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
  - lime olive oil, rucola, tomatoes

- **Ceviche**  13,00
  - shallots, coriander leaves and chili

- **Smoked trout filet**  15,00
  - trout caviar, horseradish cream, apple celery salad

- **Sashimi of the day**  15,50
  - ginger, wasabi, soy sauce

- **Grilled scallops**  19,50
  - yellow beetroot, wasabi nut

- **Lobster soup**  13,00
  - w/ lobster pieces and lobster gyoza

- **Fish soup**  7,00
  - w/ pieces of different fish filets

## SALADS

- **Green salad**
  - beetroot chips, cherry tomatoes, roasted pumpkin seeds
  - w/ Seaside Vinaigrette
    - plain  7,50
    - w/ gratinated goat cheese  12,00
    - w/ grilled calamari  14,00
    - w/ grilled king prawns  15,00
    - 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!

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**SIDES**

- Cucumber ginger salad
  - coriander leaves
  - 4.00

- Green salad
  - beetroot chips, cherry tomatoes, roasted pumpkin seeds
  - 4.50

- Potato salad
  - pumpkin seeds, seed oil
  - 4.00

- Spinach leaves
  - dried tomatoes, shallots and chili
  - 4.50

- Rosemary potatoes
  - 4.00

- Parsley potato cream
  - 4.50

- Oven vegetables of the season
  - 4.50

- Venere risotto
  - w/ mussels, roasted prawn
  - 6.50

- Seaside Fries
  - 3.50

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**SAUCES**

- Cucumber chutney
  - 3.00

- Lemon butter
  - 2.50

- Lobster sauce
  - ginger, coriander
  - 4.50
CLASSICS

Fish & Chips (until 5 pm) ...................... 12,50
homemade in crispy beer batter,
lemon dill mayonnaise and aioli

Moules & Frites .............................. 14,00
in white wine sauce

KIDS

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

Pasta ......................................... 5,00
tomato sauce

DESSERTS & CO

Dark chocolate ganache ................. 8,50
stewed pear, seabuckthorn sorbet, hazelnut

Yoghurt crème brûlée ...................... 7,50
apricot sorbet

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

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

\[ \text{\(\vee\) = vegan} \] \[ \text{\(\diamond\) = vegetarian} \]
## Water

<table>
<thead>
<tr>
<th>Drink</th>
<th>Price 0.25l</th>
<th>Price 0.75l</th>
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</thead>
<tbody>
<tr>
<td>Selters Classic, Naturell</td>
<td>2.60</td>
<td>5.80</td>
</tr>
<tr>
<td>Tap water</td>
<td>0.50</td>
<td>2.50</td>
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## Juices

<table>
<thead>
<tr>
<th>Juice</th>
<th>Price 0.2l</th>
<th>Price 0.4l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple, Rhubarb</td>
<td>2.80</td>
<td></td>
</tr>
<tr>
<td>Blackcurrant</td>
<td>5.20</td>
<td></td>
</tr>
<tr>
<td>Passion Fruit, Orange</td>
<td>2.60</td>
<td>4.50</td>
</tr>
<tr>
<td>as spritzer</td>
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</table>

## Grape Juices

<table>
<thead>
<tr>
<th>Grape Juice</th>
<th>Price 0.1l</th>
<th>Price 0.4l</th>
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</thead>
<tbody>
<tr>
<td>made of the wine grape</td>
<td>3.50</td>
<td></td>
</tr>
<tr>
<td>Riesling, Silvaner, Pinot noir</td>
<td></td>
<td></td>
</tr>
<tr>
<td>as spritzer</td>
<td>4.00</td>
<td></td>
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</table>

## Homemade

<table>
<thead>
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<th>Drink</th>
<th>Price 0.4l</th>
<th>Price 1.0l</th>
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</thead>
<tbody>
<tr>
<td>Seaside Ginger</td>
<td>4.50</td>
<td></td>
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<tr>
<td>Lemonade of bio ginger juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seaside Ice Tea w/ passion fruit and mint</td>
<td>4.50</td>
<td>8.50</td>
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## The Sodas

<table>
<thead>
<tr>
<th>Soda</th>
<th>Price 0.2l</th>
<th>Price 2.80</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thomas Henry Tonic Water</td>
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</tr>
<tr>
<td>Ginger Ale</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bitter Lemon</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Elderflower Tonic</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mystic Mango</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ultimate Grapefruit</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coca-Cola Classic, Light</td>
<td>2.80</td>
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</tr>
</tbody>
</table>

## Coffee & Tea

<table>
<thead>
<tr>
<th>Coffee &amp; Beverage</th>
<th>Price 2.10</th>
<th>Price 2.00</th>
<th>Price 3.00</th>
<th>Price 3.50</th>
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<tbody>
<tr>
<td>Espresso</td>
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<tr>
<td>Espresso Doppio</td>
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<tr>
<td>Espresso Macchiato</td>
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<tr>
<td>Capuccino</td>
<td></td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Latte Macchiato</td>
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</tbody>
</table>

