



Fish & Seafood Bar

Experience the freshness of a fish market!

Our daily delivered 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.



STARTERS

| | |
|--|-------|
| Octopus salad | 14,00 |
| w/ lime olive oil, rucola, tomatoes | |
| Ceviche | 13,00 |
| shallots, coriander leaves and chili | |
| Prawn tartare | 13,50 |
| butternut squash | |
| Sashimi of the day | 15,50 |
| ginger, wasabi, soy sauce | |
| King crab burger | 18,00 |
| 3 cold miniburgers w/ king crab meat | |
| Grilled scallops | 19,50 |
| w/ black salsify, curly kale, lemon salt | |
| Lobster soup | 13,00 |
| w/ lobster pieces and lobster gozo | |
| Fish soup | 7,00 |
| w/ pieces of different fish fillets | |



SALADS

Green salad

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

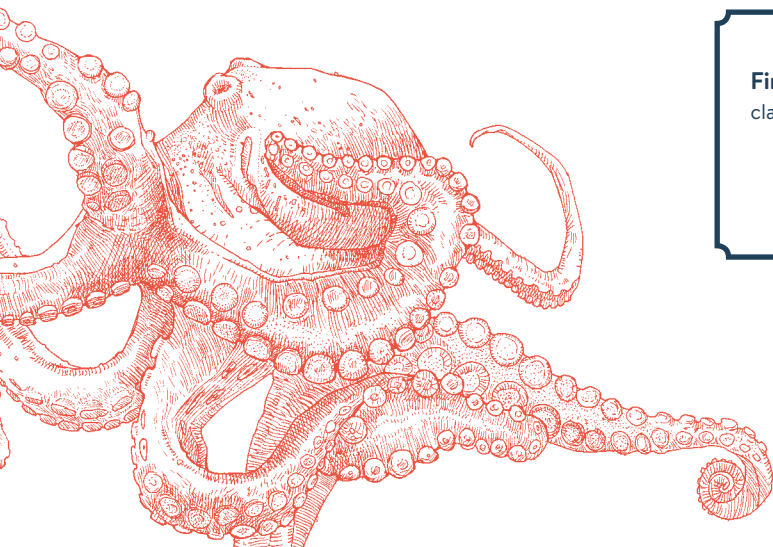
| | |
|-------------------------------------|-------|
| ➤ plain ✓ | 7,50 |
| ➤ w/ gratinated goat cheese 🍷 | 12,00 |
| ➤ w/ grilled calamari | 12,00 |
| ➤ w/ grilled king prawns | 14,00 |
| ➤ w/ grilled scallops | 19,50 |

OYSTERS

Fines de Claire

classic w/ shallot vinaigrette

| | |
|-----------------|-------|
| ➤ piece | 3,00 |
| ➤ ½ dozen | 16,00 |
| ➤ 1 dozen | 29,00 |



MAIN COURSE

Daily changing selection
of fish & seafood
to market prices.

- 1 Please order at the fish counter.
- 2 Choose your sides and sauces as well.
- 3 We grill all the fish and seafood on the griddle.

TIP Create yourselves a mixed platter of fish and seafood to share!



SIDES

| | |
|--|------|
| Cucumber ginger salad ✓ | 4,00 |
| coriander leaves | |
| Green salad ✓ | 4,50 |
| w/ beetroot chips, cherry tomatoes, roasted pumpkin seeds | |
| Pan-seared sweetheart cabbage ✓ | 4,50 |
| candied ginger | |
| Potato salad ✓ | 4,00 |
| w/ pumpkin seeds, seed oil | |
| Spinach leaves ✓ | 4,50 |
| w/ shallots and chili | |
| Rosemary potatoes ✓ | 4,00 |
| Gratinated potato Stockfish mash | 5,50 |
| Oven vegetables of the season ✓ | 4,50 |
| Venere risotto | 6,50 |
| w/ mussels, roasted prawn | |
| Seaside Fries ✓ | 3,50 |

