

MENÜ

AUSTERN

Auster mit Zitronen ^(gf,8)	4.5 €
Auster "La Côte" Chili & Limette ^(gf,8, 11)	4.5 €
Auster "La Côte" Mignonette ^(gf,8, 11)	4.5 €
Auster "La Côte" Yuzo-Gurken-Granita & Tobiko ^(gf,8)	5 €
12 Austern Ihrer Wahl	45 €
24 Austern Ihrer Wahl	85 €

SNACKS

Oliven ^(v,gf)	4.5 €
Sauerteigbrot mit S'hug Butter ^(v,1,6, 12)	5.5 €

KLEINE TELLER

Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne ^(3,1,11)	13.5 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne ^(w,1,9,10, 11)	10.5 €
Burrata mit Pfirsiche, Nussgranola, Haselnussöl & Kräuteröl ^(v,1,7)	15 €
Gazpacho mit Erdbeeren, bulgarischem Käse & Aji Amarillo ^(gf,v,6)	15 €
Hamachi Sashimi mit Bärlauchsauce, Tomatenkerne, Salicornia & Bärlauchöl ^(3,4,12)	17 €
Garnelen-Crudo mit Stracciatella, Garnelen-Aioli & Orangen-Ponzu ^(gf,3,5,6,11,12,13)	18 €
Kalbsbries mit Crêpe Mille Trous, Bockshornklee & Walnuss-Salsa ^(1,3,7,11)	18 €

GROSSE TELLER

Blumenkohl mit Miso, Crème Fraîche, gepopptem Buchweizen & Schnittlauch ^(v,1,6,11)	24 €
Raviolo mit Langsam Geschmorte Rinderbacken, Labneh, Eigelb & Dill ^(1,3,6,11,12,13)	24 €
Pulpo mit Oliven, Kartoffeln, Oktopus-Aioli, Koriander & Kräuter ^(1,6,8,11)	28 €

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*

MENU

OYSTERS

Oyster with Lemon ^(gf,8)	4.5 €
Oyster "La Côte" Chilli & Lime ^(gf,8, 11)	4.5 €
Oyster "La Côte" Mignonette ^(gf,8, 11)	4.5 €
Oyster "La Côte" Yuzo Cucumber Granita & Tobiko ^(gf,8)	5 €
12 Oysters of your choice	45 €
24 Oysters of your choice	85 €

SNACKS

Olives ^(v,gf)	4.5 €
Sourdough Bread & S'hug Butter ^(v,1,6, 12)	5.5 €

SMALL & SHARING PLATES

Panipuri, Beef Tartare, Aioli & Pine Nuts ^(3,1,11)	13.5 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts ^(w,1,9,10, 11)	10.5 €
Burrata with Peaches, Nut Granola, Hazelnut Oil & Herb Oil ^(v,1,7)	15 €
Gazpacho with Strawberries, Bulgarian Cheese & Aji Amarillo ^(gf,v,6)	15 €
Hamachi Sashimi with Wild Garlic Sauce, Tomato Seeds, Salicornia & Wild Garlic Oil ^(3,4,12)	17 €
Shrimp Crudo, Stracciatella, Shrimp Aioli & Orange Ponzuo ^(gf,3,5,6,11,12,13)	18 €
Sweetbread with Crêpe Mille Trous, Fenugreek & Walnut Salsa ^(1,3,7,11)	18 €

LARGE PLATES

Cauliflower with Miso, Crème Fraîche, Popped Buckwheat & Chives ^(v,1,6,11)	24 €
Raviolo with Slow Cooked Beef Cheek, Labneh, Egg Yolk & Dill ^(1,3,6,11,12,13)	24 €
Pulpo with Olives, Potato, Octopus-Aioli, Coriander & Herbs ^(1,6,8, 11)	28 €

