

CHARDONNAY

Chardonnay 2018, Costière de Pomerols, Languedoc, Mediterranean Sea **26,00**
Burgundy style Chardonnay with succulent fruit and a fine enamel

Chardonnay Straight 2017, Krämer, Rheinhessen **34,00**
Straight chardonnay with honeydew melon, peach, delicate herbal notes and brioche. Sharp and clear

Chardonnay Leithaberg DAC 2016, Heinrich, Lake Neusiedl **48,00**
Characterized by limestone and slate. Smoky nuttiness with a creamy texture, juicy apricot and a mineral drive

Chablis 1er Cru AC Vaillons 2018, Moreau **62,00**
Classic Chablis: steely acidity with aromas of green apple, citric notes and a delicate nutty taste

Chassagne-Montrachet 1er cru Clos Saint-Jean 2017, Parigot, Burgund **102,00**
Intense and powerful with a deep Chardonnay-fruit and fine notes from barrique aging. Congenial partner for fish and seafood!

OTHER WHITE CLASSICS

Viognier 2018, Gassier, Rhône **28,00**
Flavours of apricot and mandarine with mineral accents. Full-bodied but soft with an animating acidity

Chenin Blanc Saumur 2018, Bouvet-Ladubay, Loire **28,00**
Quince, lemon zest, floral notes with a whiff of acacia honey. Freshness and aromatic spiciness in a perfect combination

Passerina 2019, Tenuta Ulisse, Terre di Chieti, Mediterranean Sea **30,00**
Juicy of green apple, grapefruit and kiwi. Completed with mint, garden herbs and a delicate minerality

Muscadet Sèvre et Maine, Grand Mortier Gobin Cru 2015, Bideau-Giraud, Loire **32,00**
The typical companion for seafood. Vibrant fruit and fine minerality with notes of acacia barrels

Chenin Blanc Secateurs 2019, AA Badenhorst, South Atlantic Ocean **38,00**
Nectarines, orange blossoms and ginger in a harmonic mixture. Burgundy depth combined with a mineral structure from South Africa

Albariño 2018, Attis, Rias Baixas, Atlantic Ocean **48,00**
Fresh and slender with gentle aromas, piquant apple fruit and a touch of sea salt that tame the rough Atlantic Ocean

Chasselas Non Filtré 2018, Château Auvernier, Neuchâtel **58,00**
Nutty with light yeasty notes und flintstone minerality. A balanced swiss pearl from lake Neuenburger

RIESLING

Riesling Kalkmergel 2018, Jülg, Pfalz **32,00**
Enticing fruit of mirabelle and quince with a salty and savory backbone. A juicy and gripping Riesling

Riesling 2018, Dönnhoff, Nahe **36,00**
Elegant wine from grey slate with a fine spirited acidity and hints of exotic fruit

CAI Riesling Kabinett 2015, Immich-Batterberg, Mosel **36,00**
Peach, apple, lemon, stony and mineral. Lightness and power - only possible at the Mosel valley

Riesling „Old Grapes“ 2018, van Volxem, Saar **48,00**
Intense grapefruit and orange peel aromas with near salty and savoury minerality

Riesling Kirchspiel GG 2016, Wittmann, Rheinhessen **98,00**
From one of the best and finest vineyards of Rheinhessen. Chalky minerality, opulent fruitiness but still precise and elegant

CUVEES WHITE

Angosto Blanco 2018, Viveros Cambra, Valencia, Mediterranean Sea **26,00**
A charming and uncomplicated white with the scent of summer meadow, grapefruit, pineapple and lime

Nostre Païs 2017, Gassier, Languedoc, Mediterranean Sea **38,00**
Fresh flavours remind on grapefruit zests and sea salt aromas. Juicy, full of enamel and creaminess

Riesling/Furmint 2017, Moric feat. Tolnay, Lake Balaton **42,00**
A precise and animating fresh cuvée of volcanic soils with herbal notes and yellow stone fruit

Lugana 2018, Cà dei Frati, Lake Garda **44,00**
White peach, quince, blossoms and roasted almonds. Everything with an elegant glaze and clear transparency

Cuvée TO 2015, Velich, Lake Neusiedl **48,00**
Simply unique! An intense but still elegant and smooth cuvée with piquant saltiness on the palate

