

**CHA
MĀL
EON**

**Beverages & Food
Theatre Hall**

Snacks

Lye pretzel 3,80 €

with large-grained salt

Marinated olives & mild peperoni (vegan) 3,90 €

with provencal herbs

Tortilla chips 5,50 €

with parmesan dip or vegan bell pepper dip

Snack mix 5,80 €

Peanuts, popcorn sweet and salty & lemon cashews

Potato crisps mix (vegan) 5,80 €

made of sea salt and black pepper as well as bell pepper and roasted onions crisps

Snack bowl & dips 6,50 €

Puff pastry sticks, bread and crispy bread chips with parmesan dip and bell pepper cream

Subject to changes.

For further information on allergens and additives, please ask for our allergen card.

Food

Assorted Meats and Cheeses with pretzel 13,50 €

Serrano ham, spicy chorizo, finely seasoned cream cheese, aromatic Bergkäse, Spreewald gherkins, marinated pearl onions with parmesan dip and fig mustard

Cheese Selection 13,50 €

Selection of French and Italian cheeses, goat cheese, Brie, Taleggio, Gorgonzola and Comté with grapes, fig mustard and selection of bread

Pulled chicken flatbread 12,90 €

toasted with juicy pulled chicken, salad mix, fresh apple, red onions, sweet potato and fried onions

Mediterranean flatbread 12,90 €

toasted with grilled antipasti vegetables of zucchini, eggplant, carrots and red onions, with balsamic glaze, salad mix, brie and sunflower seeds

Optionally without Brie (vegan)

Dessert

Raspberry tart with coconut ice cream 7,50 €

Juicy raspberry tart with coconut ice cream and toasted coconut flakes

We thank our catering partner:



Subject to changes.

Aperitif

Sparkling Wine & Blackberry 0,1 l 8,50 €

Marton sparkling wine & Blackberry Liqueur

Marton à la Hugo 0,1 l 8,50 €

Marton sparkling wine, elderberry syrup, mint

Belsazar Rosé Tonic 0,15 l 9,50 €

Belsazar Rosé, Tonic², lime

Pampelle Spritz 0,15 l 9,50 €

Corsican grapefruit liqueur, Marton sparkling wine, sparkling water and lemon

Welcome Rose 0,15 l 9,50 €

Hendrick's Flora Adora Gin with Flower- and Herbalnotes, cranberry juice, Thomas Henry Botanical Tonic², cucumber

Red Mirror 0,15 l 9,50 €

Mampe sour cherry and bitter almond liqueur, sparkling wine, Thomas Henry Tonic², Angostura, mint

Italian Garden 0,15 l 9,50 €

Italicus Bergamot liqueur sparkling wine, lemon juice, olive

CIDER (organic) 0,33 l 6,50 €

Ostmot Outcider Wild 5,5 % Alc.

Ostmot Outcider Cherry 5,5 % Alc.

Sparkling wine

Jean Fritz Crémant brut 0,1 l 8,50 €

Jülg vineyard / Palatinate, Germany 0,75 l 49,00 €

Very fine on the nose, with notes of white flowers and apricots.
Energetic on the palate with aromas of green apple and lemon

Jean Fritz Crémant rosé brut

Jülg vineyard / Palatinate, Germany 0,75 l 49,00 €

Assemblage of Pinot Noir and Pinot Meunier.
Floral and fruity aromas with a long finish

Frizzante (under 0,5 % alcohol) 0,1 l 8,00 €

Bergdolt-Reif & Nett / Palatinate, Germany 0,75 l 45,00 €

Fruity notes of apple and peach, with a citrus finish.
Refreshing secco alternative

Champagne

Champagne brut Réserve 0,75 l 89,00 €

Maison Thevenet-Delouvin vineyard / Champagne, France

Balanced cuvée with a smooth texture

Légras & Haas Intuition brut 0,375 l 49,00 €

Légras & Haas vineyard / Champagne, France

Finely beaded cuvée with tradition, elegance and structure

Quality wine

Rosé 0,2 l 0,75 l

Château Penin rosé 8,70 € 32,50 €

2024 / Château Penin / AC / Bordeaux, France

Elegant rosé made from Cabernet Sauvignon and Merlot with soft fruit aromas and a spicy finish

Quality wine

White

0,2 l 0,75 l

Green Veltliner Löss 8,70 € 32,50 €

2024 / Schlosskellerei Gobelsburg vineyard / Kamptal, Austria

Juicy and fruity with moderate acidity and a tangy note

Sauvignon Blanc 8,70 € 32,50 €

2023 / Junglen vineyard / Mosel, Germany

A fresh grassy aroma on the nose, typical minerality on the palate with pronounced fruity note of gooseberry

