

# 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 €
Romanobohnen, Haselnüsse, Joghurt, Pochiertes Ei, Minze & Amba <sup>(v,gf,3,6,7,12)</sup>	16.5 €
Porchetta, Muscheln, fermentierte Chilis und WeißweinsöÙe <sup>(gf,8,11,12,14)</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.*

*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 <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 €
Romano Beans, Hazelnuts, Yogurt, Soft Poached Egg, Mint & Amba <sup>(v,gf,3,6,7,12)</sup>	16.5 €
Porchetta, Mussels, Fermented Chili & White Wine Sauce <sup>(gf,8,11,12,14)</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)</sup> (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*

*Instagram: @lacoteberlin*

# WINE BOTTLE

## RED WINE

Moric, Blaufränkisch, Burgenland, Austria, 2021	55 €
Domaine Mosse, Bisou Grolleau Cabernet Franc , Loire, France 2023	55 €
Domaine Geantet-Pansiot, Côteaux Bourguignons Gamay, Bourgogne, France, 2022	55 €
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, Provance, France, 2022	45 €
Fabia Gea, Pino Dolcetto d'Alba, Piedmont, Ital, 2020	80 €
Calalta, Undercover Merlot, Vento, Italy, 2020	51 €
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 Moritz Kissinger, Noll Ohm Weiss, Rheinhessen, Germany, 2022 11 €

Bodegas Fulcro, Albariño "Finca a Pedreira", Rías Baixas, Spain, 2023 9 €

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 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 €

## 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 €

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 Graviers", Jura, France, 2020 105 €

Fabien Jouvès, Mas Del Périé Les Agudes, Cahors, France, 2021 40 €

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

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

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

Bodegas Fulcro, Albariño "Finca a Pedreira", Rías Baixas, Spain, 2023 45 €

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 €