## Description

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

### Organic Tea per cup

- Trink Meer Tee from Germany
- 3.00

### 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.
APERITIFS

Nice to see 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

BEER

Pilsner Urquell
draft beer

Alster
draft beer with lemonade

Franziskaner Hefe-Weissbier Naturtrüb
bottled wheat beer, cloudy

Franziskaner non-alcoholic
bottled wheat beer, clear

Jever non-alcoholic
bottled beer

APÉRITIFS

Nice to see 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

DINER DRINKS & 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

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

DIGESTIFS

2 cl

Aquavit, Linie .................................................... 3,00
Herb liqueur, Borgmann ...................................... 4,00
Fruit brandy, Lantenhammer .............................. 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
**OUR WINE CONCEPT**

*Water – the key element to a fish restaurant!* But it is not only the living environment of our fish, it has also a defining impact on wine. The steep slopes of the river valleys, the macroclimate of the lakes or the cool breezes of the seas and oceans bring out the most various characteristics and facets of the grape. Welcome to the marvelous world of wines characterized by waters or even by the absence of these waters. Dive in with us!

**WINES OF THE WATER**

- River
- Lake
- Sea
- Land
WINE

by the glass 0,1l

SPARKLING

Seaside Crémant Brut .............................. 6,00
Dense fruit with floral hints, brioche and fine bubbles. Classic Méthode Traditionelle

WHITE

Seaside White, Pinot Blanc, Rheinhessen .......................... 4,50
Fruity and savoury, yet with elegant aromas of ripe pear and fresh lemon balm

Pinot Gris, Gaul, Pfalz .............................. 4,00
Charming and juicy pinot gris. Pear, apple and herbal–nutty spiciness. Clear and animating

Riesling Kalkmergel, Jülg, Pfalz .......................... 4,50
Enticing fruit of mirabelle and quince with a salty and savoury backbone. A juicy and gripping Riesling

Riesling „Alte Reben“ , van Volxem, Saar............................... 7,50
Intense grapefruit and orange peel aromas with near salty and savoury minerality

Sauvignon Blanc Touraine AC, Ricard, Loire .......................... 4,50
Intense gooseberry and cassis fruit with a fine mineral driven backbone

Chardonnay, Costière de Pomerols, Languedoc, Mediterranean Sea .......................... 4,00
Burgundy style Chardonnay with succulent fruit and a fine enamel

Chablis 1er Cru AC Vaillons, Moreau .............................. 9,00
Classic Chablis: steely acidity with aromas of green apple, citric notes and a delicate nutty taste

ROSE

Seaside Rosé, Cuvée , Rheinhessen ... 4,00
Fresh and fruity, with savoury strawberry and raspberry notes from Portugieser and Dornfelder

RED

Jechtinger Pinot Noir , Bercher, Baden .................................. 6,50
Light and elegant with typical burgundy fruit and leathery notes. From Kaiserstuhl, the german region of burgundy varieties

Bordeaux Supérieur AC GS, Penin, Dordogne .......................... 6,00
A charming Bordeaux with ripe berry fruit, vanilla and silky tannins. Aged in barrique for 12 months

Please don’t hesitate to ask our staff for other wines by the glass. We often open some interesting ones in addition to the regular selection.

NON-ALCOHOLIC

Grape juices made of the wine grape

Riesling, Möckli, Pfalz .......................... 3,50
Peach and apple with mineral and fresh acidity

Silvaner, Möckli, Pfalz .......................... 3,50
Mango and pear on the nose, elegant sweetness on the palate

Pinot noir, Möckli, Pfalz .......................... 3,50
Wild berries and ripe strawberry with light tannins

as spritzer .......................... 0,2l .......................... 4,00
WINE

OF THE RIVERS
MINERAL & ELEGANT

The steep slopes of the river valleys give ideal conditions to the wine grapes. Perfect insolation, barren soils and cool, higher laying vineyards bring out wines with a distinctive play between minerality, elegance and finesse. Every slug an irresistible mixture of freshness & power!

WHITE

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

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

3. **Sauvignon Blanc Touraine AC**, Ricard, Loire ........................... 30,00
   Intense gooseberry and cassis fruit with a fine mineral driven backbone

4. **Muscadet Sèvre et Maine**, Grand Mortier Gobin Cru, Bideau-Giraud, Loire ... 30,00
   The typical companion for seafood. Vibrant fruit and fine minerality with notes of acacia barrels

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

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

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

8. **Sancerre**, Domaine de la Jolive, Loire ........................... 42,00
   Lemon zest, elderflower, mint. An incredible charming Sancerre with a lot of silkiness and finesse
**WHITE**

9. **Riesling „Alte Reben“**, van Volxem, Saar .......................... 48,00
   Intense grapefruit and orange peel aromas with near salty and savoury minerality

10. **Bockenauer Pinot Blanc „S“**, Schäfer-Fröhlich, Nahe ....................... 54,00
    Concentrated but still elegant with juicy fruit of honey melon, freshly cut mint and earthy mineral notes

11. **Conciso Branco**, 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

12. **Pouilly-Fumé Tonelum**, Caves de Pouilly, Loire .......................... 68,00
    Fruity but yet mineral driven Sauvignon blanc from 50 year old vines. Cassis, grapefruit, flint stone, herbs and smokiness

13. **Grüner Veltliner Smaragd**, Ried Kreutles, Knoll, Wachau, Danube ................. 68,00
    Fine herbal notes are highlighted by juicy apple fruit, hints of tobacco and honey. With the typical “Pfefferl”!