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*

WINE BOTTLE

RED WINE

Katrin Lautner, Wiesenkee Blaufränkisch, Burgenland, Austria, 2021	55 €
Domaine Mosse, Bangarang, Cabernet Franc, Grolleau, Gamat, Loire, France, 2022	57 €
Pierre-Oliver Bonhomme, Le Telquel, Loire, France, 2021	40 €
Domaine Eric Montchovet, Sous la Roche VdF, France, 2018	40 €
Domaine Jean Foillard, Morgon „Corcelette“, Beaujolais, France, 2019	85 €
Domaine Rousset-Martin, PP André Pinot Poulsard, Côtes du Jura, France, 2017	110 €
Château Pontet-Canet, Pauillac, Bordeaux, France, 2003	350 €
Château Brane-Cantenac, Margaux, Bordeaux, France, 2014	250 €
Alain Graillot, Crozes-Hermitage, Rhône, France, 2020 MAGNUM	155 €
Château Cascadais, Corbières, France, 2015	40 €
Valdisole, Amos Nebbiolo, Piedmont, Italy, 2016, 0,5L	65 €
Fabio Gea, Mushroom Panda Dolcetto Nebbiolo, Piedmont, Italy, 2021	85 €
Fabio Gea, Cul Otte Nebbiolo, Piedmont, Italy, 2021	100 €

CIDER

Fruktstereo, F.W.A. Straight Outta Österrike, Malmö, Sweden, 2019	43 €
Fruktstereo, Cider Maybe, Malmö, Sweden, 2019	47 €
Anders Frederik Steen, The Brighter Cider of Life, Ardeche, France 2021	60 €

SWEET WINE

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021	110 €
Valdisole, Chaos, Piedmont, Italy, 2018	74 €

LA CÔTE
RESTAURANT & BAR

WINE BEER SOFTDRINKS

SPARKLING

Domaine Les Chais Letourneau, Crémant De Bourgogne, Bourgogne, France, 2018 11 €

WHITE WINE

Domaine Eric Montchovet, Bourgogne Aligoté, Bourgogne, France, 2022 8.5 €

Bodegas Fulcro, Albariño „Finca a Pedreira“, Rías Baixas, Spain, 2021 9 €

Quinta Quarto, Sivi Pinot Grigio, Friuli, Italy, 2021 12 €

ROSÉ WINE

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

RED WINE

Château Cascadais, Corbières, France, 2015 8 €

Katrin Lautner, Wiesenlee Blaufränkisch, Burgenland, Austria, 2021 11 €

Domaine Mosse, Bangarang, Cabernet Franc, Grolleau, Gamat, Loire, France, 2022 12 €

SWEET WINE

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

Valdisole, Chaos, Piedmont, Italy, 2018 16 €

TAP BEER

Kronenbourg 1664, Alc 5% 3.50 / 5.5 €

Brooklyn Brewery Brooklyn Lager, Alc 5,2% 3.50 / 5.5 €

Brooklyn Brewery Defender IPA, Alc 5,5% 3.50 / 5.5 €

SOFT DRINKS

Coca Cola, 0.20 l 2.50 €

Viva Con Agua, Sparkling 0.33 l / 0.75 l 2.50 € / 4 €

BOTTLE WINE

SPARKLING

Jacques Lassaigne, Le Cotet, Champagne, France, N.V. 150 €

Geoffrey Delouvin, Meunier Perpetuelle, Champagne, France, N.V. 110 €

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

Domaine Les Chais Letourneau, Crémant De Bourgogne, Bourgogne, France, N.V. 55 €

Bergianti, Stiolo Lambrusco, Emilia Romagna, Italy, 2021 65 €

WHITE WINE

Weingut Georg Breuer, Rauenthaler Nonnenberg Riesling, Rheingau, Germany, 2008 235 €

Weingut Georg Mosbacher, Wachenheimer Gerümpel Riesling, Pfalz, Germany, 2020 65 €

