

MENÜ

AUSTERN

Auster "La Côte" Gin & Apfel-Granita ^(gf,8)	7 €
Auster mit Zitronen ^(gf,8)	5 €
Auster "La Côte" Chili & Limette ^(gf,8, 11)	5 €
Auster "La Côte" Mignonette ^(gf,8, 11)	5 €
12 Austern <small>Wählen Sie zwischen Austern mit Zitrone, Chili & Limette oder Mignonette</small>	50 €
24 Austern <small>Wählen Sie zwischen Austern mit Zitrone, Chili & Limette oder Mignonette</small>	95 €

SNACKS

Oliven ^(v,gf)	5 €
Sauerteigbrot mit S'hug Butter ^(v,1,6)	6.5 €
Markknochen, Brot & Chimichurri ^(1,2,14)	10 €

KLEINE TELLER

Kroketten, Kartoffeln, Frühlingszwiebeln, Pecorino, Aji Amarillo & Ingwer-Aioli ^(v,1,3,6,11,14)	13.5 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne ^(w,1,9,10,11)	15 €
Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne ^(1,3,11,12)	16.5 €
Frische Mais-Polenta, Chorizo, Salsa Verde, Tajin & Tulum-Käse ^(gf,6,11,12,14,15)	17 €
Muscheln mit Apfelcidre, Petersilie & Chili ^(gf,8,11,12,14)	16 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Salbei ^(gf,2,6,12)	25 €

GROSSE TELLER

Panierte Aubergine mit Walnussauce, Chili & Petersilie ^(w,1,7,12,14,16)	27 €
Lammschulter mit Kartoffelstampf & Jus ^(gf,11,12) ^(1000g)	62 €
Gegrillter Loup de Mer mit Fenchelsalat & Physalis-Habanero-Sauce ^(gf,4,11,12,14) ^(Preis pro 100g)	9 €

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 "La Côte" Gin & Apple Granita ^(gf,8)	7 €
Oyster with Lemon ^(gf,8)	5 €
Oyster "La Côte" Chilli & Lime ^(gf,8, 11)	5 €
Oyster "La Côte" Mignonette ^(gf,8, 11)	5 €
12 Oysters ^{Choose from Oysters with Lemon, Chilli & Lime or Mignonette.}	50 €
24 Oysters ^{Choose from Oysters with Lemon, Chilli & Lime or Mignonette.}	95 €

SNACKS

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

SMALL & SHARING PLATES

Croquettes, Potatoes, Scallions, Pecorino, Aji Amarillo & Ginger Aioli ^(v,1,3,6,11,14)	13.5 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts ^(w,1,9,10,11)	15 €
Panipuri, Beef Tartare, Aioli & Pine Nuts ^(1,3,11,12)	16.5 €
Fresh Corn Polenta, Chorizo, Salsa Verde, Tajin & Tulum Cheese ^(gf,6,11,12,14,15)	17 €
Mussels with Apple Cidre, Parsley & Chilli ^(gf,8,11,12,14)	16 €
Black Tiger Prawns with Garlic, Tomato Butter & Sage ^(gf,2,6,12)	25 €

LARGE PLATES

Breaded Aubergine with Walnut Sauce, Chili & Parsley ^(w,1,7,12,14,16)	27 €
Lamb Shoulder with Potato Stomp & Jus ^{(gf,11,12)(1000g)}	62 €
Grilled Loup De Mer with Fennel Salad & Physalis-Habanero Sauce ^{(gf,4,11,12,14)(price per 100g)}	9 €

Desserts are on a separate 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 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 €
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

Bach-Wagner, Another Pig In The Wall Riesling Kabinett, Mosel, Germany, 1989	99 €
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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

Les Vins Pirouettes, Cremant d'Alsace de Raphael, Alsace, France, N.V. _____ 12.5 €

WHITE WINE

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, 2023 _____ 9.5 €

ROSÉ WINE

Domaine Sulauze, Pomponette Grenache Syrah, Provance, France, 2021 _____ 10 €

RED WINE

Weingut Heitlinger, Pinot Noir Trocken, Baden, Germany, 2020 _____ 9 €

Château Cascadais, Corbières, France, 2014 _____ 8 €

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

SWEET WINE

Bach-Wagner, Another Pig In The Wall Riesling Kabinett, Mosel, Germany, 1989 _____ 14 €

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 €

Leitz EINS-ZWEI-ZERO Sparkling Riesling Mini Alkoholfrei 0.2 l _____ 15 €

BOTTLE WINE

SPARKLING

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

Les Vins Pirouettes, Cremant d'Alsace de Raphael, Alsace, France, N.V. _____ 60 €

WHITE WINE

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

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

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 Breton, Vouvray "Pierres Rousses", Loire, France, 2022 _____ 60 €

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 €

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

Green Chartreuse	14 €
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 €
Whipped Pannacotta with Tonka Bean, Almond & Frangelico Sauce ^(gf,6,7)	9 €

SWEET WINES

Bach-Wagner, Another Pig In The Wall Riesling Kabinett, Mosel, Germany, 1989	14 €
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COFFEE

Espresso "Single"	3 €
Espresso "Double"	4 €
Filter Coffee <i>Please let us know if you would like a refill</i>	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 €

YUZU SIDECAR

COGNAC
TRIPLE SEC
YUZU
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 €

SMOKEY PALOMA

MEZCAL
TEQUILA
GRAPEFRUIT
CHIPOTLE
13 €

“APPLETINI“

CALVADOS
TEQUILA
APPLE
LEMON
JAMAICAN PEPPER
13 €

PINEAPPLE EXPRESS

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

BITTER CHOCOLATE

GIN
CAMPARI
SWEET VERMOUTH
CACAO
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 €