14. **Châteauneuf-du-Pape AC**, 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

**RED**

16. **Syrah Vignes d’a Côté**, Cuilleron, Rhône .......................... 34,00
    Juicy cherry fruit and peppery spices form a charming and buoyant duo from the northern Rhone region

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

**ROSÉ**

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

**POWERFUL & JUICY**

Like heat reservoirs and climate regulators allow lakes the wine grapes a longer ripening period. As a result the wines present themselves both powerful juicy and harmoniously balanced. Two excellent arguments to have a bottle of wine!

---

**WHITE**

**18.** Riesling/Furmint, Moric feat. Tolnay, Lake Balaton. 42,00

A precise and animating fresh cuvée of volcanic soils with herbal notes and yellow stone fruit

**19.** Lugana, Cà dei Frati, Lake Garda. 44,00

White peach, quince, blossoms and roasted almonds. Everything with an elegant glaze and clear transparency

**20.** Cuvée TO, Velich, Lake Neusiedl. 48,00

Simply unique! An intense but still elegant and smooth cuvée with piquant saltiness on the palate

**21.** Chardonnay Leithaberg DAC, Heinrich, Lake Neusiedl. 48,00

Characterized by limestone and slate. Smoky nuttiness with a creamy texture, juicy apricot and a mineral drive

**22.** Chasselas Non Filtré, Château Auvernier, Neuchâtel. 58,00

Nutty with light yeasty notes und flintstone minerality. A balanced swiss pearl from Neuenburger lake

---

**RED**

**23.** Pannobile Rot, Heinrich, Lake Neusiedl. 72,00

Zweigelt & Blaufränkisch form a matchless combination of red berries and slender tannins that are full of suspense
**WINE**

by the bottle 0,75l

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**OF THE SEAS & OCEANS**

**COOL & FRUITY**

Fresh sea breeze and salty air. The Atlantic Ocean or the Mediterranean, it doesn’t matter, the great range of the south reveals itself at the shores. Warm climate and cool winds benefit both concentration and elegance in the wine. Finesse, spices and fruit stand here in an animating relationship. Pure seduction of the endless horizons!

---

**WHITE**

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

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

26. Passerina, 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

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

28. Chenin Blanc Secateurs, 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

29. Albariño, 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

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**RED**

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

31. La Lama, Bibe, Ribeira Sacra, Atlantic Ocean ............................... 66,00
Enchanting with refreshing balsamic notes and dark berry fruit. Straight cool climate style wine from Spain!
WINE

by the bottle 0,75l

OF THE LAND

STYLISTIC VARIED

Traditional wine-growing regions from Burgundy through Champagne to the Pfalz. Right because of the absence of water excel the regions themselves on terroir and climate. Thanks to the varied geographical characteristics a wide stylistic spectrum presents itself from fresh and crispy through well-balanced to even powerful and structured. Land ho, cheers!

WHITE

32 Pinot Gris , Gaul, Pfalz ............... 26,00
Charming and juicy pinot gris. Pear, apple and herbal–nutty spiciness. Clear and animating

33 Seaside White, Pinot Blanc , Rheinhessen ......................... 30,00
Fruity and savoury, yet with elegant aromas of ripe pear and fresh lemon balm

34 Riesling Kalkmergel , Jülg, Pfalz .... 30,00
Enticing fruit of mirabelle and quince with a salty and savory backbone. A juicy and gripping Riesling

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

36 Sauvignon Blanc , Knipser, Pfalz .... 42,00
From sandy soil with opulent passion fruit, supplemented with green pepper, elderflower and gooseberry

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

38 Chablis 1er Cru AC Vaillons , Moreau 58,00
Classic Chablis: steely acidity with aromas of green apple, citric notes and a delicate nutty taste

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

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

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

**RED**

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

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

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

**CHAMPAGNE & CO**

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

46 **Seaside Crémant Brut, Jülg Pfalz** 38,00
Dense fruit with floral hints, brioche and fine bubbles. Classic Méthode Traditionelle

47 **Ruinart R de Ruinart, Champagne** 98,00
Ripe pear, apricot and fresh almonds. Creamy but yet balanced cuvée of Chardonnay, Pinot Noir and Meunier

48 **Ruinart Blanc de Blancs, Champagne** 128,00
An elegant Champagne rich in finesse made of 100% Chardonnay

49 **Ruinart Rosé brut, Champagne** 128,00
Pinot Noir based assemblage with 45% Chardonnay. Red berries and citrus, underlined by floral hints and brioche