

**CHA
MAL
EON**

Food & Beverages

balcony

Classic Single Malt Whisky Selection

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 9,00 €

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

€

Sparkling Wine & Blackberry

Marton Sparkling Wine & blackberry liqueur

0,1l 7,00

Belsazar Rosé Tonic

Belsazar Rosé, Tonic², lime & ice cubes

0,1l 7,00

Marton à la Hugo

Marton Sparkling Wine, elderberry syrup, mint & ice cubes

0,1l 7,00

Sparkling Wine

Marton brut, Sparkling Wine

Finely beaded, dry and harmonious acidity, aroma & flavour of citrus fruit & floral notes

0,1l 6,50

Rheingau Riesling brut

Local quality label

0,75l 40,50

Crémant de Bourgogne Rosé Brut

Maison Veuve Ambal, Burgundy

Best black grapes combined with red fruits from redcurrants & raspberries

0,1l 7,00

0,75l 42,00

Champagne

LEGRAS & HAAS Intuition brut

Finely beaded, elegant & traditional

0,75l 69,00

CIDER

Ostmost Organic Outcider Wild 5.5 % alc.

sparkling apple wine

0,375l 39,00



0,33l 5,00

SNACKS

€

€

Lye pretzel

3,80

with large-grained salt

Pretzel with Assorted Meats and Cheeses

13,50

Serrano ham, spicy chorizzo, creamy brie, aromatic Bergkäse, Sreewald gherkins, marinated pearl onions with parmesan dip and fig mustard

Tortilla chips

5,50

with Parmesan dip or Guacamole

Marinated olives & mild peperoni

3,90

with Provencal herbs

Snack Mix

5,80

Peanuts, Popcorn sweet ´n salty & lemon cashews

Apple Tart

6,50

lukewarm apple tart served with yoghurt ice cream and mint

Potatoe crisps Mix (vegan)

6,00

made of sea salt and black pepper & paprika and roasted onions crisps

We thank our catering partner:*Subject to changes.*

QUALITYWINE

0,2l € 0,75l €

White**Grüner Veltliner**2021 / Heiderer - Mayer vineyard / Kamptal, Austria
refreshing and sparkling with good acid balance

6,70 € 26,00 €

Sauvignon Blanc Junglen2021 / Weingut Junglen / Mosel, Germany
A fresh grassy aroma on the nose, typical minerality
on the palate with pronounced fruity note of gooseberry.

8,00 € 29,00 €

Pinot Gris2021 / Pfaffmann vineyard / Palatinate, Germany
Clear with subtle minerality, lots of body and fresh
aromas of pear and mirabelle

8,00 € 29,00 €

Riesling Kabinett, dry2021 / Weingut Regnery, Klüsselrath / Mosel, Germany
In the nose peach, citrus, tropical fruit. On the palate
fresh acidity with a fine polish and slate minerality

8,00 € 29,00 €

Yellow Muskat Wagramer Selection2021 / Heiderer - Mayer vineyard / Kamptal, Austria
Gentle yellowgreen, fine structur. In the nose fine elderflower
with exotic outflow

8,00 € 29,00 €

Rosé**PINK St. Laurent rosé**2021 / Vineyard Pfaffmann / Palatinate, Germany
Lightly, fruity rosé - easy to drink

8,00 € 29,00 €

QUALITYWINE

0,2l € 0,75l €

Red**Principe de Viana**2017 / 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

8,00 € 28,50 €

Merlot Friuli Isonzo2019 / Tenuta Casate / Friaul, Italy
Beery Aroma, good acid balance, peppery-spicy flavour,
soft and harmonious finish

8,00 € 28,50 €

Pinot Noir dry2019 / Junglen vineyard / Mosel, Germany
Matured in a small oak barrel, elegant and sparkling
Distinct fruit, long and fine finish

8,00 € 28,50 €

La Tribuna Valencia DO2020 / Bodegas Viveros Cambra / Valencia, Spain
Beery flavour of Monsatrell & Syrah grapes,
rustical Tannin with a bit extra sweetness

8,00 € 28,50 €

Cabernet Sauvignon Las Abejas2019 / Odfjell Vineyards / Maipo Valley, Chile
Distinct fruity richness, flavour of redcurrants