⇒ SAUCES ⇐

| | |
|-------------------------------|------|
| Riesling sauce ☹ | 3,50 |
| Lemon seaweed butter ☹ | 2,50 |
| Lobster sauce | 4,50 |
| w/ ginger, coriander | |



CLASSICS

- Fish & Chips (until 5 pm)** 11,00
homemade in crispy beer batter,
w/ lemon dill mayonnaise and aioli
- Moules & Frites** 12,00
in white wine sauce
- 500 gr black tiger prawns** 49,00
crayfish sauce



KIDS

• UNDER 14 •

- Fish & Chips** 6,00
homemade in crispy beer batter
- Pasta** 5,00
w/ tomato sauce



DESSERTS & CO

- Chocolate cake with fluid core** 7,50
served hot in a glass w/ raspberry sorbet
- Tonka crème brûlée** 7,50
w/ pear, fig sorbet
- Ice cream & sorbet** ✓ 2,00
per scoop, ask our service of the daily offer

✓ = vegan · 🌱 = vegetarian

ENJOY

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.

WATER

| | | |
|-------------------|-------------|-------------|
| Selters | ⇒ 0,25l ... | 2,60 |
| Classic, Naturell | ⇒ 0,75l ... | 5,80 |

| | | |
|-------------------------|--------------|------|
| We charge for tap water | ⇒ 0,2l | 0,50 |
| | ⇒ 1,0l | 2,50 |

JUICES

| | | |
|-----------------------|------------|-------------|
| Apple, Rhubarb, | ⇒ 0,2l ... | 2,80 |
| Blackcurrant, | ⇒ 0,4l ... | 5,20 |
| Passion Fruit, Orange | | |

| | | |
|--------------------|------------|-------------|
| as spritzer | ⇒ 0,2l ... | 2,60 |
| | ⇒ 0,4l ... | 4,50 |

HOMEMADE

| | | |
|------------------------------|------------|-------------|
| Seaside Ginger | ⇒ 0,4l ... | 4,50 |
| Lemonade of bio ginger juice | ⇒ 1,0l ... | 8,50 |

| | | |
|---------------------------|------------|-------------|
| Seaside Ice Tea | ⇒ 0,4l ... | 4,50 |
| Earl Grey Noir | ⇒ 1,0l ... | 8,50 |
| w/ passion fruit and mint | | |

the SODAS

| | | |
|-----------------------|------------|-------------|
| Thomas Henry | ⇒ 0,2l ... | 2,80 |
| ⇒ Tonic Water | | |
| ⇒ Ginger Ale | | |
| ⇒ Bitter Lemon | | |
| ⇒ Elderflower Tonic | | |
| ⇒ Mystic Mango | | |
| ⇒ Ultimate Grapefruit | | |

| | | |
|------------------|------------|-------------|
| Coca-Cola | ⇒ 0,2l ... | 2,80 |
| Classic, Light | | |

★ COFFEE & TEA ★



| | |
|---------------------------------|-------------|
| Coffee | 2,30 |
| Espresso | 2,00 |
| Espresso Doppio | 3,00 |
| Espresso Macchiato | 2,20 |
| Capuccino | 3,00 |
| Latte Macchiato | 3,50 |
| Café au lait | 3,50 |

All coffee beverages are also available without caffeine and to go.

| | |
|----------------------------------|-------------|
| 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.