Pinot Gris (vegan) 8,70 € 32,50 €

2024 / Pfaffmann vineyard / Palatinate, Germany

Clear with subtle minerality, lots of body and fresh aromas of pear and mirabelle

Riesling Kabinett 8,70 € 32,50 €

2023 / Regnery vineyard, Klüsselrath / Mosel, Germany

On the nose peach, citrus, tropical fruit. On the palate fresh acidity with a fine polish and slate minerality

Scheurebe 8,70 € 32,50 €

2022 / Jülg vineyard / Palatinate, Germany

Aromas of gooseberry, lychee and passionfruit together with a lively and flavorful acidity

Pinot Blanc 8,70 € 32,50 €

2023 / Junglen vineyard / Mosel, Germany

Refreshingly light fruity notes on the nose with a soft, creamy mouthfeel

Red

0,2 l 0,75 l

Douro Tinto 8,70 € 32,50 €

2022 / Lavradores de Feitoria / DOP / Douro, Portugal

Juicy, fruity cuvée with a good acid balance and character. Notes of berries and cinnamon

Príncipe de Viana (vegan) 8,70 € 32,50 €

2020 / Bodegas Principe de Viana / Crianza DO / Navarra, Spain

Blend of Tempranillo, Merlot & Cabernet Sauvignon. On the nose blueberries and currants, roasting flavours, hint of vanilla On the palate intensive fruits, lively acidity, fine tannins

Vereto Salice Salentino 32,50 €

2021 / Vallone / Riserva DOP / Apulien, Italy

Intense dark fruit aromas of the Negroamaro grape, wild herbs and balsamic notes. Rich, supple taste with a full body

Pinot Noir 32,50 €

2023 / vineyard Junglen / Mosel, Germany

Matured in a small oak barrel, elegant and sparkling. Distinct fruit, long and fine finish

Merlot Friuli Isonzo 32,50 €

2023 / Tenuta Casate / Friaul, Italy

Berry Aroma, good acid balance, peppery-spicy flavour, soft and harmonious finish

Château Lamothe rouge 32,50 €

2019 / Cadillac Côtes de Bordeaux / AC / Bordeaux, France

A fruity, spicy Bordeaux made from Merlot and Cabernet Sauvignon. Rich red color, lots of berry fruit and fine tannins.

Vintages subject to change

Draft beer

Berliner Kindl Pilsner	0,3 l	3,90 €
	0,4 l	4,90 €
Radler	0,3 l	3,90 €
	Berliner Kindl Pilsner & Sprite	0,4 l 4,90 €
Büble wheat beer	0,3 l	3,90 €
	0,5 l	5,50 €
Oberdorfer Helles Lager	0,3 l	3,90 €
Staropramen Premium Lager	0,3 l	3,90 €

Bottled beer

BRLO West Coast IPA	0,33 l	4,90 €
Schöfferhofer crystal wheat beer	0,5 l	5,50 €

Bottled beer under 0,5 % alcohol

BRLO NAKED Pale Ale	0,33 l	4,90 €
Berliner Kindl Pilsner	0,33 l	3,90 €
Büble wheat beer	0,5 l	5,50 €

Softdrinks

SELTERS mineral water	medium sparkling / none sparkling	0,25 l	2,20 €
		0,75 l	6,70 €

OSTMOST (organic)	0,33 l	4,90 €
Apple-Mint-Spritzer		
Apple-Rhubarb-Spritzer		
Apple-Currant-Spritzer		
Apple-Ginger-Spritzer		
Apple-Spritzer, natural cloudy		

THOMAS HENRY	0,2 l	3,90 €
Tonic ²		
Botanical Tonic ²		
Ginger Ale ³		
Bitter Lemon ²		
Spicy Ginger ²		
Soda		

Coca Cola & Co.	0,2 l	3,90 €
Coca-Cola ^{1,3}		
Coca-Cola Zero Sugar ^{1,3,4,6}		
Fanta ³		
Sprite		

Hot Drinks

Espresso	2,70 €
Double Espresso	4,00 €
Espresso Macchiato	3,00 €
Espresso Macchiato Doppio	4,20 €
Cup of Coffee	3,20 €
Cappuccino	3,60 €
Milky Coffee	3,90 €
Latte Macchiato	3,90 €
Latte Macchiato Doppio	4,60 €

Can also be prepared with oat milk or decaffeinated.