8,00 € 28,50 €

Rioja Raiza Crianza2018 / Vicente Gandia / Rioja, Spain
Full-bodied Tempranillo, well-structured, balanced aroma
of fruits and roasted cocoa nuances

8,00 € 28,50 €

Vintages subject to change

SOFTDRINKS

€

OSTMOST 0,33l 4,80

Apple-Mint-Spritzer
Apple-Pieplant-Spritzer
Apple-Currant-Spritzer
Apple-Spritzer, natural cloudy



Juices

0,2l 3,50

Apple juice, natural cloudy
Orange juice
Tomato juice
Cranberry juice
Pineapple juice
Grapefruit juice
Maracuja nectar

NON ALCOHOL COCKTAILS

Elderflower Lemonade (*homemade*)

Elderflower syrup, fresh lemon, sparkling water

4,90

Coco Strip

*Passion fruit juice, coconut syrup, Thomas Henry Spicy Ginger²,
fresh ginger*

6,00

Green Driver

6,00

Lime juice, sugar syrup, cucumber, mint, mineral water

Draft beer

€

Radeberger Pilsner 0,3l 3,60
0,4l 4,60

Radler (*Beer with Sprite*) 0,3l 3,60
0,4l 4,60

Büble wheat beer 0,5l 5,20



German Pale Ale Craft Beer 0,3l 4,90
Pale ale with alpine blossom aromas, mint & sage

Berliner Kindl Zwickel, *unfiltered* 0,3l 3,90

Bottled beer

Schöfferhofer crystal wheat beer 0,5l 5,20

Schöfferhofer Grapefruit 0,33l 3,70

Bottled beer under 0,5 % alcohol

Büble wheat beer 0,5l 5,20

Radeberger Pilsner 0,33l 3,70

Clausthaler Radler 0,33l 3,70

SOFTDRINKS €

SELTERS water 0,75l 6,70

medium sparkling / none sparkling 0,25l 2,20

THOMAS HENRY 0,2l 3,80

Tonic²

Ginger Ale³

Bitter Lemon²

Spicy Ginger²

Coca Cola & Co. 0,2l 3,80

Coca-Cola^{1,3}

Coke light^{1,3,4}

Fanta³

Sprite

Waysa Green   0,33l 4,60

Organic energy drink, brewed from the leaves of the guayusa plant in the Amazon region.

HOT DRINKS €

Espresso 2,70

Espresso Doppio 4,20

Espresso Macchiato 3,00

Espresso Macchiato Doppio 4,20

Cup of Coffee 3,20

Cappuccino 3,60

Café Latte 3,90

Latte Macchiato 3,90

Latte Macchiato Doppio 4,60

With oat milk or decaffeinated preparation is also possible.

Hot Lemon 3,20

with fresh squeezed lemon

Hot Ginger with fresh mint 3,20

Eilles Tea Diamonds 3,90

Darjeeling Royal 1st Flush

Mint leaves

Herbs

Rooibos Vanilla

Chimney fire - *apple, rosehip, hibiscus, almond & cinnamon*

Earl Grey Premium

LONGDRINKS	€	CHAMÄLEON COCKTAILS	€
Tanqueray or Bombay Sapphire Gin <i>with Thomas Henry Tonic²</i>	8,50	Red Sin <i>Mampe Persico liqueur, Thomas Henry Tonic², sparkling wine, Angostura, mint</i>	9,00
Hendrick's Gin Tonic <i>with Thomas Henry Tonic² & cucumber</i>	9,50	Italian Garden <i>Bergamot liqueur, sparkling wine, lemon juice, olive</i>	9,50
Jameson Ginger Ale <i>with Jameson Whisky, Thomas Henry Ginger Ale³</i>	8,50	Ruby Cooler <i>Tanqueray Gin, mint, cranberry juice, Thomas Henry Ginger Ale³</i>	9,50
Mampe or Absolut Vodka Tonic <i>with Thomas Henry Tonic²</i>	8,50	Gin Gin Mule <i>Tanqueray Gin, herbs, lime juice, sugar syrup, Thomas Henry Spicy Ginger³</i>	9,50
Mampe or Absolut Vodka Lemon <i>with Thomas Henry Bitter Lemon²</i>	8,50	Straight Elephant <i>Mampe Elefantenkümmel caraway liqueur, sage, lemon Thomas Henry Tonic²</i>	8,50
Southern Comfort Ginger Ale <i>with Thomas Henry Ginger Ale³</i>	8,50	Ms Betty's Light <i>Jameson Whiskey, sparkling wine, fresh ginger, ginger syrup</i>	9,50
Campari Orange <i>Campari, Orange juice</i>	8,50	Purple Elegance <i>Tequila white, Williams brandy, lemon juice, lavender syrup</i>	10,00
Cuba Libre <i>Havana Club 3 years, Coca Cola¹, limes</i>	8,50	Summer Breeze <i>Vodka, maracuja nectar, orange juice, lime, caramel syrup, mint</i>	9,50
with Havana Club 7 years	9,50		