BEER

| | | |
|--|---------|------|
| Pilsner Urquell | ⇒ 0,3l | 3,60 |
| draft beer | ⇒ 0,5l | 4,80 |
| Alster | ⇒ 0,3l | 3,60 |
| draft beer with lemonade | ⇒ 0,5l | 4,80 |
| Franziskaner Hefe-Weissbier Naturtrüb | | |
| bottled wheat beer, cloudy | ⇒ 0,5l | 4,50 |
| Franziskaner non-alcoholic | | |
| bottled wheat beer, clear | ⇒ 0,5l | 4,50 |
| Jever non-alcoholic | | |
| bottled beer | ⇒ 0,33l | 3,20 |

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

| | |
|------------------------------------|------|
| | 2 cl |
| Aquavit, Linie | 3,00 |
| Herb liqueur, Borgmann | 4,00 |
| Fruit brandy, Lantzenhammer | 6,00 |
| ⇒ mirabelle | |
| ⇒ wild raspberry | |
| ⇒ Williams pear | |

WHISKY

| | |
|---|------|
| | 2 cl |
| 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 |

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 | |

SPIRITS

| | |
|--------------------------------------|------|
| | 2 cl |
| 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 |



WINE

→ by the glass 0,1l ←

WHITE

Seaside White, Weißburgunder 2016 4,00

Fruity and savoury, yet with elegant aromas of ripe pear and fresh lemon balm

Riesling Rebhuhn 2014, Aldinger, Württemberg . 4,00

Fresh apples and exotic star fruits are supported by fine aromas of pome and a sparkling acidity

Riesling „Alte Reben“ 2015, Van Volxem, Saar ... 7,00

Intense grapefruit and orange peel aromas with near salty and savoury minerality

Sauvignon Blanc Touraine AC 2016, Ricard, Loire . 4,00

The „Le Petiot“ with extraordinary gooseberry and cassis fruit and fine minerality

Chardonnay 2016, Costières de Pomerols 3,50

The „Le Jade“ from Languedoc. Burgundy style Chardonnay with succulent fruit and a fine enamel

Chablis 1er Cru Vaillons 2015, Louis Moreau 8,50

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

„Les Dorades“ Entre-deux-Mers 2016, Bordeaux . 3,50

The classic blend for fish and shellfish. Appealing & fluffy, a substantial wine with crisp acidity

SPARKLING

Seaside Crémant Brut 6,00

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

ROSÉ

Seaside Rosé, Cuvée 2015, Rheinhessen 4,00

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

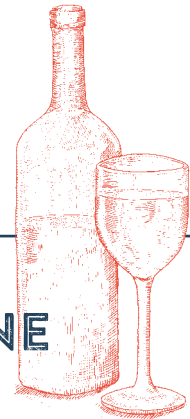
RED

Pinot noir 2013, Ziereisen, Baden 5,00

Fresh and elegant with notes of cherry, raspberry, hints of pepper and some dark chocolate

Bordeaux Supérieur GS 2014, Penin 6,00

A charming Bordeaux with ripe berry fruit, vanilla and silky tannins. Aged in Barriques for 12 months



SPARKLING & CHAMPAGNE

→ by the bottle ←

Seaside Crémant Brut 38,00

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

Ruinart R de Ruinart 98,00

Ripe pear, apricot and fresh almonds. Creamy but yet balanced cuvée of Chardonnay, Pinot Noir and Meunier
small bottle → 0,375l 58,00

Ruinart Blancs de Blancs 128,00

Rich in finesse and elegant Champagne from 100% Chardonnay

Ruinart Rosé brut 128,00

Pinot Noir based assemblage with 45% Chardonnay. Red berries and citrus, underlined by floral hints and brioche
small bottle → 0,375l 78,00

WINE

→ by the bottle ←

WHITE

RIESLING

„Rebhuhn“ 2014, Aldinger, Württemberg 26,00
Fresh apples and exotic star fruits are supported by fine aromas of pome and a sparkling acidity

Hermann Dönnhoff 2015, Nahe 34,00
Elegant wine from grey slate with a fine spirited acidity and hints of exotic fruit

„Alte Reben“ 2015, Van Volxem, Saar 45,00
Intense grapefruit and orange peel aromas with near salty and savoury minerality

Mandelgarten 2012, Christmann, Pfalz 72,00
Complex and elegant with mature quince and pear, supported by herbal notes and some flint