Hot, freshly squeezed lemon	3,20 €
Hot ginger with fresh mint	3,20 €

Tea - "Paper & Tea" 3,90 €

Herbal tea PURE PRANA

Flavour: Citrus, ginger, grass, fresh mint

Herbal tea SWEET LULLABY

Flavour: Camomile, rose, elderflower, lemongrass

Fruit tea BERRY POMP

Flavour: Forest berries, blueberry, cherry, hibiscus

Rooibos tea LITTLE WONDER

Flavour: Incense, chamomile, sage, cinnamon

Earl Grey BRAVE NEW EARL

Flavour: Bergamot, jasmin, juniper

Green tea MIGHTY GREEN

Flavour: Fresh gras, seaweed, tomato

Spirits

2 cl 4 cl

Classic Single Malt Whisky Selection from 12,00 €

Grappa / Fruit schnaps 4,00 € 8,00 €

Grappa Nonino Vusinar

Scheibel Williamspear

Liqueur 4,00 € 8,00 €

Sambuca Molinari

Baileys'

Amaretto

Mampe Halb & Halb (herbal & bitter orange)

Mampe Pfefferminz (peppermint)

Mampe Elefantenkümmel (caraway seed)



Brandy & Cognac 10,00 €

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

Henessy VS

Whisk(e)y 7,00 €

Four Roses, Bourbon

Jameson, Irish

Monkey Shoulder, Scotch

Rum

Havana Club Anejo 3 years 7,00 €

Havana Club Anejo 7 years 8,00 €

Barcelo Imperial - Ron Dominicano 7 years 8,00 €

Tequila 3,00 € 6,00 €

Olmecca Silver

José Cuervo Especial Reposado

Longdrinks

Gin Tonic Tanqueray / Roku / Hendrick's with Thomas Henry Tonic ² / Botanical Tonic ²	10,50 €
Jameson Ginger Ale with Jameson Whisky, Thomas Henry Ginger Ale ³	10,50 €
Wodca Soda / Bitter Lemon Mampe / Absolut Vodka with Thomas Henry Soda / Bitter Lemon ²	10,50 €
Spring Time Hendrick's Flora Adora Gin with flower and herbal notes, Thomas Henry Tonic ²	10,50 €
Straight Elephant Mampe Elefantenkümmel caraway liqueur, Thomas Henry Tonic ²	10,50 €
Southern Comfort Ginger Ale with Southern Comfort, Thomas Henry Ginger Ale ³	10,50 €
Campari Orange Campari, orange juice	10,50 €
Cuba Libre Havana Club 3 years, Coca Cola ¹ , lime with Havana Club 7 years	10,50 € 11,00 €

Cocktails

Negroni Tanqueray Gin, Campari, Belsazar Red Vermouth	13,00 €
White Negroni Tanqueray Gin, Italicus Bergamot liqueur, Belsazar White Vermouth, lime	13,00 €
Bramble Tanqueray Gin, brambleberry liqueur, lime, white cane sugar	12,00 €
Gin Gin Mule Tanqueray Gin, lime juice, mint, sugar syrup, Thomas Henry Spicy Ginger ²	12,00 €
Thirsty Flamingo Tanqueray Gin, rhubarb juice, lemon juice, sugar syrup	12,00 €
Mojito Havanna Club 3 years, lime, mint, white cane sugar, mineral water	12,00 €
Caipirinha Cachaça Pitu, lime, white cane sugar	12,00 €
Bourbon Sour Four Roses Bourbon, lemon juice, sugar syrup	12,00 €

**Make dreams
come true**

-

**give space for
creativity**



**Support circus
artists with
a donation!**

As a non-profit cultural institution, we rely on your support: Income from ticket sales is far from sufficient to fund our charitable projects – such as our residency program for circus artists.

**Support our residency program for artists and
help shape the future of contemporary circus!**

Every euro helps us provide residencies for circus creators.

Thank you very much for your support!



Exclusive booking

The Chamäleon 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

Alexander Voß / Venue Manager
Tel.: 030-4000 5936
voss@chamaeleonberlin.com

Group booking

We have a wide range of options for your group event - from a champagne reception to culinary theatre variations (bookable for groups of 10 or more).

Groups of 15 or more also receive a group discount on theatre tickets. We are happy to provide you with an individual offer via

tickets@chamaeleonberlin.com.

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.

Information of additives:

- 1 contains caffeine
- 2 contains quinine
- 3 with colorants
- 4 contains phenylalanine
- 5 with preservatives
- 6 with sweetener

Important note:

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.



WIFI und Social Media Chamäleon Hotspot



www.chamaeleonberlin.com