



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.

TIP

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

## LUNCH TIME

Mo – Fr • 12 – 15 h

### Seaside Lunch

Every day two new daily dishes created by our chef

- ➔ Daily dishes ..... from 12,50
- + with a small fish soup ..... +5,00
- or a small salad ..... +4,50

**Fish & Chips** ..... 12,50  
homemade in crispy beer batter,  
w/ lemon dill mayonnaise and aioli

**Big fish soup** ..... 11,50  
w/ pieces of different fish filets

## OYSTERS

### Fines de Claire

classic w/ shallot vinaigrette

- ➔ piece ..... 3,50
- ➔ ½ dozen ..... 19,00
- ➔ 1 dozen ..... 35,00

## DESSERTS

**Rosemary crème brûlée** ..... 8,50  
apricot

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

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

## 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

**Lobster soup** ..... 15,50  
w/ lobster pieces and lobster gyoza

## 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 king prawns ..... 17,50
- ➔ w/ grilled scallops ..... 21,00

## KIDS

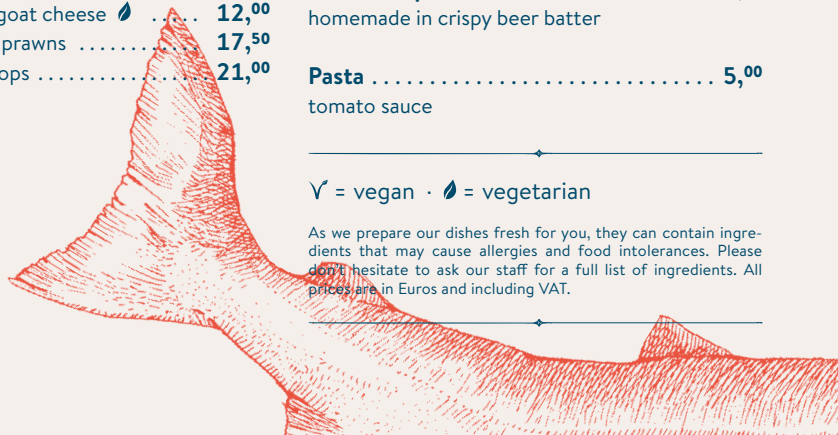
• UNDER 14 •

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

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

✓ = 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.



## ★ COFFEE & TEA ★



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

Dinzler Kaffeerösterei

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.

## WATER

<b>Selters</b>	⇒ 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
Orange		
<b>as spritzer</b>	⇒ 0,2l ...	2,60
	⇒ 0,4l ...	4,50

## HOMEMADE

<b>Seaside Ginger</b>	⇒ 0,4l ...	4,50
Lemonade		
of bio ginger juice	⇒ 1,0l ...	8,50
<b>Seaside Ice Tea</b>	⇒ 0,4l ...	4,50
w/ passion fruit and mint	⇒ 1,0l ...	8,50

## the SODAS

<b>Thomas Henry</b>	⇒ 0,2l ...	2,80
⇒ Tonic Water		
⇒ Ginger Ale		
⇒ Bitter Lemon		
<b>Coca-Cola</b>	⇒ 0,2l ...	2,80
Classic, Light		

## SPIRITS

	2 cl
<b>Ron Abuelo 7 Jahre, Rum</b> .....	4,00
<b>Hendrick's, Gin</b> .....	4,50
<b>Beluga, Vodka</b> .....	5,00
<b>Rémy Martin V.S.O.P., Cognac</b> .....	6,00
<b>Jack Daniel's, Tennessee Whiskey</b> .....	3,50
<b>Lagavulin 16 Jahre, Single Malt</b> .....	7,00

## BEER

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



## APERITIFS

<b>Nice to sea you!</b> .....	8,50
Seaside Crémant, ginger beer, lime juice	
<b>Aperol Spritz</b> .....	7,50

## DIGESTIFS

	2 cl
<b>Fruit brandy, Lanttenhammer</b> .....	6,00
⇒ mirabelle	
⇒ wild raspberry	
⇒ Williams pear	

## LONGDRINKS

<b>Gin Tonic</b> .....	9,50
Hendrick's Gin, with cucumber	
<b>Dark &amp; Stormy</b> .....	9,50
Ron Abuelo 7 years Rum, ginger beer	
<b>Jack &amp; Coke</b> .....	9,50
Jack Daniel's, Coca-Cola	
<b>Skinny Bitch</b> .....	9,50
Beluga vodka, soda water, lime juice	

## WINE

→ by the glass 0,1l ←

### SPARKLING

#### Seaside Crémant Brut, Jülg, Pfalz . . . . . 6,50

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

### WHITE

#### Seaside White, Pinot Blanc 2018, Rheinhessen . . . . . 4,50

Fruity and savoury, yet elegant with 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

