

MENÜ

AUSTERN

Auster mit Zitronen ^(gf,8)	5 €
Auster "La Côte" Chili & Limette ^(gf,8, 11)	5 €
Auster "La Côte" Mignonette ^(gf,8, 11)	5 €
6 Austern Wählen Sie zwischen Austern mit Zitrone, Chili & Limette oder Mignonette	28 €
12 Austern Wählen Sie zwischen Austern mit Zitrone, Chili & Limette oder Mignonette	48 €

SNACKS

Olive(n) ^(v,gf)	5 €
Sauerteigbrot mit Bärlauchbutter ^(v,1,6,12)	6.5 €
Markknochen, Brot & Chimichurri ^(12,14)	10 €

KLEINE TELLER

Konfierter Lauch, Knuspriger Lauch, Lauchasche & Labneh ^(v,gf,6,13)	9 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne ^(w,1,9,10,11)	13.5 €
Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne ^(1,3,11,12)	15 €
Dorade mit Blutorange & Jalapeno ^(gf,4,14)	15 €
Frische Mais-Polenta, Chorizo, Salsa Verde, Tajin & Tulum-Käse ^(gf,6,11,12,14,15)	17 €
Muscheln mit Agretti & Pinot Grigio ^(gf,8,11,12,14)	16 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Salbei ^(gf,2,6,12)	25 €

GROSSE TELLER

Grüner Spargel mit Romesco, Haselnuss & Cashewnuss ^(w,1,7)	25 €
Dry Aged Durockoteletts mit Pfeffersauce, Wildspinat & Jungem Knoblauch ^(gf,6,12)	27 €
Gegrillter Loup de Mer mit Fenchelsalat & Physalis-Habanero-Sauce ^(gf,4,11,12,14) (Preis pro 100g)	7.5 €

Die Nachspeisen stehen auf einer separaten Karte.

*Bitte lassen Sie uns wissen, wenn Sie Nahrungsmittelallergien haben.
v. vegetarisch / w. vegan / gf. glutenfrei*

*1. Gluten 2. Krustentiere 3. Eier 4. Fisch 5. Soja 6. Milch 7. Nüsse 8. Weichtiere 9. Senf
10. Sesam 11. Zwiebel 12. Knoblauch 13. Knollensellerie 14. Chili 15. Koriander 16. Honig*

Instagram: @lacoteberlin

MENU

OYSTERS

Oyster with Lemon ^(gf,8)	5 €
Oyster "La Côte" Chilli & Lime ^(gf,8, 11)	5 €
Oyster "La Côte" Mignonette ^(gf,8, 11)	5 €
6 Oysters ^{Choose from Oysters with Lemon, Chilli & Lime or Mignonette.}	28 €
12 Oysters ^{Choose from Oysters with Lemon, Chilli & Lime or Mignonette.}	48 €

SNACKS

Olives ^(v,gf)	5 €
Sourdough with Wild Garlic Butter ^(v,1,6,12)	6.5 €
Bone Marrow, Bread & Chimichurri ^(12,14)	10 €

SMALL & SHARING PLATES

Confit Leeks, Crispy Leek, Leek Ash & Labneh ^(v,gf,6,13)	9 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts ^(w,1,9,10,11)	13.5 €
Panipuri, Beef Tartare, Aioli & Pine Nuts ^(1,3,11,12)	15 €
Dorade with Blood Orange & Jalapeno ^(gf,4,14)	15 €
Fresh Corn Polenta, Chorizo, Salsa Verde, Tajin & Tulum Cheese ^(gf,6,11,12,14,15)	17 €
Mussels with Agretti & Pinot Grigio ^(gf,8,11,12,14)	16 €
Black Tiger Prawns with Garlic, Tomato Butter & Sage ^(gf,2,6,12)	25 €

LARGE PLATES

Green Asparagus with Romesco, Hazelnut & Cashew Nut ^(w,1,7)	25 €
Dry Aged Pork Chops with Peppercorn Sauce, Wild Spinach & Young Garlic ^(gf,6,12)	27 €
Grilled Loup De Mer with Fennel Salad & Physalis-Habanero Sauce ^{(gf,4,11,12,14)(price per 100g)}	7.5 €

Desserts are on a seperate menu.