Conciso Branco 2016, Niepoort, Dão **58,00**
White fruits, aromatic herbs, atlantic freshness and salinity. A mediterranean Burgundy in a class of its own from one of the greatest port wine houses in Portugal

Llum Côtes du Roussillon AC 2017, Roc des Anges, Mediterranean Sea **62,00**
Juicy yellow fruit with floral notes, spicy herbs and a cool slate character. Complex but still approachable

Chateauneuf-du-Pape AC 2014, Château de Beaucastel, Vignobles Perrin, Rhône **162,00**
A legend from the Rhone! Complex in its aroma, dense and fine structured as well - Roussanne and Grenache blanc

GRÜNER VELTLINER

Grüner Veltliner 2018, Mayer am Pfarrplatz, Danube **32,00**
Green apple, grapefruit and classic pepper spices. A light and elegant Veltliner fo every occasion

Grüner Veltliner Langenlois 2018, Gobelsburg, Kamptal **46,00**
Juicy with ripe red apple and pink grapefruit, rounded off with white pepper and an elegant enamel on the palate

Grüner Veltliner Smaragd 2018, Ried Kreutles, Knoll, Wachau, Danube **72,00**
Fine herbal notes are highlighted by juicy apple fruit, hints of tobacco and honey. With the typical "Pfefferl"!

ROSÉ

Seaside Rosé, Cuvée 2018, Rheinhessen **26,00**
Fresh and fruity, with savoury strawberry and raspberry notes from Portugieser and Dornfelder

Sancerre Rosé AC 2018, Roger, Loire **46,00**
Delicate Rosé from Pinot Noir with a soft and fine nose of cherry and raspberry. Charming!

RED

Syrah Vignes d'à Côté 2017, Cuilleron, Rhône **34,00**
Juicy cherry fruit and peppery spices form a charming and buoyant duo

Bordeaux Supérieur AC GS 2015, Penin, Dordogne **38,00**
A charming Bordeaux with ripe berry fruit, vanilla and silky tannins. Aged in barrique for 12 months

Jechtinger Pinot Noir 2016, Bercher, Baden **42,00**
Light and elegant with typical burgundy fruit and leathery notes. From Kaiserstuhl, the german region of burgundy varieties

Saint-Émilion Grand Cru AC 2014, Château Tour de Pressac, Bordeaux **64,00**
Rasperry, cherry, dark chocolate and earthy with some barrique. An example of a Bordeaux!

La Lama 2014, Bibeí, Ribeira Sacra, Atlantic Ocean **66,00**
Enchanting with refreshing balsamic notes and dark berry fruit. Straight cool climate style wine

Pannobile Rot 2016, Heinrich, Lake Neusiedl **72,00**
Zweigelt & Blaufränkisch form a matchless combination of red berries and slender tannins that are full of suspense

Chambolle-Musigny AC 2015, Roumier, Burgundy **122,00**
Chambolle – synonymous for delicate Pinots! Inciting cassis fruit and vital freshness with elegance

Château Haut-Bailly Pessac-Léognan AC 2012, Cru Classé de Graves, Bordeaux **168,00**
Premium Bordeaux characterized by Cabernet Sauvignon and Merlot. Ripe cherries, coffee, noble woods and fine tannins



Fish & Seafood Bar



Experience the freshness of a fish market!

Our fish & seafood are first class quality and preferably from sustainable catch or breed. All our dishes at Seaside are prepared with the freshest ingredients and without any additives.

MAIN COURSE

Every day a fresh selection of fish, seafood and chosen sides are waiting for you at Seaside.



Based on market prices. Feel free to taste and mix as you like! We grill all the fish and seafood on the griddle.



Our staff is happy to present you our daily selection along with our recommendations.

TIP

Create yourselves a mixed platter of small portions of the fish and the seafood to share.

CHEF'S CHOICE

Every day a new and delightful dish created by our chef from the daily fresh selection.

Consult our staff!

DESSERTS & CO

Rosemary crème brûlée **7,50**
apricot

Affogato **5,50**
vanilla icecream in espresso

Ice cream & sorbet ✓ **2,00**
per scoop, ask our service of the daily offer

✓ = vegan · 🌿 = vegetarian

As we prepare our dishes fresh for you, they can contain ingredients that may cause allergies and food intolerances. Please don't hesitate to ask our staff for a full list of ingredients. All prices are in Euros and including VAT.

