

# MENÜ

## AUSTERN

Auster "La Côte" Mandel-Granita & geräucherter Heringskaviar <sup>(gf,7,8)</sup>	6.5 €
Auster mit Zitronen <sup>(gf,8)</sup>	5 €
Auster "La Côte" Chili & Limette <sup>(gf,8, 11)</sup>	5 €
Auster "La Côte" Mignonette <sup>(gf,8, 11)</sup>	5 €
12 Austern <small>Wählen Sie zwischen Austern mit Zitrone, Chili &amp; Limette oder Mignonette</small>	50 €
24 Austern <small>Wählen Sie zwischen Austern mit Zitrone, Chili &amp; Limette oder Mignonette</small>	95 €

## SNACKS

Oliven <sup>(v,gf)</sup>	5 €
Sauerteigbrot mit Chilibutter <sup>(v,1,6,12,14)</sup>	6 €

## KLEINE TELLER

Kroketten, Kartoffeln, Frühlingszwiebeln, Pecorino, Aji Amarillo & Ingwer-Aioli <sup>(v,1,3,6,11,14)</sup>	13.5 €
Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne <sup>(1,3,11,12)</sup>	16.5 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne <sup>(w,1,9,10,11)</sup>	15 €
Frische Mais-Polenta, Chorizo, Salsa Verde, Tajin & Tulum-Käse <sup>(gf,6,11,12,14,15)</sup>	17 €
Gepökelte Sardinen, Heirloom-Tomaten & Bohnen-Anchovis-Sauce <sup>(gf,4,11,12,14)</sup>	19 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Salbei <sup>(gf,2,6,12)</sup>	21 €

## GROSSE TELLER

Panierte Aubergine mit Walnussauce, Chili & Petersilie <sup>(w,1,7,12,14,16)</sup>	27 €
Entrecôte aus Deutschland mit Knochenmark & Chimichurri <sup>(gf,12,14)</sup>	38 €
Gegrillter Loup de Mer mit Fenchelsalat & Physalis-Habanero-Sauce <sup>(gf,4,11,12,14)</sup> (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" Almond Granita & Smoked Herring Caviar <sup>(gf,7,8)</sup>	6.5 €
Oyster with Lemon <sup>(gf,8)</sup>	5 €
Oyster "La Côte" Chilli & Lime <sup>(gf,8, 11)</sup>	5 €
Oyster "La Côte" Mignonette <sup>(gf,8, 11)</sup>	5 €
12 Oysters <sup>Choose from Oysters with Lemon, Chilli &amp; Lime or Mignonette.</sup>	50 €
24 Oysters <sup>Choose from Oysters with Lemon, Chilli &amp; Lime or Mignonette.</sup>	95 €

## SNACKS

Olives <sup>(v,gf)</sup>	5 €
Sourdough with Chili Butter <sup>(v,1,6,12,14)</sup>	6 €

## SMALL & SHARING PLATES

Croquettes, Potatoes, Scallions, Pecorino, Aji Amarillo & Ginger Aioli <sup>(v,1,3,6,11,14)</sup>	13.5 €
Panipuri, Beef Tartare, Aioli & Pine Nuts <sup>(1,3,11,12)</sup>	16.5 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts <sup>(w,1,9,10,11)</sup>	15 €
Fresh Corn Polenta, Chorizo, Salsa Verde, Tajin & Tulum Cheese <sup>(gf,6,11,12,14,15)</sup>	17 €
Cured Sardines, Heirloom Tomatoes & Bean-Anchovies Sauce <sup>(gf,4,11,12,14)</sup>	19 €
Black Tiger Prawns with Garlic, Tomato Butter & Sage <sup>(gf,2,6,12)</sup>	21 €

## LARGE PLATES

Breaded Aubergine with Walnut Sauce, Chili & Parsley <sup>(w,1,7,12,14,16)</sup>	27 €
Entrecôte from Germany with Bone Marrow and Chimichurri <sup>(gf,12,14)</sup>	38 €
Grilled Loup De Mer with Fennel Salad & Physalis-Habanero Sauce <sup>(gf,4,11,12,14)(price per 100g)</sup>	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*

*Instagram: @lacoteberlin*

# WINE BOTTLE

## RED WINE

Moric, Blaufränkisch, Burgenland, Austria, 2021	55 €
Pierre-Oliver Bonhomme, Le Telquel, Loire, France, 2021	40 €
Domaine Mosse, Bisou Grolleau Cabernet Franc , Loire, France 2023	55 €
Domaine Geantet-Pansiot, Côteaux Bourguignons Gamay, Bourgogne, France, 2022	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 Binet-Jacquet, Cuvée Tradition, Faugères, France, 2020	45 €
Château Cascadais, Corbières, France, 2014	40 €
Fabia Gea, Pino Dolcetto d'Alba, Piedmont, Ital, 2020	80 €
Calalta, Undercover Merlot, Vento, Italy, 2023	51 €
Calalta, Taiger Grenache, Vento, Italy, 2023	80 €
Bodegas Ismael Arroyo, Val Sotillo Crianza, Ribera Del Duero, Spain, 2019	60 €