*Please let us know if you have any allergies or special dietary needs
v. vegetarian / w. vegan / gf. gluten free*

*1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Soy 6. Milk 7. Nuts 8. Molluscs 9. Mustard
10. Sesam 11. Onion 12. Garlic 13. Celeriac 14. Chilli 15. Coriander 16. Honey*

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WINE

BOTTLE

RED WINE

Weingut Heitlinger, Pinot Noir Trocken, Baden, Germany, 2020	45 €
Domaine Mosse, Bisou Grolleau Cabernet Franc , Loire, France 2023	55 €
Domaine Ghislaine Barthod, Bourgogne Rouge, Bourgogne, France, 2021	95 €
Domaine Marcel Lapierre, Morgon, Beaujolais, France, 2023	80 €
Château Pontet-Canet, Pauillac, Bordeaux, France, 2003	350 €
Château Brane-Cantenac, Margaux, Bordeaux, France, 2014	250 €
Domaine Alain Graillot, Crozes-Hermitage, Rhône, France, 2022 MAGNUM	170 €
Eric Texier, Chat Fou Grenache Cinsault Clairette, Rhône, France, 2022	43 €
Domaine de la Solitude, Gigondas Bellecoste, Rhône, France, 2021	75 €
Château Cascadais, Corbières, France, 2014	40 €
La Vedetta Wines, Swanti Nebbiolo & Barbera, Piedmont, Italy, 2021	50 €
Calalta, Taiger Grenache, Vento, Italy, 2023	80 €
Frank Cornelissen, Susucaru Rosso, Sicily, Italy, 2022	70 €
Bodegas Ismael Arroyo, Val Sotillo Crianza, Ribera Del Duero, Spain, 2019	60 €

SWEET WINE

Weingut Hermann Ludes, Thörnicher Ritsch Riesling Spätlese, Mosel, Germany	50 €
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CIDRE

Schnitz & Butzen, Cidre Bouché Cuvée Souabe, Haunsheim, Germany, 0.75 L	65 €
Gut Fernerwerder, Cidre Apfel & Walnussbaumfass, Brandenburg, Germany, 0.75 L	45 €
Serious Cidre, Apfel-Cidre, Berlin, Germany, 0.33 L	9 €

LA CÔTE
RESTAURANT & BAR

WINE BEER SOFTDRINKS

SPARKLING (0.15 L)

Domaine de Mouscaillo, Cremant de Limoux, Loire, France, N.V. 11.5 €

WHITE WINE (0.15 L)

Weingut Manz, Grüner Sylvaner, Rheinhessen, Germany, 2023 8 €

Les Vins Pirouettes, Eros de David, Riesling Gewürztraminer, Alsace, France, 2023 10.5 €

Michel Cheveau, Beaujolais Villages Blanc Les Pouliches, Bourgogne, France, 202 9.5 €

ROSÉ WINE (0.15 L)

Domaine Sulauze, Pomponette Grenache Syrah, Provance, France, 2021 9 €

RED WINE (0.15 L)

Eric Texier, Chat Fou Grenache Cinsault Clairette, Rhône, France, 2022 9 €

Château Cascadais, Corbières, France, 2014 8 €

Bodegas Ismael Arroyo, Val Sotillo Crianza, Ribera Del Duero, Spain, 2019 12.5 €

SWEET WINE (0.1 L)

Weingut Hermann Ludes, Thörnicher Ritsch Riesling Spätlese, Mosel, Germany 7 €

TAP BEER

Kronenbourg 1664, Alc 5% 4 € / 6 €

Kronenbourg 1664 Blanc, Alc 5% 4 € / 6 €

Brooklyn Brewery Brooklyn Lager, Alc 5.2% 4.5 € / 6.5 €

BOTTLE BEER

Peroni Senza Glutine, Alc 4,7% 5.5 €

SOFT DRINKS/NON-ALCOHOL

Viva Con Agua, Sparkling 0.33 l / 0.75 l 2.5 € / 4.5 €

Coca Cola, 0.20 l 2.5 €

Lübzer Alkoholfrei, Alc 0.0% 3 €

BOTTLE WINE

SPARKLING

Thevenet-Delouvin, Réserve Brut, Champagne, France, N.V. 95 €

Domaine de Mouscaillo, Cremant de Limoux, Loire, France, N.V. 57 €

WHITE WINE

Immich-Batterieberg, Briedeler Herzchen Riesling, Mosel, Gemany, 2022 60 €

Weingut Manz, Grüner Sylvaner, Rheinhessen, Germany, 2023 35 €

Weingut Koehler-Ruprecht, Weißburgunder, Pfalz, Germany, 2021 MAGNUM 90 €

Weingut Bernard Ott, Fass 4 Grüner Veltliner, Wagram, Austria, 2024 61 €

Les Vins Pirouettes, Eros de David, Riesling Gewürztraminer, Alsace, France, 2023 50 €