#### Sauvignon Blanc Touraine AC 2018, Ricard, Loire . . . . . 5,00

Intense gooseberry and cassis fruit with a fine mineral driven backbone

#### Picpoul de Pinet 2019, La Serre, Languedoc . . . . . 4,00

Aromas of lemon and grapefruit, ample and crunchy on the palate. The fresh pairing to seafood and fish

#### Riesling "Old Grapes" 2018, van Volxem, Saar . . . . . 8,50

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

#### Chablis 1er Cru AC Vaillons 2018, Moreau . . . . . 10,50

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

### ROSÉ

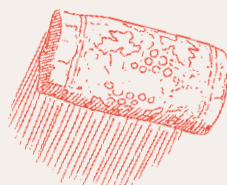
#### Seaside Rosé, Cuvée 2018, Rheinhessen . . . . . 4,50

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

### RED

#### Beaujolais Villages Cuvée Nature 2018, Desvignes, Villié-Morgon . . . . . 5,00

Cool, juicy black cherry, herbs, a little bitter almond. Light in alcohol and still power. Puristic, clear with a lot of pull and juice



## WINE

→ by the bottle 0,75l ←

### CHAMPAGNER & CO

#### Seaside Crémant Brut, Jülg, Pfalz . . . . . 42,00

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

#### Crémant Rosé Brut, Jülg, Pfalz . . . . . 44,00

French in the heart, creamy yet delicate with a long finish thanks to aging for 12 months on the lees

#### Riesling Sect Brut, Stülb, Mosel . . . . . 34,00

Fresh and individual with the fruity aromas of riesling, a charming minerality and very fine bubbles

#### Cava Brut Nature El Serralet, Mir Rosell, Catalonia . . . . . 36,00

Vibrant cava with great tension. Lemon peel, tropical fruits in contrast to austere salted almonds

#### Messias Brut Milésime, Bairrada, Portugal . . . . . 36,00

Tart citrus fruits, wild herbs, and a little smoky brioche. Atlantic shaped by a fine sea breeze!

#### Crémant de Loire Brut, M de Montgueret . . . . . 46,00

Cuvée of Chenin Blanc for freshness, Chardonnay for fruitiness and Cabernet Franc for structure. Perfect match with grilled scallops

#### Champagne Intuition Brut, Legras & Haas ( 0,375l) . . . . . 52,00

The little bottle for Two! A perfect match of silky texture and lively citrus fruit

#### Champagne Tradition Premier Cru Brut, Gonet-Médeville . . . . . 88,00

Electrifying! With fresh citrus notes seductive aromas of white flowers and a long lasting mousse

#### 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 spices

#### Champagne Rosé Brut, Legras & Haas . . . . . 90,00

Structure and elegance with an explosion of red berries. Underlined by a smooth mousse

### SAUVIGNON BLANC

#### Sauvignon Blanc Touraine AC 2018, Ricard, Loire . . . . . 32,00

Intense gooseberry and cassis fruit with a fine mineral driven backbone

#### Sauvignon Blanc 2018, Knipser, Pfalz 44,00

With opulent passion fruit, supplemented with green pepper, elderflower and gooseberry

#### Sancerre 2018, Domaine de la Jolive, Loire . . . . . 46,00

Lemon zest, elderflower, mint. An incredible charming Sancerre with a lot of silkiness and finesse

#### Pouilly-Fumé „La Renardière“ 2019, Bouchié, Loire . . . . . 54,00

With the typical smoky Sauvignon character from Pouilly. In addition, ripe citrus, grapefruit and green apple with an unbelievably elegant texture!

#### Sauvignon Blanc 2019, Beurer, Württemberg . . . . . 64,00

Subtle fruit, rather herbal, with a compact and unexpected creamy structure through barrel aging

## WHITE PINOTS

**Pinot Gris 2019, Gaul, Pfalz** ..... 26,00  
Charming and juicy pinot gris. Pear, apple and herbal-nutty spiciness

**Seaside White, Pinot Blanc 2018, Rheinhessen** ..... 30,00  
Fruity and savoury, yet elegant with aromas of ripe pear and fresh lemon balm

**Eichbuck, Pinot Gris 2020, WLS-Exklusiv, Koch, Baden** ..... 48,00  
Vines of an old vineyard in Alsace with „original“ Pinot Gris aromatics, creamy texture and animating freshness

## CHARDONNAY

**Chardonnay 2018, Costière de Pomerols, Languedoc** ..... 28,00  
Burgundy style Chardonnay with succulent fruit and a fine melting texture

**Chardonnay 2016, Carillon, Burgundy** .. 48,00  
Citrus fruits, decent white flowers with broiled almonds from oak aging and a light saltiness

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

**Chablis 1er Cru AC Vaillons 2018, Moreau** ..... 68,00  
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, Burgundy** ... 118,00  
Intense and powerful with a deep Chardonnay-fruit and fine notes from barrique aging

