

MENÜ

SNACKS

Auster mit Zitronen ^(gf,8)	4.5 €
Auster "La Côte" Chili & Limette ^(gf,8, 11)	4.5 €
Auster "La Côte" Mignonette ^(gf,8, 11)	4.5 €
Auster "La Côte" Estragon & Schnittlauch ^(gf,8)	4.5 €
Auster "La Côte" Yuzo-Gurken-Granita & Tobiko ^(gf,8)	5 €
Oliven ^(v,gf)	4.5 €
Sauerteigbrot mit S'hug Butter ^(v,1,6, 12)	5.5 €

KLEINE TELLER

Panipuri, Rindfleisch-Tartar, Aioli & Pinienkerne ^(3,1,7, 11)	13.5 €
Panipuri, Auberginen, Tahini, Eingelegte Senfkörner & Pinienkerne ^(w,1,9,10, 11)	10.5 €
Spitz Paprika, Paprikasauce, Olivenpulver & Feta ^(gf,v,6, 12)	12 €
Zwiebel Tarte Tatin mit Roquefort-Käse-Eiscrem ^(v, E, A, M, 11)	15 €
Bruschetta, Prosciutto, Ziegenkäse, Birne, Sardellen, Schnittlauch ^(1,4,6, 11)	16 €
Garnelen-Crudo, Stracciatella & Orangen-Ponzu ^(6,5,11,12,13)	18 €
Gepökelter Thunfisch mit Soba-Nudeln, Buchweizen-Popcorn und Vinaigrette ^(,1,4, 11, 13)	19 €

GROSSE TELLER

Ente mit Johannisbeersauce, confiertem Knoblauch, gerösteter Kastanie und Mangold ^(gf)	28 €
Kartoffelterrinen mit Trüffel-Butter-Emulsion ^(gf,v,6)	30 €
Pulpo mit Polenta, Tomate & Chimichurri ^(gf,6,8, 12)	28 €

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*

MENU

SNACKS

Oyster with Lemon ^(gf,8)	4.5 €
Oyster "La Côte" Chilli & Lime ^(gf,8, 11)	4.5 €
Oyster "La Côte" Mignonette ^(gf,8, 11)	4.5 €
Oyster "La Côte" Taragon & Chive ^(gf,8)	4.5 €
Oyster "La Côte" Yuzo Cucumber Granita & Tobiko ^(gf,8)	5 €
Olives ^(v,gf)	4.5 €
Sourdough Bread & S'hug Butter ^(v,1,6, 12)	5.5 €

SMALL & SHARING PLATES

Panipuri, Beef Tartare, Aioli & Pine Nuts ^(3,1,7, 11)	13.5 €
Panipuri, Eggplant, Tahini, Pickled Mustard Seeds & Pine Nuts ^(w,1,9,10, 11)	10.5 €
Spitz Pepper, Pepper Sauce, Olive Powder & Feta ^(gf,v,6, 12)	12 €
Onion Tarte Tatin with Roquefort Cheese Ice Cream ^(v, E, A, M, 11)	15 €
Bruschetta with Prosciutto, Goat Cheese, Pear, Anchovies, Chives ^(1,4,6, 11)	16 €
Shrimp Crudo, Stracciatella & Orange Ponzuo ^(6,5,11,12,13)	18 €
Cured Tuna with Soba Noodles, Buckwheat Popcorn & Vinaigrette ^(1,4, 11, 13)	19 €

LARGE PLATES

Duck with Redcurrant Sauce, Confit Garlic, Roasted Chestnut & Mangold ^(gf)	28 €
Potato Terrine with Truffle & Butter Emulsion ^(gf,v,6)	30 €
Pulpo with Polenta, Tomato & Chimichurri ^(gf,6,8, 12)	28 €