Weingut Heinrich, Naked White, Burgenland, Austria, 2022 40 €

Wilfrid Rousse, Chinon Blanc Les Jardin Des Dames, Loire, France, 2022 55 €

Domaine Mosse, Le Rouchefer, Loire, France 2021 90 €

Domaine de Vauroux, Chablis, Bourgogne, France, 2022 65 €

Domaine Eric Montchovet, Bourgogne Aligoté, Bourgogne, France, 2022 45 €

Michel Cheveau, Beaujolais Villages Blanc Les Pouliches, Bourgogne, France, 2023 45 €

Calalta, Davvero Riesling, Vento, Italy, 2023 59 €

Valdisole, Elektra, Piemonte, Italy, 2021 80 €

Az. Agr. Gulfi, Valcanzjria, Sicily, Italy, 2020 55 €

ROSÉ WINE

Domaine Sulauze, Pomponette Grenache Syrah, Provance, France, 2023 45 €

SPIRITS

AGAVE SPIRITS

4 cl

Mezcal San Cosme	8 €
Mezcal Alipús	15 €
Tequila Corralejo Reposado	10 €
Tequila Corralejo Añejo	8.5 €
Tequila Patrón Reposado	11 €
Tequila Patrón XO Café	11 €

RUM

Plantation Pineapple	8 €
Santa Teresa	10.5 €
Zacapa Solera 23	13 €

WHISKEY

Laphroaig 10 years	13 €
Glenmorangie Lasata Sherry Cask 12 years	12.5 €
Talisker 10 years	9 €
Lagavulin 16 years	22 €
Nikka Coffey Malt	14 €

VODKA

Grey Goose	8 €
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DIGESTIVES

Yellow Chartreuse	11 €
Grappa Nardini	5 €
Grappa Nardini Riserva 3 years	6 €

AFTER DINNER

DESSERTS

Chocolate Mousse with Miso & Buckwheat ^(w,gf,5)	6.5 €
Mascarpone, Rhubarb & Roasted White Chocolate ^(gf,5,6)	7.5 €

SWEET WINES

Weingut Hermann Ludes, Thörnicher Ritsch Riesling Spätlese, Mosel, Germany	7 €
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COFFEE

Espresso "Single"	3 €
Espresso "Double"	4 €
Filter Coffee ^{Please let us know if you would like a refill}	3.5 €

REVERSE MANHATTAN

ANTICA FORMULA SWEET VERMOUTH

LAPHROAIG 10 YEARS

BITTERS

13 €

NAKED & FAMOUS

MEZCAL

D.O.M. BÉNÉDICTINE

AMARO MONTENEGRO

LIME JUICE

13 €

BITTER CHOCOLATE

GIN

CAMPARI

SWEET VERMOUTH

CACAO

13 €

CAFÉ SALÉ

VODKA

COFFEE LIQUEUR

COLD BREW

MISO SALTED CARAMEL

12 €

Please let us know if you have any allergies or special dietary needs.

v. vegetarian / w. vegan / gf. gluten free

*1. gluten 2. crustaceans 3. eggs 4. fish 5. soy 6. milk 7. nuts 8. molluscs 9. mustard
10. sesam 11. onion 12. garlic 13. celeriac 14. chilli 15. Coriander Seeds*

COCKTAILS

CAFÉ SALÉ

VODKA
COFFEE LIQUEUR
COLD BREW
MISO SALTED CARAMEL
12 €

PINEAPPLE EXPRESS

CARIBBEAN RUM BLEND
BUTTER ROASTED PINEAPPLE
HAZELNUT SYRUP
LIME JUICE
13 €

SMOKEY PALOMA

MEZCAL
TEQUILA
GRAPEFRUIT
CHIPOTLE
13 €

CREAMY LIME MARGARITA

TEQUILA
COINTREAU
WHOLE LIME
SWEET CONDENSED MILK
13 €

MEZCAL OLD FASHIONED

MEZCAL
ANTICA FORMULA
AGAVE
13 €

NAKED & FAMOUS

MEZCAL
D.O.M. BÉNÉDICTINE
AMARO MONTENEGRO
LIME JUICE
13 €

KALAMANSI TONIC

KALAMANSI
HONEY
TONIC
6 €

PINEAPPLE LEMONADE

BUTTER ROASTED PINEAPPLE
LIME JUICE
SODA
6 €