## 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 trocken 2015, Immich-Batterieberg, 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** ..... 52,00  
Intense grapefruit and orange peel aromas with near salty and savoury minerality

**Hallgarten Riesling 2018, Kühn, Rheingau** ..... 66,00  
Riesling... just a bit different. More Burgundy than Rheingau in its style, aged completely in wood. Powerful structure and ripe apple fruit

**Riesling Kirchspiel GG 2016, Wittmann, Rheinhessen** ..... 108,00  
From one of the best and finest vineyards of Rheinhessen. Chalky minerality, opulent fruitiness but still precise and elegant

## OTHER WHITE CLASSICS

**Picpoul de Pinet 2019, La Serre, Languedoc** ..... 26,00  
Aromas of lemon and grapefruit, ample and crunchy on the palate. The fresh pairing to seafood and fish

**Chenin Blanc Saumur 2018, Bouvet-Ladubay, Loire** ..... 28,00  
Quince and lemon zest with a whiff of acacia honey. Fresh and spicy

**Muscadet Sèvre et Maine, Grand Mortier Gobin Cru 2015, Bideau-Giraud, Loire** ..... 32,00  
The typical companion to oysters and seafood. Vibrant fruit and fine minerality

**Silvaner 2019, Wagner-Stempel, Rheinhessen** ..... 34,00  
Yellow apples, honeydew and quince, animating and racy in its acidity with a lightly mineral finish

**Muskat-Ottonel trocken 2018, Velich, Burgenland** ..... 36,00  
Fine rose scent, exotic fruit and typical nutmeg notes without being fat or ultra perfumed. On the contrary, surprisingly fresh and mineral driven

**Chenin Blanc Secateurs 2019, AA Badenhorst, South Africa** ..... 38,00  
Nectarines, orange blossoms and ginger. Burgundian depth with a mineral structure

**Grillo „Vignaverde“ 2019, De Bartoli, Sicily/Pantelleria** ..... 42,00  
Green apples, white pears, a little yeast and an animating tart and spicy finish with a wonderful salty sea breeze in the nose!

**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

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

**Condrieu AC 2019, Cuilleron, Rhône** ... 102,00  
Condrieu, the Region for top Viognier at the Rhône. Powerful with wonderful floral spiciness and juicy yellow fruits



## CUVEES WHITE

**Nat'Cool Vinho Branco 2019, Niepoort, Vinho Verde (1l bottle!)** ... 38,00  
A new school, lightly sparkling vinho verde. Citrus zests, straw and herb meadow. Animating tart freshness with Atlantic saltiness

**Les Coteaux 2018, Château Belles Eaux, Languedoc** ..... 34,00  
White peach with notes of exotic fruits complemented by a great minerality, with a long and fresh finish

**Alter Satz 2019, Eymann, Pfalz** ..... 34,00  
A wonderful, lightly exotic tribute to the traditional Austrian „gemischter Satz“

**naked White 2018, Heinrich, Burgenland** ..... 38,00  
Shake before use! Since the unfiltered yeasts are part of the taste here! Powerful and spicy, the natural wine for beginners

**Poncet-Deville de Graves Blanc 2019, Château Saint-Robert, Bordeaux** ..... 66,00  
Fresh minerality, tropical fruits and a elegant melting texture through wood-aging in perfect harmony

## ROSÉ

**Seaside Rosé, Cuvée 2018, Rheinhessen** .. 30,00  
Fresh and fruity, with savoury strawberry and raspberry notes from Portugieser and Dornfelder

**Côtes de Provence Sainte Victoire, Rosé 2019, Château de la Galinière** ..... 42,00  
Beautiful minerality refined by subtle notes of citrus fruits with a smooth and fresh finish

## RED

**Beaujolais Villages Cuvée Nature 2018, Desvignes, Villié-Morgon** ..... 32,00  
Cool, juicy black cherry, herbs, a little bitter almond. Light in alcohol and still power. Puristic, clear with a lot of pull and juice

**Spätburgunder 2018, Adeneuer, Ahr** ... 34,00  
Distinct dark cherry and blackberry flavours with firm tannins for a clear structure and the "burgundian bite"

**Mar i Muntanya Rouge 2018, de l'Horizon, Roussillon** ..... 48,00  
Southern French drinking fun at a high level! Ripe sweet cherry, pepper and fresh mint, yet light-footed with juicy tannins

**Pétalos 2018, Descendientes de J. Palacios, Bierzo** ..... 52,00  
Strength and elegance with present notes of blueberries and overtones of vanilla and roast aromas

**Bourgogne Vieilles Vignes 2013, de la Douaix, Burgundy** ..... 62,00  
The perfect mixture of lightness, elegance and power. Red fruits, floral notes with great spice in the length

**Pommard AC 2013, Montchovet, Burgundy** ..... 102,00  
A pinot with dark fruit, strong tannins and austere character, but yet a fresh and lively acid structure