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*

WINE BOTTLE

RED WINE

Weingut Judith Beck, Blaufränkisch, Burgenland, Austria, 2021	30 €
Hervé Villemade, Cheverny Rouge, Loire, France, 2021	50 €
Gerhard & Birgitte Pittnauer, Velvet, Burgenland, Austria	40 €
Domaine Eric Montchovet, Sous la Roche VdF, France, 2018	40 €
Chislaine Barthod, Chambolle-Musigny, Bourgogne, France, 2019	155 €
Nicolas Chemarin, Les Vignes de Jeannot, Gamay, Beaujolais, France 2018	65 €
Domaine Jean Foillard, Morgon „Corcelette“, Beaujolais, France, 2020	100 €
Domaine Rousset-Martin, PP André Pinot Poulsard, Côtes du Jura, France, 2017	110 €
Château Pontet-Canet, Pauillac, Bordeaux, France, 2003	350 €
Château Brane-Cantenac, Margaux, Bordeaux, France, 2014	250 €
Alain Graillot, Crozes-Hermitage, Rhône, France, 2020	85 €
Alain Graillot, Crozes-Hermitage, Rhône, France, 2020 MAGNUM	155 €
Château Cascadais, Corbières, France, 2015	35 €
Colombera & Garella, Coste Della Sesia, Piemonte, Italy, 2020	45 €
Escoda Sanahuja, Les Paradetes, Catalonia, Spain, 2018	45 €

CIDER

Fruktstereo, F.W.A. Straight Outta Österrike, Malmö, Sweden, 2019	43 €
Fruktstereo, Cider Maybe, Malmö, Sweden, 2019	47 €
Anders Frederik Steen, The Brighter Cider of Life, Ardeche, France 2021	60 €

SWEET WINE

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021	110 €
Pacré Frères, Banyuls Grand Cru, Banyuls, France, 2014	65 €

LA CÔTE
RESTAURANT & BAR

WINE BEER SOFTDRINKS

BOTTLE WINE

SPARKLING

Domaine Les Chais Letourneau, Crémant De Bourgogne, Bourgogne, France, 2018 11 €

WHITE WINE

Gerhard & Birgitte Pittnauer, Perfect Day, Burgenland, Austria 12 €

Domaine Eric Montchovet, Bourgogne Aligoté, Bourgogne, France, 2021 8 €

Quadrivium, Ombra del Capitano Garganega, Veneto, Italy, 2019 11 €

ROSÉ WINE

Nibiru, Grundstein Rosé, Kamptal, Austria, 2021 7,5 €

RED WINE

Weingut Judith Beck, Blaufränkisch, Burgenland, Austria, 2021 8 €

Gerhard & Birgitte Pittnauer, Velvet, Burgenland, Austria 9 €

Hervé Villemade, Cheverny Rouge, Loire, France, 2021 10 €

SWEET WINE

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021 14 €

TAP BEER

Kronenbourg 1664, Alc 5% 2.50 / 4,5 €

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 2.50 €

Viva Con Agua, Sparkling 0.33 l / 0.75 l 2.50 € / 4 €

SPARKLING

Egly-Ouriet, Brut Grand Cru, Chamapagne, France, N.V. 190 €

Jacques Lassaigne, Le Cotet, Champagne, France, N.V. 150 €

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

Domaine Les Chais Letourneau, Crémant De Bourgogne, Bourgogne, France, N.V. 55 €

Fabio Gea, Falavosca Nebbiolo, Piedmont, Italy, 2016 100 €

WHITE WINE

Gerhard & Birgitte Pittnauer, Perfect Day, Burgenland, Austria 54 €

Weingut Wittmann, Westhofener Morstein Riesling, Rheinhessen, Germany, 2014 200 €

Weingut Georg Breuer, Rauenthaler Nonnenberg Riesling, Rheingau, Germany, 2008 235 €

Weingut Georg Mosbacher, Wachenheimer Gerümpel Riesling, Pfalz, Germany, 2020 65 €