STARTERS

Octopus salad **14,00**
lime olive oil, rucola, tomatoes

Ceviche **14,00**
shallots, coriander leaves and chili

Salmon tartare **18,50**
avocado, miso lemon mayonnaise

Fish soup **8,00**
w/ pieces of different fish filets

SALADS

Green salad
beetroot chips, cherry tomatoes, roasted pumpkin seeds w/ Seaside Vinaigrette

➔ plain ✓ **7,50**
➔ plain small, as side dish ✓ **4,50**
➔ w/ gratinated goat cheese 🌿 **12,00**
➔ w/ grilled scallops **19,50**

OYSTERS

Fines de Claire
classic w/ shallot vinaigrette

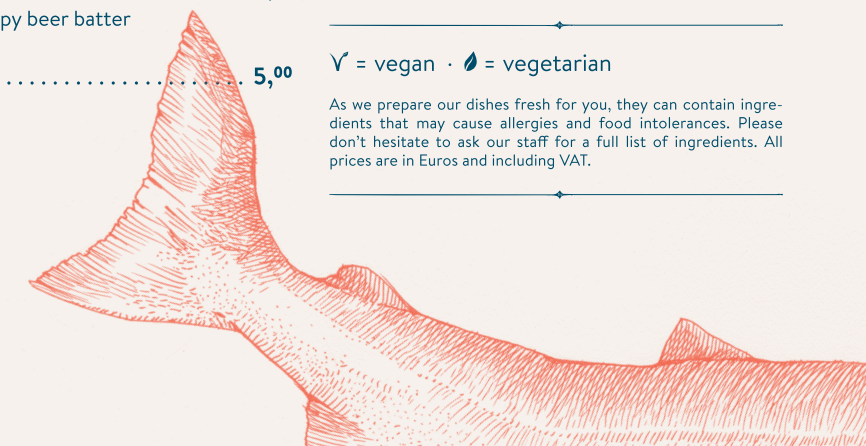
➔ piece **3,00**
➔ ½ dozen **16,00**
➔ 1 dozen **29,00**

KIDS

• UNDER 14 •

Fish & Chips **6,00**
homemade in crispy beer batter

Pasta **5,00**
tomato sauce



★ COFFEE & TEA ★



Coffee	2,30
Espresso	2,00
Espresso Doppio	3,00
Espresso Macchiato	2,20
Capuccino	3,00
Latte Macchiato	3,50

Röststätte Berlin est 2003

All coffee beverages are also available without caffeine and to go.
Decaffeinated with CO2, without any chemicals

Organic Tea per cup 3,00
Trink Meer Tee from Germany

Watt denn hier los
Powerful Earl Grey with natural bergamot flavour and a mild note of citrus fruits

Punkt 5 am Hafen
Flowery and lively, picked in springtime from the famous teagardens of Darjeeling

Wogen glätten
Mellow composition of Sencha green tea and sweet mango with lively citrus and marigold flavours

Anker lichten
Green tea from China with off-dry, medium sweet characteristics and flowery notes

Rückenwind*
Powerful and deep red fruit tea, reminding of berries and the red compote of granny

Auf Tauchstation*
Lively fruit tea with seabuckthorn and a creamy flavour of orange and quince

Frischer Frise*
Refreshing and flavourful herbal tea with peppermint

Reizklima*
Exceptional herbal tea with a hint of sea salt and ginger

* by nature without caffeine

Please don't hesitate to ask our staff for a full list of the additives of our beverages.

WATER

Selters	2,60
Classic, Naturell	5,80
We charge for tap water	
.....	0,50
.....	2,50

JUICES

Apple, Rhubarb,	2,80
Blackcurrant,	5,20
Passion Fruit, Orange	
as spritzer	2,60
.....	4,50

HOMEMADE

Seaside Ginger	4,50
Lemonade	
of bio ginger juice	8,50
Seaside Ice Tea	4,50
w/ passion fruit and mint	8,50

the SODAS

Thomas Henry	2,80
» Tonic Water	
» Ginger Ale	
» Bitter Lemon	
» Elderflower Tonic	
» Mystic Mango	
» Ultimate Grapefruit	
Coca-Cola	2,80
Classic, Light	

SPIRITS

Ron Abuelo 7 years, Rum	4,00
Hendrick's, Gin	4,50
Beluga, Vodka	5,00
Grey Goose, Vodka	5,00
Viñas de Oro Quebranta, Pisco	4,00
Peruvian brandy	
Rémy Martin V.S.O.P., Cognac	6,00