CHARDONNAY

„Le Jade“ 2016, Costières de Pomerols 22,00
Burgundy style Chardonnay with succulent fruit and a fine enamel

Steinpoint 2010, Malat, Kremstal 36,00
Very fine, a lots of fresh fruit and spicy intensity, mango and lime, yellow plum and some thyme

Chablis 1er Cru Vaillons 2015, Louis Moreau 54,00
Classic Chablis: steely acidity with aromas of green apple, citric notes and a delicate nutty taste

Pouilly-Fuissé 2015, Verget, Burgund 66,00
Citrus fruit, grapefruit and lime are accompanied by soft texture and nuttiness on the palate

WHITE PINOTS

Seaside White, Weißburgunder 2016 26,00
Fruity and savoury, yet with elegant aromas of ripe pear and fresh lemon balm

Grauburgunder 2016, Crass, Rheingau 32,00
Perfectly balanced with a fresh and juicy fruit, fine minerality and a nice nutty note

Auxerrois trocken 2016, Klumpp, Baden 36,00
Surprisingly silky with a rustic character, grown on clayey loam

Chardonnay & Weissburgunder 2016, Knipser, Pfalz . 40,00
Spices and a creamy palate are underlined by yellow fruit, floral and citric notes

SAUVIGNON BLANC

„Le Petiot“ Touraine AC 2016, Ricard, Loire 26,00
Intense gooseberry and cassis fruit with a fine mineral driven backbone

Kaitui 2016, Markus Schneider, Pfalz 36,00
Tropical fruit, lime and lemon grass emphasise the wine's New Zealand orientation

Pouilly-Fumé „Prestige“ 2012, Chatelain 62,00
„Prestige“ are called only the wines at Chatelain, which are from the oldest vines and are produced only in the best years. The 2012 Prestige has an enormous fullness and a powerful body

GRÜNER VELTLINER

Fass 4 2016, Bernhard Ott, Wagram 42,00
Veltliner at its best! Fruit, minerality and acidity in perfect synergy

Ried Kreutles Smaragd 2015, Knoll, Wachau 58,00
Fine herbal notes are highlighted by juicy apple fruit, hints of tobacco and honey. A typical “Pfeffer”!

~ AND HOW ABOUT SOMETHING DIFFERENT ~

Verdejo „Analivia“ 2016, Pagos del Rey, Rueda 24,00
Bright summer fruits, fennel and dried fruit with a nice fullness and well integrated acidity

„Les Dorades“ Entre-deux-Mers 2016, Bordeaux . 22,00
The classic blend for fish and shellfish. Appealing & fluffy, a substantial wine with crisp acidity

Muscadet Grand Mortier Gobin Cru 2013 30,00
The typical companion for seafood. Vibrant fruit and fine minerality with notes of acacia barrels

Mouton Cadet Réserve 2014 42,00
Baron Philippe de Rothschild, Graves Blanc
A classic drop from the left side of the river Garonne. The 4 months on the yeast and the slow aging in oak gives the wine its power and litheness. Perfect to oysters & other seafood

Albariño „Pulpo“ 2016, Pagos del Rey, Rueda 32,00
Red grapefruit, ripe melon and a long and elegant finish with a touch of salty minerality

Reserva Branco 2015, do Esporão, Alentejo 36,00
Aged in oak, with white blossoms, bright fruits and delicate roast aromas. Powerful, creamy and spicy

WINE

→ by the bottle ←

Silvaner Nierstein 2014, Schätzel, Rheinhessen . . . 48,00

Restrained fruit, very fine acidity, good substance and spicy notes, with a fine-bodied and mineral finish

Furmint „Mandolás“ 2014, Oremus, Tokaj 44,00

Grapefruit, linden blossom, chamomile, saffron, herbs and a touch of wood. Lively acidity and a long finish

Scheurebe 2016, Wittmann, Rheinhessen 42,00

Gooseberry, lime, grapefruit and exotic aromas. The German Sauvignon blanc

ROSÉ

Seaside Rosé, Cuvée 2015, Rheinhessen 26,00

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

Spätburgunder Rosé 2016, Münzberg, Pfalz 32,00

A fresh rosé, pale pink in the colour with nose of red berries and a lively acidity

Sancerre Rosé AC 2016, Roger, Loire 42,00

Delicate Rosé from Pinot Noir with a soft and fine nose of cherry and raspberry. Charming!