## SWEET WINE

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021	110 €
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LA CÔTE  
RESTAURANT & BAR

# WINE BEER SOFTDRINKS

## SPARKLING

Cantina Furlani, Alpino, Trento, Italy, 2020 \_\_\_\_\_ 9.5 €

## WHITE WINE

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

Weingut Georg Mosbacher, Grauburgunder „Maceration“, Pfalz, Germany, 2021 \_\_\_\_\_ 12.5 €

Bodegas Fulcro, Albariño “Finca a Pedreira“, Rías Baixas, Spain, 2023 \_\_\_\_\_ 9.5 €

## ROSÉ WINE

Domaine Sulauze, Pomponette Grenache Syrah, Provance, France, 2021 \_\_\_\_\_ 10 €

## RED WINE

Domaine Mosse, Bisou Grolleau Cabernet Franc , Loire, France 2023 \_\_\_\_\_ 11 €

Château Cascadais, Corbières, France, 2014 \_\_\_\_\_ 8 €

Bodegas Ismael Arroyo, Val Sotillo Crianza, Ribera Del Duero, Spain, 2018 \_\_\_\_\_ 12.5 €

## SWEET WINE

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021 \_\_\_\_\_ 14 €

## TAP BEER

Kronenbourg 1664, Alc 5% \_\_\_\_\_ 3.50 / 5.5 €

Kronenbourg 1664 Blanc, Alc 5% \_\_\_\_\_ 3.50 / 5.5 €

Brooklyn Brewery Brooklyn Lager, Alc 5.2% \_\_\_\_\_ 3.50 / 5.5 €

## BOTTLE BEER

Peroni Senza Glutine, Alc 5% \_\_\_\_\_ 5.5 €

Lübzer Alkoholfrei, Alc 0.0% \_\_\_\_\_ 3 €

## SOFT DRINKS

Coca Cola, 0.20 l \_\_\_\_\_ 2.5 €

Viva Con Agua, Sparkling 0.33 l / 0.75 l \_\_\_\_\_ 2.50 € / 4.5 €

# BOTTLE WINE

## SPARKLING

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

Bénédicte & Stéphane Tissot, Crémant du Jura Blanc de Noir, Jura, France, N.V. \_\_\_\_\_ 105 €

Domaine Sulauze, Super Modeste Pet Nat, Provance, France, N.V. \_\_\_\_\_ 58 €

Cantina Furlani, Alpino, Trento, Italy, 2020 \_\_\_\_\_ 47 €

## WHITE WINE

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

Weingut Georg Mosbacher, Grauburgunder “Maceration“, Pfalz, Germany, 2021 \_\_\_\_\_ 60 €

Weingut Georg Mosbacher, Wachenheimer Gerümpel Riesling, Pfalz, Germany, 2022 \_\_\_\_\_ 65 €

Dj Tears, Grüner Veltliner, Moravia, Czech Republic, 2016 \_\_\_\_\_ 60 €

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

Domaine Breton, Vouvray “Pierres Rousses“, Loire, France, 2022 \_\_\_\_\_ 60 €

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

Bénédicte & Stéphane Tissot, Savagnin, Jura, France, 2012 \_\_\_\_\_ 125 €

Mas Del Périé, Fabien Jouves, Skin-Contact Maceration, Cahors, France, 2023 \_\_\_\_\_ 45 €

Valdisole, Anarchia Flor, Piemonte, Italy, 2018 0.5 L \_\_\_\_\_ 55 €

Valdisole, Elektra, Piemonte, Italy, 2021 \_\_\_\_\_ 80 €

Controvento, Moby Dick Trebbiano, Abruzzo, Italy, 2022 \_\_\_\_\_ 55 €

Bodegas Fulcro, Albariño “Finca a Pedreira“, Rías Baixas, Spain, 2023 \_\_\_\_\_ 49 €

Escoda Sanahuja, Els Bassots, Catalonia, Spain, 2022 \_\_\_\_\_ 75 €

## ROSÉ WINE

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

# SPIRITS

## AGAVE SPIRITS

	4 cl
Mezcal San Cosme	8 €
Mezcal Casamigos	15 €
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 <sup>(w,gf,5)</sup>	6.5 €
Whipped Pannacotta with Tonka Bean, Almond & Frangelico Sauce <sup>(v,gf,6,7)</sup>	9 €

## SWEET WINES

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021	14 €
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## COFFEE

Espresso "Single"	1.8 €
Espresso "Double"	3.5 €
Filter Coffee <i>Please let us know if you would like a refill</i>	2.5 €

### 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 €

## PINEAPPLE EXPRESS

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

## SMOKEY PALOMA

MEZCAL  
TEQUILA  
GRAPEFRUIT  
CHIPOTLE  
13 €

## FIZZY WHITE NEGRONI

GIN  
SUZE  
DRY VERMOUTH  
TONIC  
13 €

## PASTÈQUE

TEQUILA  
WATERMELON  
STRAWBERRY  
BLACK PEPPER  
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 €