BEER

Pilsner Urquell	3,60
draft beer	4,80
Alster	3,60
draft beer with lemonade	4,80
Franziskaner Hefe-Weissbier Naturtrüb	
bottled wheat beer, cloudy	4,50
Franziskaner non-alcoholic	
bottled wheat beer, clear	4,50
Jever non-alcoholic	
bottled beer	3,20



LONGDRINKS & COCKTAILS

Martini	9,50
stirred, w/ Beluga Vodka or Hendrick's Gin	
Pisco Sour	9,50
Pisco Viñas de Oro Quebranta, lime juice, sugar, bitter	
Gin Tonic	9,50
Hendrick's Gin, with cucumber	
Bloody Mary	9,50
Grey Goose Vodka	
Moscow Mule	9,50
Beluga Vodka, ginger beer, lime juice	
Dark & Stormy	9,50
Ron Abuelo 7 years Rum, ginger beer	
Old Fashioned	9,50
Jack Daniel's, bitter, sugar	

APERITIFS

Nice to sea you!	8,50
Seaside Crémant, ginger beer, lime juice	
Aperol Spritz	7,50
Martini Cocktail	9,50
stirred, w/ Beluga vodka or Hendrick's gin	

DIGESTIFS

Aquavit, Linie	3,00
Herb liqueur, Borgmann	4,00
Fruit brandy, Lantenhammer	6,00
» mirabelle	
» wild raspberry	
» Williams pear	

WINE

» by the glass 0,1l «

WHITE

Seaside White, Pinot Blanc 2018, Rheinhessen	4,50
Fruity and savoury, yet with elegant aromas of ripe pear and fresh lemon balm	
Pinot Gris 2019, Gaul, Pfalz	4,00
Charming and juicy pinot gris. Pear, apple and herbal-nutty spiciness. Clear and animating	
Sauvignon Blanc Touraine AC 2018, Ricard, Loire	5,00
Intense gooseberry and cassis fruit with a fine mineral driven backbone	
Riesling „Old Grapes“ 2018, van Volxem, Saar	7,50
Intense grapefruit and orange peel aromas with near salty and savoury minerality	

Chablis 1er Cru AC Vaillons 2018, Moreau

9,50

Classic Chablis: steely acidity with aromas of green apple, citric notes and a delicate nutty taste

SPARKLING

Seaside Crémant Brut

6,00

Dense fruit with floral hints, brioche and fine bubbles. Classic Méthode Traditionelle

ROSÉ

Seaside Rosé, Cuvée 2018, Rheinhessen

4,00

Fresh and fruity, with savoury strawberry and raspberry notes from Portugieser and Dornfelder

WINE

» by the bottle 0,75l «

CHAMPAGNER & CO

Seaside Crémant Brut, Jülg Pfalz	38,00
Dense fruit with floral hints, brioche and fine bubbles. Classic Méthode Traditionelle	
Champagne Tradition Premier Cru Brut, Gonet-Médeville	88,00
Electrifying! With elegant and long lasting mousse, Fresh citrus notes and seductive aromas of white flowers	
Champagne Blanc de Blancs Grand Cru Extra Brut, Legras & Haas	102,00
100% chardonnay. A nice contrast of apple and citrus notes, followed by smooth flavours of baked apple, caramel and spice	

WEISSBURGUNDER & CO

Pinot Gris 2019, Gaul, Pfalz	26,00
Charming and juicy pinot gris. Pear, apple and herbal-nutty spiciness. Clear and animating	
Seaside White, Pinot Blanc 2018, Rheinhessen	30,00
Fruity and savoury, yet with elegant aromas of ripe pear and fresh lemon balm	
Bockenauer Pinot Blanc „S“ 2017, Schäfer-Fröhlich, Nahe	54,00
Concentrated but still elegant with juicy fruit of honey melon, freshly cut mint and earthy mineral notes	

WHISKY

Jack Daniel's, Tennessee Whiskey ..	3,50
Chivas Regal 12 years, Scotch	4,00
Jameson, Irish	3,50
Lagavulin 16 years, Single Malt ...	7,00

RED

Jechtinger Pinot Noir 2016, Bercher, Baden

6,50

Light and elegant with typical burgundy fruit and leathery notes. From Kaiserstuhl, the german region of burgundy varieties