Reichsrat Von Bühl, Forster Pechstein Riesling, Pfalz, Germany, 2014 165 €

Joiseph, Mischkultur, Burgenland, Austria, 2021, MAGNUM 95 €

Dj Tears, Müller-Thurgau, Moravia, Czech Republic, 2017 50 €

Domaine de la Fessardière, Muscadet „Air du Temps“, Loire, France, 2018 50 €

Domaine Mosse, Chenin „Initial Carbo“, Loire, France 2020 90 €

Domaine Breton, Vouvray „Pierres Rousses“, Loire, France, 2020 60 €

Julien Meyer, Riesling Grand Cru ‚Muenchberg‘, Alsace, France 2019 88 €

Christian Moreau & Fils, Chablis Grand Cru Valmur, Bourgogne, France, 2020 165 €

Domaine Eric Montchovet, Bourgogne Aligoté, Bourgogne, France, 2021 35 €

Domaine Valette, Pouilly-Vinzelles „Vieilles Vignes“, Bourgogne, France, 2012 145 €

Valdisole, Anarchia, Piedmont, Italy, 2017 0,5L 60 €

Quadrivium, Ombra del Capitano Garganega, Veneto, Italy, 2019 45 €

ROSÉ WINE

Nibiru, Grundstein Rosé, Kamptal, Austria, 2021 35 €

Weingut Zum Pranger, Rotling Rosé, Wien, Austria, 2021 60 €

SPIRITS

AGAVE SPIRITS

	4 cl
Mezcal San Cosme	8 €
Mezcal Casamigos	15 €
Mezcal Alipús	15 €
Tequila Corralejo Reposado	10 €
Tequila Corralejo Añejo	8.50 €
Tequila Patrón Reposado	11 €
Tequila Patrón XO Café	11 €

RUM

Plantation Pineapple	8 €
Santa Teresa	10.50 €
Zacapa Solera 23	13 €

WHISKEY

Laphroaig 10 years	13 €
Glenmorangie Lasata Sherry Cask 12 years	12.50 €
Talisker 10 years	9 €
Lagavulin 16 years	22 €
Nikka Coffey Malt	14 €

VODKA

Grey Goose	8 €
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DIGESTIVES

Green Chartreuse	8.50 €
Yellow Chartreuse	8 €
Grappa Nardini	5 €
Grappa Nardini Riserva 3 years	6 €

AFTER DINNER

DESSERTS

Whipped Pannacotta with Tonka Bean, Almond & Frangelico Sauce ^(v,gf,6,7)	8 €
Baba au Rhum with Pickled Diplomat, Orange & Pimenton ^(v,1,3,6)	10 €

SWEET WINES

Geltz-Zilliken, Saarburger Rausch Riesling Spätlese, Mosel, Germany, 2021	14 €
Pacré Frères, Banyuls Grand Cru, Banyuls, France, 2014	9 €

COFFEE

Filter Coffee from Bergstrands Coffee Rostery ^{Please let us know if you would like a refill.}	2.50 €
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MR TONKA BEAN

AGED RUM
COLD BREW
COFFEE LIQUEUR
HOMEMADE TONKA BEAN SYRUP
12 €

PINEAPPLE EXPRESS

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

OLD FASHIONED

BOURBON
MAPLE SYRUP
ORANGE BITTERS
12 €

ÚLTIMA PALABRA

MEZCAL
GREEN CHARTREUSE
LUXARDO MARASCHINO
LIME JUICE
13 €

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11. onion 12. garlic 13. celeriac*

COCKTAILS

MR TONKA BEAN

AGED RUM
COLD BREW
COFFEE LIQUEUR
HOMEMADE TONKA BEAN SYRUP
12 €

TONIC FLOWER

GIN
LAVENDER
VERBENA
ELDERFLOWER
TONIC
12 €

PALOMA PIMENTÉE

MEZCAL
TEQUILA
JALAPENO
GRAPEFRUIT
13 €

PINEAPPLE EXPRESS

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

KALAMANSI SEÑOR

MEZCAL
CAMPARI
KALAMANSI
HONEY
SODA
13 €

ÚLTIMA PALABRA

MEZCAL
GREEN CHARTREUSE
LUXARDO MARASCHINO
LIME JUICE
13 €

KALAMANSI TONIC

KALAMANSI
HONEY
TONIC
6 €

PINEAPPLE LEMONADE

BUTTER ROASTED PINEAPPLE
LIME JUICE
SODA
6 €