THE SUICIDE CLUB

自殺クラブ

STARTERS

ASIAN STYLE DISHES WITH A SUICIDE TWIST

Perfectly fit for sharing. We recommend 2 to 4 dishes pp.

The Natsu rolls
fresh rice paper summer rolls all served with
a Szechuan fish sauce & a peanut soya dip

Shiso Tasty / Crawfish, Shiso leaves, noodles — € 6
Rolling green / Green asparagus, pickled eggplant, noodles — € 5

Tako to Ama / 2pcs — € 8,5
Charcoal octopus skewers served with a Jalapeño seaweed sauce

Supaiku no Kohitsuji / 2pcs — € 7,5
Charcoal lamb skewers served with a Ponzu sauce

Beef in Beijing / 5pcs — € 12,5
Roasted beef, spiced Hoisin, spring onion, pickled vegetables

Oysters / 3/6/12pcs — €12/22/43
Fresh oysters from Marennes-Oléron's "Geay no3"
served with raspberry eschalot, shiso leaves, emping, sambal

Sticky Shrimp Tempura / 6pcs — € 12
Glazed Yuzu shrimp caramel

O.G. tempura / 6pcs — € 9,5
Seasonal vegetables served with Sesame Teriyaki sauce

Tuna Sashimi prepare 2 fall in in love with the chef — € 14,5
Wakame crème, furikake & pickled paksoy

Crispy Pajeon try before you die... — € 17,5
Grilled smoked eel, fried leeks, TSC Glaze

#148 Piggy Hara Kiri (spicy ***) — € 11,75
Cold served Szechuan TSC style

Black salmon — € 14
Pickled in black tea, liquorice and fresh ginger

Miso Ho'ney — € 9,5
Grilled eggplant, honey miso dressing, crispy wild rice

Ceviche — € 13,5
Ask your server for the catch of the day

SEPPUKU platter — € 19,5
If you feel indecisive, let our chef guide you through
a selection of our bites

Please let us know if you have any allergies or dietary restrictions!

MAINS

Entrecote / 300gr \ — € 37
CHARCOAL GRILLED SIRLOIN STEAK
Premium black Angus beef served with a TSC Glaze*

Short rib / 300gr \ — € 28
CHARCOAL GRILLED HOUSE SPECIALTY
Premium black Angus beef cut from the lower ribs,
pickled for two days and then slowly cooked for 14 hours

Chicken thighs / 300gr \ — € 18,5
CHARCOAL GRILLED CHICKEN
Farmers corn fed chicken marinated in 5 spices

Pepesan Ikan / spicy \ — € 22,5
MACKEREL HOW YOU SUPPOSE TO TREAT MACKEREL
Indonesian style spicy mackerel

Grilled zucchini / vegan \ — € 17,5
WE TREAT VEGANS WELL
Yuzu dressing, cashew nuts, mint, tempeh

**This sauce consists of 21 different ingredients. Because of the perfect balance in sweet and sour, it fits very nicely with the quality beef dishes that he serves with.*

SPECIALS

BO SSAM — €29,50 pp *for 2 or more*
CLASSIC KOREAN DISH WITH A TSC TWIST

served with fried rice, emping, kimchi, four different sauces (including the TSC Glaze), pickled vegetables & salad

SIDES

COMPLETE YOUR MEAL

Perfectly fit for sharing.
We recommend 1 side dish per person.

Noodle salad — € 5,5
Miso caramel, Edamame beans, lotus root

Wakame salad — € 5,5
Taugé, sugar snaps, radish

Seasonal vegetables — € 5,5
Kimchi dressing

Stir-fry rice — € 5,5
Crispy onion, spring onion

Sweet potato baby fries — € 5,5
Black garlic mayo

SWEETS

Chocolate dessert — € 7,5
Fruit dessert — € 7,5

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