

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 €
Frische Mais-Polenta, Chorizo, Salsa Verde, Tajin & Tulum-Käse ^(gf,6,11,12,14,15)	17 €
Vitello Tonnato ^(gf,3,4,9,11)	21 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Salbei ^(gf,2,6,12)	25 €

GROSSE TELLER

Panierte Aubergine mit Walnussauce, Chili & Petersilie ^(w,1,7,12,14,16)	27 €
Entrecôte aus Deutschland mit Knochenmark & Chimichurri ^(gf,12,14)	40 €
Gegrillter Loup de Mer mit Fenchelsalat & Physalis-Habanero-Sauce ^(gf,4,11,12,14) (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 ^(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 €
Fresh Corn Polenta, Chorizo, Salsa Verde, Tajin & Tulum Cheese ^(gf,6,11,12,14,15)	17 €
Vitello Tonnato ^(gf,3,4,9,11)	21 €
Black Tiger Prawns with Garlic, Tomato Butter & Sage ^(gf,2,6,12)	25 €

LARGE PLATES

Breaded Aubergine with Walnut Sauce, Chili & Parsley ^(w,1,7,12,14,16)	27 €
Entrecôte from Germany with Bone Marrow and Chimichurri ^(gf,12,14)	40 €
Grilled Loup De Mer with Fennel Salad & Physalis-Habanero Sauce ^{(gf,4,11,12,14)(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*

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WINE BOTTLE

RED WINE

Domaine Emmanuel Giboulot, Dessine Moi Un Pinot, Bourgogne, France, 2021	55 €
Domaine Marcel Lapierre, Morgon, Beaujolais, France, 2023	80 €
Domaine Genoux, Savoie-Arbin Le Belle Romaine Mondeuse, Savoie, France, 2021	60 €
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 €
Calalta, Undercover Merlot, Vento, Italy, 2023	51 €
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

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021	110 €
Valdisole, Chaos, Piemonte, Italy, 2018 0.5 L	70 €

LA CÔTE
RESTAURANT & BAR

WINE BEER SOFTDRINKS

SPARKLING

Paul Clémot, Cremant de Loire, Loire, France, N.V. 10 €

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 Emmanuel Giboulot, Dessine Moi Un Pinot, Bourgogne, 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% 3.5 € / 5.5 €

Kronenbourg 1664 Blanc, Alc 5% 3.5 € / 5.5 €

Brooklyn Brewery Brooklyn Lager, Alc 5.2% 4.5 € / 6.5 €

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 2.5 € / 4.5 €

BOTTLE WINE

SPARKLING

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

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

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

WHITE WINE

Immich-Batterieberg, Briedeler Herzchen Riesling, Mosel, Gemany, 2021 60 €

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

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

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

Wilfrid Rousse, Chinon Blanc Les Jardin Des Dames, Loire, France, 2022 55 €

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 €

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

Valdisole, Elektra, Piemonte, Italy, 2021 80 €

Az. Agr. Gulfi, Valcanzjria, Sicily, Italy, 2020 55 €

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

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 ^(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 €
Valdisole, Choas, Piemonte, Italy, 2018	14 €

COFFEE

Espresso "Single"	3 €
Espresso "Double"	4 €
Filter Coffee <i>Please let us know if you would like a refill.</i>	3.5 €

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 €

SMOKEY PALOMA

MEZCAL
TEQUILA
GRAPEFRUIT
CHIPOTLE
13 €

MANGEZ DES POMMES

CALVADOS
APPLE
LEMON
JAMAICAN PEPPER
13 €

PINEAPPLE EXPRESS

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

BITTER CHOCOLATE

GIN
CAMPARI
SWEET VERMOUTH
CACAO
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 €