



BAR & RESTAURANT SUZIE Q  
DR. LELYKADE 33 2583 CL DEN HAAG

## ○ Dinner

<b>BREAD</b>	<b>4.50</b>
with herb butter	
<b>FLAMMKUCHEN (CLASSIC OR VEGGIE)</b>	<b>9.00</b>
crème fraîche, gruyère, onion & bacon / crème fraîche, goat cheese, zucchini, sundried tomatoes & gruyère	
<b>TUNA TATAKI (5 PIECES)</b>	<b>11.00</b>
with mango, avocado, teriyaki and crispy nori	
<b>DRAGON ROLL (FISH OR VEGGIE)</b>	<b>13.00</b>
crispy prawn and avocado / crispy green asparagus and avocado	
<b>THAI COCONUT LIME SOUP</b>	<b>11.50</b>
with shiitake, spring onion and grilled prawns (also veggie)	
<b>BURRATA *</b>	<b>10.00</b>
with a salad of orange, watercress, pomegranate & sumak	
<b>FALAFEL (3 PIECES)</b>	<b>9.50</b>
with pita bread, avocado spread, yogurt-za'atar spread & coriander	
<b>BEEF TATAKI *</b>	<b>10.00</b>
with garlic chips & ponzu-onion dressing	
<b>THAI MUSSELS *</b>	<b>SMALL 9.50</b>
with boemboe, spring onion and chili	<b>BIG 13.50</b>
<b>RAVIOLI WITH CRAYFISH</b>	<b>SMALL 11.00</b>
with lobster stock, fennel and samphire	<b>BIG 17.00</b>
<b>TRUFFLE RISOTTO *</b>	<b>SMALL 10.00</b>
with mushrooms, Parmesan cheese and rocket salad	<b>BIG 18.00</b>
<b>HALIBUT *</b>	<b>12.50</b>
with leek, potato cream, carrots and beurre blanc of violet mustard	
<b>DUCK BREAST</b>	<b>11.50</b>
with pulled duck, hoisin sauce, leek, cucumber and Chinese pancakes	

<b>ENTRECÔTE *</b>	<b>150 GRAM 13.00</b>
with cream & chips of parsnip and bearnaise	<b>300 GRAM 25.00</b>
<b>BAO BUN (PER UNIT)</b>	<b>6.00</b>
with pork belly, atjar, red curry mayonnaise and hoisin sauce	
<b>MINI BURGER OF SHRIMP &amp; CRAB (PER UNIT)</b>	<b>6.50</b>
with grilled bok choy, sesame-lime mayonnaise & mango chutney	

## ○ Extras

<b>OYSTER (EACH) *</b>	<b>3.00</b>
with raspberry vinegar and shallot	
<b>FRIES WITH MAYONNAISE</b>	<b>4.50</b>
<b>SWEET POTATO FRIES</b>	<b>6.90</b>
with Parmezan cheese and truffle mayonnaise	

## ○ Dessert

<b>CHOCOFUDGE</b>	<b>7.50</b>
with crème suisse, praliné ice cream & chocolate crumble	
<b>STRAWBERRIES</b>	<b>7.50</b>
with almond biscuit, mascarpone, vanilla & yogurt ice cream	
<b>CHEESE PLATTER</b>	<b>13.00</b>
with home made muesli bread & apple syrup	
<b>CANNELLONI</b>	<b>7.50</b>
with white chocolate cream & mandarin sorbet	
<b>SCROPPINO</b>	<b>8.00</b>
cocktail with vodka, prosecco & lemon ice cream	

## ○ Port & Dessertwine

Searra d'Ordens Fine ruby port	<b>4.50</b>	Pedro Ximénez	<b>5.00</b>
Searra d'Ordens Fine tawny port	<b>5.00</b>	Special coffees	<b>8.00</b>
Searra d'Ordens Fine LBV port	<b>6.00</b>	Liqueurs	<b>5.00</b>
Cuvée La Galline Banyuls	<b>5.50</b>		
Moscatel de Setúbal	<b>5.00</b>		