CLASSIC COCKTAILS

€

Espresso Martini

10,00

*Vodka, Kahlua, Espresso***Cosmopolitan**

9,50

*Vodka, Cointreau³, cranberry juice, lime***Bloody Mary**

9,50

*Vodka, tomato juice, lemon juice, celery salt, pepper,**Tabasco, Worchestersauce***Horses Neck**

9,50

*Four Roses Bourbon, Angostura, Thomas Henry Ginger Ale³
orange twist***Old Fashioned**

9,50

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

9,50

*Four Roses Bourbon, lemonjuice, sugar***New York Sour**

9,50

*Four Roses Bourbon, lemonjuice, redwine, sugar***CLASSIC COCKTAILS**

€

Negroni

10,00

*Tanqueray Gin, Campari, Belsazar Red, orange twist***Bramble**

9,50

*Tanqueray Gin, brambleberry liqueur, lime, wite cane sugar***Caipirinha**

9,50

*Pitu Cachaça, lime, white cane sugar***Dark & Stormy**

9,50

*Old Pascas Rum, lime, Thomas Henry Ginger Ale³***Mai Tai**

11,50

*Old Pascas white & brown rum, Cointreau³, almond sirup⁵,
lime- & pineapple juice, dash of Old Pascas rum 73%***Margarita**

10,00

White Tequila, Cointreau³, fresh lemon juice

SPIRITS

2 cl 4 cl

€ €

Grappa / Fruit schnaps

3,00 6,00

Grappa Nonino Vusinar
Scheibel Williamspear**Liqueur**

3,00 6,00

Sambuca Molinari

Baileys^{1,3}

Amaretto

Southern Comfort

Campari³

Half & Half (Herb liqueur & Bitter orange)

Mamp Elefantenkümmel

Italicus Bergamot liquor

**Brandy**

7,00

Cardenal Mendoza Solera G.R. 15-year-old

Cognac

7,00

Hennessy VS

Anisée

Pernod

5,00

Wermut

5 cl 7,00

Belsazar Rosé
Belsazar White
Belsazar Red**SPIRITS**

2 cl 4 cl

€ €

Vodka

2,50 5,00

Mampe Berlin
Absolut Sweden**Whisk(e)y**

6,00

Four Roses Bourbon

Jameson Irish

Gin

Bombay Sapphire London Dry

6,00

Tanqueray London Dry

6,00

Hendrick's Scotland Dry

7,00

Rum

Havana Club Anejo 3 Anos

6,00

Havana Club Anejo 7 Anos

7,00

Tequila

José Cuervo Especial Silver

2,50 5,00

José Cuervo Especial Reposado

2,50 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.

Events

Exclusive booking

The Chamäleon theatre opens its doors for an entire evening exclusively for you and your guests or take advantage of the unique atmosphere offered by the historic ball room for your readings, PR events, conventions or press conferences. From the seating to the exclusive catering, everything is organised to suit you.

Your Contact

Andreas Cyriax / Operations Manager

Tel.: 030-40005925

cyriax@chamaeleonberlin.com

Group booking

The alternative option for small groups. You share the show experience with other visitors and enjoy our daily culinary specials or eat in one of our partner restaurants.

Make someone happy

Give the gift of an evening at the Chamäleon.

You can get the gift voucher of your choice at the theatre box office or in the online shop.

Please don't hesitate to contact us or visit our webpage

www.chamaeleonberlin.com