

SUZIEQ

BAR & RESTAURANT

* = GLUTEN-FREE

** = POSSIBLE GLUTEN-FREE

○ All day

BREAD ** with herb butter	6.5
OYSTER (PER PIECE) * with raspberry vinaigrette & lemon	3.8
CRISPY RICE BITES with Asian salmon tartare and miso mayonnaise	12
CRISPY RICE BITES (vegan possible) with miso eggplant, teriyaki and sriracha mayonnaise	10
FLAMMKUCHEN (CLASSIC OR VEGGIE) crème fraîche, gruyère, onion & bacon / crème fraîche, zucchini, goat cheese and sundried tomato	12.5
DRAGON ROLL (FISH OR VEGGIE) crunchy prawn, avocado and masago / crunchy green asparagus, avocado and sesame	16
TUNA CRUDO ** with grapefruit, salmon caviar and wasabi mayonnaise	15
THAI COCONUT LIME SOUP (1 or 2 pax) * with enoki, spring onion and grilled prawns (vegan possible)	11
LEBANESE PUFFED EGGPLANT ** with crispy chickpeas, tomato, labneh and pita (vegan possible)	14
STIR-FRIED MUSSELS ** with tandoori, lime and sour cream	14
CHINESE PANCAKES with duck, hoisin, leek and cucumber	14.5
RISOTTO * with tomato, burrata, basil and arugula	14
PORKBELLY with hoisin, curry foam and mango	14
MINI BURGER ** Black Angus beef on brioche with homemade bbq sauce and coleslaw	7.5

FRIES WITH MAYONNAISE 4.75

SWEET POTATO FRIES 7
with parmesan and truffle mayonnaise

○ Dessert

SUZIE Q TASTING ** 9
Let the chefs surprise you!

MISERABLE CAKE 9
with dark chocolate, almond, orange and vanilla ice cream

CHEESES 14.5
with homemade muesli bread and apple syrup

SCROPPINO 9
cocktail with vodka, prosecco and lemon sorbet

○ Port & Dessert wine

Serrad'Ordens	
Fine Ruby / Tawny / LBV	5.2 / 5.8 / 6.8
La Galline Banyuls (red)	5.8
Moscatel de Setúbal (white)	5.8
Pedro Ximénez	5.8
Special coffees	8.5
Liqueurs	5.6

SUZIE AROUND THE WORLD

THE CHEFS COOK EXTRA DISHES
FROM A CHOSEN COUNTRY.
CURIOUS? CHECK THE MENU OF THIS
MONTH!

WEDNESDAY = OYSTERFEST!
OYSTERS €1,50 EACH

SUZIE'S CATCH MENU

EVERY DAY A THREE COURSE MENU
FOR €25,-