

SHARING DINNER



During the sharing dinner, dishes are served in the middle of the table during the evening. Informing Suzie Q about dish preferences is not necessary, our chef will make a selection of dishes which will be served.

If necessary, our chef will provide alternative or adjusted dishes for guests with special wishes. Therefore, inform us upfront if there are any dietary requirements or allergies among your guests, so that we can take this into account.

The dinner will be closed with a grand dessert tasting.

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€35

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At the start we put **BREAD** on the table.

Below is an example menu. The dishes are always served in the middle of the table in several rounds. The final choice ultimately depends on any dietary requirements and allergies amongst your guests and can vary due to changes in the menu.

FLAMMKUCHEN CLASSIC/VEGGIE with crème fraîche, Gruyère, onion & bacon / with crème fraîche, goat cheese and seasonal veggies

CRISPY RICE BITES with roasted miso eggplant, wakamé, daikon & nori / with Japanese steak tartare, wakamé, Hatcho miso, daikon & nori

SUSHI ROLL (FISH / VEGGIE) with avocado

SALMON TORCHED ROLL with cucumber, unagi, furikake & wasabi mayonnaise

TUNA TATAKI with mango, avocado, aji amarillo, bell pepper cream & wasabi crunch

CHINESE PANCAKES with crispy oystermushroom, hoisin & cucumber

BURRATA with eggplant cream, coeur de boeuf tomato, basil & pangrattato

STICKY SPARE RIBS sweet & sour, with crispy onions & coleslaw

FLAT IRON STEAK grilled, with Pimientos de Padron & chimichurri

MINI BURGER OF BEEF with brioche, tomato, cheddar, pickle, bacon & BBQ sauce

FRIES are served for all guests.