RED

Pinot noir 2013, Ziereisen, Baden 32,00

Fresh and elegant with notes of cherry, raspberry, hints of pepper and some dark chocolate

Pinot noir Freinsheim 2013, Rings, Pfalz 52,00

Pickled cherries with lots of spices and black pepper, lively fresh with breed and velvety tannins

Bordeaux Supérieur GS 2014, Penin 38,00

A charming Bordeaux with ripe berry fruit, vanilla and silky tannins. Aged in Barriques for 12 months

Tour de Pressac 2011, Saint-Émilion Grand Cru . 58,00

Rich raspberry and cherry fruit, dark chocolate, earthy and some barrique. An example of a Bordeaux!

Cabernet Sauvignon 2014, Odfjell, Chile 26,00

The „Armador“, with aromas of dried figs, blackcurrant, chocolate and olives

Château Monbrison 2008, Margaux 68,00

Charming and elegant Margaux with lots of berry fruit and a fine touch of wood

If a vintage of our wines is finished, we replace it with the next following vintage.

• FROM THE CELLAR •

Riesling Morstein Great Growth 2014, Wittmann, Rheinhessen 92,00

Fermented spontaneously in barrels. Lychee, pear and flint stone. Powerful and elegant with fine acidity and chalky minerality

Riesling Berg Schlossberg 2013, Breuer, Rheingau . 96,00

Grown on slate soil with spicy minerality, subtle smokiness and delicate ripe pears and mirabelle. A landmark!

Chardonnay Red Shoulder Ranch 2014, Shafer, Napa Valley, California 84,00

Great complexity - honeysuckle, Fuji apple, apricot an exotic aromas. The underlying acidity is nicely crisp, and integrated in a warm and smokey wood flavour

Chassagne-Montrachet 1er Cru Clos Saint-Jean 2012, Parigot, Burgundy 94,00

Intense and powerful with a deep Chardonnay-fruit and fine notes from barrique aging. Congenial partner for fish and seafood!

Meursault 1er Cru AC Les Genevrières 2013, Jobard, Burgundy 128,00

Chardonnay with salty minerality and exquisite fruit of apricot and orange, matured in barrels. Citric aromatics and ethereal spices ignite the palate

Cuvée X 2009, Knipser, Pfalz 88,00

The “German Bordeaux-Classic” made from Cabernet Sauvignon/Franc and Merlot. Rich fruit of cassis, roasted barrique aromatics with tobacco and coffee, underlaid with structured tannins

Chateau Lascombes 2ème Cru 2011, Margaux AOC, Bordeaux 168,00

The fine wood notes are dominated by ripe black berries and cherry. Intense, elegant, fine and round. Convinces rather with its femininity as with its strength

Pinot noir Kirschgarten Great Growth 2012, Knipser, Pfalz 92,00

Over 30-year-old vines! Dense fruit of plum, blackberry and red-currant is opposed by a violet aroma, black tee and nutty aftertaste

Vosne-Romanée Premier Cru AC Les Suchots 2012, Confuron-Cotetidot, Burgundy 162,00

Ripe raspberry and cassis, coffee, dark chocolate and herbal notes, with a never-ending length

Charmes-Chambertin AC Grand Cru 2012, Confuron-Cotetidot, Burgundy 210,00

Mineral driven and with elemental force flavours of blackberry, graphite, smoke and violet. The silky texture and fine-grained tannins are the base for the grand finale