

# MENÜ

## AUSTERN

Auster "La Côte" Gin & Apfel-Granita <sup>(gf,8)</sup>	6 €
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 €
6 Austern <sup>Wählen Sie zwischen Austern mit Zitrone, Chili &amp; Limette oder Mignonette</sup>	28 €
12 Austern <sup>Wählen Sie zwischen Austern mit Zitrone, Chili &amp; Limette oder Mignonette</sup>	48 €

## SNACKS

Oliven <sup>(v,gf)</sup>	5 €
Sauerteigbrot mit Bärlauchbutter <sup>(v,1,6,12)</sup>	6.5 €
Markknochen, Brot & Chimichurri <sup>(12,14)</sup>	10 €

## KLEINE TELLER

Konfiertes Lauch, Knuspriger Lauch, Lauchasche & Labane <sup>(v,gf,6,13)</sup>	10 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne <sup>(w,1,9,10,11)</sup>	13.5 €
Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne <sup>(1,3,11,12)</sup>	15 €
Dorade mit Blutorange & Jalapeno <sup>(gf,4,14)</sup>	15 €
Frische Mais-Polenta, Chorizo, Salsa Verde, Tajin & Tulum-Käse <sup>(gf,6,11,12,14,15)</sup>	17 €
Muscheln mit Agretti & Weißwein <sup>(gf,8,11,12,14)</sup>	16 €
Schwarze Tigergarnelen mit Knoblauch, Tomatenbutter & Salbei <sup>(gf,2,6,12)</sup>	25 €

## GROSSE TELLER

Grüner Spargel mit Romesco, Haselnuss & Cashewnuss <sup>(w,1,7)</sup>	25 €
Entrecôte aus Deutschland mit Markknochen & Chimichurri <sup>(gf,12,14)</sup>	40 €
Gegrillter Loup de Mer mit Fenchelsalat & Physalis-Habanero-Sauce <sup>(gf,4,11,12,14)</sup> (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 "La Côte" Gin & Apple Granita <sup>(gf,8)</sup>	6 €
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 €
6 Oysters <sup>Choose from Oysters with Lemon, Chilli &amp; Lime or Mignonette.</sup>	28 €
12 Oysters <sup>Choose from Oysters with Lemon, Chilli &amp; Lime or Mignonette.</sup>	48 €

## SNACKS

Olives <sup>(v,gf)</sup>	5 €
Sourdough with Wild Garlic Butter <sup>(v,1,6,12)</sup>	6.5 €
Bone Marrow, Bread & Chimichurri <sup>(12,14)</sup>	10 €

## SMALL & SHARING PLATES

Confit Leeks, Crispy Leek, Leek Ash & Labane <sup>(v,gf,6,13)</sup>	10 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts <sup>(w,1,9,10,11)</sup>	13.5 €
Panipuri, Beef Tartare, Aioli & Pine Nuts <sup>(1,3,11,12)</sup>	15 €
Dorade with Blood Orange & Jalapeno <sup>(gf,4,14)</sup>	15 €
Fresh Corn Polenta, Chorizo, Salsa Verde, Tajin & Tulum Cheese <sup>(gf,6,11,12,14,15)</sup>	17 €
Mussels with Agretti & White Wine <sup>(gf,8,11,12,14)</sup>	16 €
Black Tiger Prawns with Garlic, Tomato Butter & Sage <sup>(gf,2,6,12)</sup>	25 €

## LARGE PLATES

Green Asparagus with Romesco, Hazelnut & Cashew Nut <sup>(w,1,7)</sup>	25 €
Entrecôte from Germany with Bone Marrow and Chimichurri <sup>(gf,12,14)</sup>	40 €
Grilled Loup De Mer with Fennel Salad & Physalis-Habanero Sauce <sup>(gf,4,11,12,14)(price per 100g)</sup>	7.5 €

*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

Weingut Heitlinger, Pinot Noir Trocken, Baden, Germany, 2020	45 €
Domaine Mosse, Bisou Grolleau Cabernet Franc , Loire, France 2023	55 €
Domaine Ghislaine Barthod, Bourgogne Rouge, Bourgogne, France, 2021	95 €
Domaine Marcel Lapierre, Morgon, Beaujolais, France, 2023	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 €
Domaine de la Solitude, Gigondas Bellecoste, Rhône, France, 2021	75 €
Château Cascadais, Corbières, France, 2014	40 €
La Vedetta Wines, Swanti Nebbiolo & Barbera, Piedmont, Italy, 2021	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 €
Gut Fernerwerder, Cidre Apfel & Walnussbaumfass, Brandenburg, Germany, 0.75 L	45 €
Serious Cidre, Apfel-Cidre, Berlin, Germany, 0.33 L	9 €

LA CÔTE  
RESTAURANT & BAR

# WINE BEER SOFTDRINKS

## SPARKLING (0.15 L)

Les Vins Pirouettes, Cremant d'Alsace de Raphael, Alsace, France, N.V. \_\_\_\_\_ 12.5 €

## WHITE WINE (0.15 L)

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

Les Vins Pirouettes, Eros de David, Riesling Gewürztraminer, Alsace, France, 2023 \_\_\_\_\_ 10.5 €

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

## ROSÉ WINE (0.15 L)

Domaine Sulauze, Pomponette Grenache Syrah, Provance, France, 2021 \_\_\_\_\_ 9 €

## RED WINE (0.15 L)

Weingut Heitlinger, Pinot Noir Trocken, Baden, Germany, 2020 \_\_\_\_\_ 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 €

Leitz EINS-ZWEI-ZERO Sparkling Riesling Mini Alkoholfrei 0.2 l \_\_\_\_\_ 15 €

# BOTTLE WINE

## SPARKLING

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

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

Les Vins Pirouettes, Cremant d'Alsace de Raphael, Alsace, France, N.V. \_\_\_\_\_ 60 €

## WHITE WINE

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

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

Weingut Koehler-Ruprecht, Weißburgunder, Pfalz, Germany, 2021 MAGNUM \_\_\_\_\_ 90 €

Les Vins Pirouettes, Eros de David, Riesling Gewürztraminer, Alsace, France, 2023 \_\_\_\_\_ 50 €

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 de Vauroux, Chablis, Bourgogne, France, 2022 \_\_\_\_\_ 65 €

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

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

Valdisole, Elektra, Piemonte, Italy, 2021 \_\_\_\_\_ 80 €

Az. Agr. Gulfi, Valcanzjria, Sicily, Italy, 2020 \_\_\_\_\_ 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

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, Hazelnut & Frangelico Sauce <sup>(gf,6,7)</sup>	7 €

## SWEET WINES

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

## PINEAPPLE EXPRESS

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

## SMOKEY PALOMA

MEZCAL  
TEQUILA  
GRAPEFRUIT  
CHIPOTLE  
13 €

## BITTER CHOCOLATE

GIN  
CAMPARI  
SWEET VERMOUTH  
CACAO  
13 €

## “APPLETINI“

CALVADOS  
TEQUILA  
APPLE  
LEMON  
JAMAICAN 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 €