIRITS</b>	2 cl	4 cl
	€	€
<b>Grappa / Fruit schnaps</b>		
	3,00	5,50
Nonino Nonino Vusinar		
Scheibel Williamspear		
<b>Liqueur</b>		
	3,00	5,50
Half & Half (Herb liqueur & Bitter orange)		
Persico cherry		
Elefantenkümmel caraway liqueur		
Sambuca Molinari		
Ramazotti		
Baileys <sup>1,3</sup>		
Amaretto		
Southern Comfort		
Campari <sup>3</sup>		
<b>Brandy</b>		
		6,00
Cardenal Mendoza Solera G.R. 15 years		
<b>Cognac</b>		
		6,00
Hennessy VS		
<b>Anisée</b>		
		4,00
Pernod		
<b>Wermut</b>		
		5 cl
Belsazar White, Dry, Rosé		5,00



**Information of additives:**

1 caffeine

2 quinine

3 colorants

4 phenylalanine

5 preservatives

6 sweetener

***Important note:***

*In order to protect our performers, no filming or photography is allowed during the show. Please switch off all electronic devices during the performance.*

*Some of our productions use strobe lighting effects. These may trigger seizures in people with epileptic disorders.*