

MENÜ

AUSTERN

Auster "La Côte" Mandel-Granita & geräucherter Heringskaviar ^(gf,7,8)	6.5 €
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 Chilibutter ^(v,1,6,12,14)	6 €

KLEINE TELLER

Kroketten, Kartoffeln, Frühlingszwiebeln, Pecorino, Aji Amarillo & Ingwer-Aioli ^(v,1,3,6,11,14)	13.5 €
Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne ^(1,3,11,12)	16.5 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne ^(w,1,9,10,11)	15 €
Romanobohnen, Haselnüsse, Joghurt, Pochiertes Ei, Minze & Amba ^(v,gf,3,6,7,12)	16.5 €
Porchetta, Muscheln, fermentierte Chilis und WeißweinsöÙe ^(gf,8,11,12,14)	19 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Frittiertem Salbei ^(1,2,6,12)	21 €

GROSSE TELLER

Panierte Aubergine mit Walnussauce, Chili & Petersilie ^(w,1,6,12,14,16)	27 €
Gegrillter Loup de Mer mit Fenchelsalat und Physalis-Habanero-Sauce ^(gf,4,11,12,14)	30 €
Pulpo mit Kartoffelsalat und Forellenrogen ^(gf,6,8,12)	31 €
Entrecôte aus Deutschland mit Knochenmark & Chimichurri ^(gf,12,14)	38 €

Die Nachspeisen stehen auf einer separaten Karte.

Desserts 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 ^(gf,7,8)	6.5 €
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 Chili Butter ^(v,1,6,12,14)	6 €

SMALL & SHARING PLATES

Croquettes, Potatoes, Scallions, Pecorino, Aji Amarillo & Ginger Aioli ^(v,1,3,6,11,14)	13.5 €
Panipuri, Beef Tartare, Aioli & Pine Nuts ^(1,3,11,12)	16.5 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts ^(w,1,9,10,11)	15 €
Romano Beans, Hazelnuts, Yogurt, Soft Poached Egg, Mint & Amba ^(v,gf,3,6,7,12)	16.5 €
Porchetta, Mussels, Fermented Chili & White Wine Sauce ^(gf,8,11,12,14)	19 €
Black Tiger Prawns with Garlic, Tomato Butter & Deep Fried Sage ^(1,2,6,12)	21 €

LARGE PLATES

Breaded Aubergine with Walnut Sauce, Chili & Parsley ^(w,1,6,12,14,16)	27 €
Grilled Loup De Mer with Fennel Salad & Physalis-Habanero Sauce ^(gf,4,11,12,14)	30 €
Pulpo with Potato Sallad & Trout Roe ^(gf,6,8,12)	31 €
Entrecôte from Germany with Bone Marrow and Chimichurri ^(gf,12,14)	38 €

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

Moric, Blaufränkisch, Burgenland, Austria, 2021	55 €
Joiseph, Piroška Zweigelt & Pinot Noir Burgenland, Austria, 2020	45 €
Pierre-Oliver Bonhomme, Le Telquel, Loire, France, 2021	40 €
Domaine Mosse, Bisou Grolleau Cabernet Franc, Loire, France 2021	55 €
Domaine Geantet-Pansiot, Côteaux Bourguignons Gamay, Bourgogne, France, 2022	55 €
Domaine Eric Montchovet, Sous La Roche VdF, France, 2018	40 €
Nicolas Chemarin, Les Vignes De Jeannot, Beaujolais, France, 2018	70 €
Domaine Marcel Lapierre, Morgon, Beaujolais, France, 2022	90 €
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 €
Domaine Sulauze, Cochon Rouge Grenache Mourvèdre Syrah, Provence, France, 2022	45 €
Fabia Gea, Pino Dolcetto d'Alba, Piedmont, Ital, 2020	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

Domaine Les Chais Letourneau, Crémant De Bourgogne, Bourgogne, France, 2018 12 €

WHITE WINE

Weingut Moritz Kissinger, Noll Ohm Weiss, Rheinhessen, Germany, 2022 11 €

Bodegas Fulcro, Albariño „Pescuda“, Rías Baixas, Spain, 2021 8 €

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

ROSÉ WINE

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

RED WINE

Domaine Mosse, Bisou Grolleau Cabernet Franc, Loire, France 2021 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 €

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 2.5 €

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

Bouche Proxy A, Fig Leaf & Smoked Oolong 8 €

Bouche Proxy B, Quince, Meadowsweet, Black Berry Leaf & Walnut Leaf 8 €

BOTTLE WINE

SPARKLING

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

Domaine Les Chais Letourneau, Crémant De Bourgogne, Bourgogne, France, 2019 60 €

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

WHITE WINE

Weingut Moritz Kissinger, Noll Ohm Weiss, Rheinhessen, Germany, 2022 55 €

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, 2021 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 €

Domaine Les Dolomies, Chardonnay „Les Combes“, Jura, France, 2022 90 €

Domaine Stéphane Tissot, Chardonnay „Les Gravieres“, Jura, France, 2020 105 €

Domaine Alain Graillet, Crozes-Hermitage Blanc, Rhône, France 2022 85 €

Controvento, Alto Mare Trebbiano, Passerina, Malvasia & Fiano, Abruzzo, Italy, 2022 51 €

Bodegas Fulcro, Albariño „Pescuda“, Rías Baixas, Spain, 2021 40 €

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

ROSÉ WINE

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

Domaine Delaporte, Sancerre Rosé Chavignol, Loire, France, 2021 75 €

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 ^(w,gf,5)	6.5 €
Whipped Pannacotta with Tonka Bean, Almond & Frangelico Sauce ^(v,gf,6,7)	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 €