

SUZIEQ

O Dinner

BAR & RESTAURANT

* = GLUTEN FREE

BREAD	5
herb butter	
OYSTER (EACH) *	3.5
with raspberry vinegar and shallot	
PATA NEGRA (60 GRAMS) *	14
CALAMARIS	9
with aioli & lemon	
FLAMMKUCHEN (CLASSIC OR VEGGIE)	10.5
crème fraîche, gruyère, onion & bacon / crème fraîche, goat cheese, zucchini, sundried tomatoes & gruyère	
SALMON (5 PIECES) *	12.5
smoked with green herbs, sour cream and celeriac	
DRAGON ROLL (FISH OR VEGGIE)	14
crispy prawn and avocado / crispy green asparagus and avocado	
THAI COCONUT LIME SOUP (1 OR 2 PERSONS) *	12
with shiitake, spring onion and grilled prawns (also veggie)	
BURRATA	11.5
with a salad of tomatoes, pangrattato, olive and basil	
FALAFEL (4 PIECES)	10.5
with pita, avocado, yogurt-za'atar dip & coriander	
BEETROOT TARTARE	10.5
with horseradish, water cress, choggia and crostini	
THAI MUSSELS *	SMALL 11
with boemboe, spring onion and chili	BIG 15
LINGUINI	SMALL 12
with vongole, clams, fennel and gremolata	BIG 18
TRUFFLE RISOTTO *	SMALL 14
with mushrooms, Parmesan and rocket salad	BIG 20
IBERICO BONELESS RIBS *	11.5
with atjar, sweet & sour and macadamia	

BLACK TIGER PRAWNS (4 PIECES) *	14
with garlic and roasted pepper salsa	
CHINESE PANCAKES	14
with pulled duck, hoisin sauce, leek and cucumber	
FLAT IRON STEAK *	150 GR. 15
with cream of carrot and chimichurri	300 GR. 29
BAO BUN (EACH)	6.5
with oxheart cabbage rendang, beetroot pickle and katjang pedis	
MINI BURGER OF SHRIMP & CRAB (EACH)	6.5
with grilled bok choy, sesame-lime mayonnaise & mango chutney	
FRIES WITH MAYONNAISE	4.75
SWEET POTATO FRIES	6.95
with Parmezan cheese and truffle mayonnaise	

O Dessert

MERINGUE	9
with raspberries, yogurt curd and pistachio	
CHEESECAKE	8
with strawberries and Bastogne	
CHEESE PLATTER	13.5
with home made muesli bread & apple syrup	
CHOCOLATE MOUSSE	8.5
of pure chocolate with vanilla cream and choco crumble	
SCROPPINO	8.5
cocktail with vodka, prosecco & lemon ice cream	

O Port & Dessertwine

Searra d'Ordens Fine ruby port	4.5	Pedro Ximénez	5
Searra d'Ordens Fine tawny port	5	Special coffees	8
Searra d'Ordens Fine LBV port	6	Liqueurs	5.6
Cuvée la Galline Banyuls (red)	5.5		
Moscatel de Setúbal (white)	5		