Weingut Judit Beck, Traminer, Burgenland, Austria, 2021 50 €

Jean-Pierre Robinot, Les Vignes De l'Ange Vin, Charme, Loire, France, 2021 105 €

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

Domaine Breton, Vouvray „Pierres Rousses“, Loire, France, 2020 60 €

Jean-Marc Dreyer, Sylvaner Origin, Alsace, France, 2021 88 €

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

Domaine Guillemot-Michel, Viré-Clessé Quintaine, Bourgogne, France, 2021 95 €

Domaine Bénédicte & Stéphane Tissot, Patchwork Chardonnay, Jura, France, 2020 75 €

Quinta Quarto, Sivi Pinot Grigio, Friuli, Italy, 2021 60 €

Valdisole, Anarchia, Piedmont, Italy, 2017 0,5L 60 €

Calalta, Mentelibera, Veneto, Italy, 2021 50 €

Escoda Sanahuja, Els Bassots, Catalonia, Spain, 2022 65 €

Bodegas Fulcro, Albariño „Finca a Pedreira“, Rías Baixas, Spain, 2021 48 €

ROSÉ WINE

Weingoutte, Puffy Shirt, Franken, Germany, 2021 65 €

Domaine Sulauze, Pomponette Grenache Syrah, Provance, France, 2021 45 €

SPIRITS

AGAVE SPIRITS

	4 cl
Mezcal San Cosme	8 €
Mezcal Casamigos	15 €
Mezcal Alipús	15 €
Tequila Corralejo Reposado	10 €
Tequila Corralejo Añejo	8.50 €
Tequila Patrón Reposado	11 €
Tequila Patrón XO Café	11 €

RUM

Plantation Pineapple	8 €
Santa Teresa	10.50 €
Zacapa Solera 23	13 €

WHISKEY

Laphroaig 10 years	13 €
Glenmorangie Lasata Sherry Cask 12 years	12.50 €
Talisker 10 years	9 €
Lagavulin 16 years	22 €
Nikka Coffey Malt	14 €

VODKA

Grey Goose	8 €
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DIGESTIVES

Green Chartreuse	8.50 €
Yellow Chartreuse	8 €
Grappa Nardini	5 €
Grappa Nardini Riserva 3 years	6 €

AFTER DINNER

DESSERTS

Whipped Pannacotta with Tonka Bean, Almond & Frangelico Sauce^(v,gf,6,7) _____ 8 €

SWEET WINES

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

Valdisole, Chaos, Piedmont, Italy, 2018 _____ 16 €

COFFEE

Espresso "Single" _____ 1.80 €

Espresso "Double" _____ 3.50 €

Filter Coffee *Please let us know if you would like a refill* _____ 2.50 €

REVERSE MANHATTAN

ANTICA FORMULA SWEET VERMOUTH

LAPHROAIG 10 YEARS

BITTERS

13 €

ÚLTIMA PALABRA

MEZCAL

D.O.M. BÉNÉDICTINE

LUXARDO MARASCHINO

LIME JUICE

13 €

OLD FASHIONED

BOURBON

MAPLE SYRUP

ORANGE BITTERS

12 €

MR TONKA BEAN

AGED RUM

COLD BREW

COFFEE LIQUEUR

HOMEMADE TONKA BEAN SYRUP

12 €

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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

COCKTAILS

MR TONKA BEAN

AGED RUM
COLD BREW
COFFEE LIQUEUR
HOMEMADE TONKA BEAN SYRUP
12 €

TONIC FLOWER

GIN
LAVENDER
VERBENA
ELDERFLOWER
TONIC
12 €

PALOMA PIMENTÉE

MEZCAL
TEQUILA
JALAPENO
GRAPEFRUIT
13 €

PINEAPPLE EXPRESS

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

KALAMANSI SEÑOR

MEZCAL
CAMPARI
KALAMANSI
HONEY
SODA
13 €

ÚLTIMA PALABRA

MEZCAL
D.O.M. BÉNÉDICTINE
LUXARDO MARASCHINO
LIME JUICE
13 €

KALAMANSI TONIC

KALAMANSI
HONEY
TONIC
6 €

PINEAPPLE LEMONADE

BUTTER ROASTED PINEAPPLE
LIME JUICE
SODA
6 €