

MENÜ

AUSTERN

Auster mit Zitronen ^(gf,8)	5 €
Auster "La Côte" Chili & Yuzu ^(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

Oliven ^(v,gf)	5 €
Sauerteigbrot mit Gesalzene Zitronenbutter ^(v,1,6,)	6.5 €
Markknochen, Brot & Chimichurri ^(12,14)	10 €

KLEINE TELLER

Konfierter Lauch, Knuspriger Lauch, Lauchasche & Labneh ^(v,gf,6,13)	8 €
Fingerling-Kartoffeln mit Grünen Kräutern & Eingelegten Senfkörnern ^(w,gf,5,11)	9 €
Gelbschwanz Makrele Crudo mit Tomaten Dashi & Yuzu Kosho ^(4,10,12,14)	10 €
Alte Tomatensorten mit Pecorino-Creme, Eingelegten Schalotten & Basilikum ^(6,11)	14 €
Hals vom Kabeljau mit Tare & Fermentierten Chilis ^(gf,4,5,6,12,14)	15 €
FrISChe Mais-Polenta mit Chorizo, Salsa Verde, Tajin & Tulum-Käse ^(gf,6,11,12,14,15)	17 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Salbei ^(gf,2,6,12)	25 €

GROSSE TELLER

Grüner Spargel mit Romesco, Haselnuss & Cashewnuss ^(gf,w,1,7)	22 €
Entrecôte aus Deutschland mit Senfjus ^(gf,6,9,11,12,13)	35 €
Gegrillter Loup de Mer mit Fenchelsalat & Pflaumensoße ^(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 & Yuzu ^(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 Salted Lemon Butter ^(v,1,6,)	6.5 €
Bone Marrow, Bread & Chimichurri ^(12,14)	10 €

SMALL & SHARING PLATES

Confit Leeks, Crispy Leek, Leek Ash & Labneh ^(v,gf,6,13)	8 €
Fingerling Potatoes with Green Herbs & Pickled Mustard Seeds ^(w,gf,5,11)	9 €
King Fish Crudo with Tomato Dashi & Yuzu Kosho ^(4,10,12,14)	10 €
Heirloom Tomato with Pecorino Cream, Pickled Shallots & Basil ^(6,11)	14 €
Cod Collar with Tare & Fermented Chilli ^(gf,4,5,6,12,14)	15 €
Fresh Corn Polenta with Chorizo, Salsa Verde, Tajin & Tulum Cheese ^(gf,6,11,12,14,15)	17 €
Black Tiger Prawns with Garlic, Tomato Butter & Sage ^(gf,2,6,12)	25 €

LARGE PLATES

Green Asparagus with Romesco, Hazelnut & Cashew Nut ^(gf,w,1,7)	22 €
Entrecôte from Germany with Mustard Jus ^(gf,6,9,11,12,13)	35 €
Grilled Loup De Mer with Fennel Salad & Plum 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 Marcel Lapierre, Morgon, Bourgogne, France, 2024	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, 2023	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 €
Serious Cidre, Apfel-Cidre, Berlin, Germany, 0.33 L	9 €

LA CÔTE
RESTAURANT & BAR

WINE BEER SOFTDRINKS

SPARKLING (0.15 L)

Paul Clémot, Cremant de Loire, Loire, France, N.V. 10.5 €

WHITE WINE (0.15 L)

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

Michel Cheveau, Beaujolais Villages Blanc Les Pouliches, Bourgogne, France, 2023 9.5 €

Calalta, Davvero Riesling, Veneto, Italy, 2023 12 €

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

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

Paul Clémot, Cremant de Loire, Loire, France, N.V. 50 €

WHITE WINE

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

Weingut Manz, Grüner Sylvaner, Rheinhessen, Germany, 2024 35 €

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

Les Vins Pirouettes, Orange Pig, Gewürztraminer, Alsace, France, 2022 55 €

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

Domaine Breton, Vouvray “Pierres Rousses“, Loire, France, 2023 60 €

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

Domaine Eric Montchovet, Bourgogne Aligoté, Bourgogne, France, 2023 45 €

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

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

Valdisole, Elektra, Piemonte, Italy, 2021 80 €

Az. Agr. Gulfi, Valcanzjria, Sicily, Italy, 2022 55 €

Dalamara, “Kapnistos“ Assyrtiko & Malagouzia, Naoussa, Greece, 2023 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

Mascarpone with Roasted White Chocolate, Sweet & Sour Cherries^(gf,5,6) _____ 7.5 €

SWEET WINES

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

COFFEE

Espresso "Single" _____ 3 €

Espresso "Double" _____ 4 €

Filter Coffee *Please let us know if you would like a refill* _____ 3.5 €

BOULEVARDIER

BUFFALO TRACE BOURBON

ANTICA FORMULA

CAMPARI

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

13 €

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
13 €

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 €

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 €