



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.

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

STARTERS

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

Ceviche 14,00
shallots, coriander leaves and chili

Salmon poke 18,50
cucumber, coriander, sesame

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

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

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.

SALADS

Green salad

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

✓ = 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.

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

KIDS

• UNDER 14 •

Fish & Chips 6,00
homemade in crispy beer batter

Pasta 5,00
tomato sauce

★ COFFEE & TEA ★



Coffee	2,50
Espresso	2,20
Espresso Doppio	3,20
Espresso Macchiato	2,40
Capuccino	3,20
Latte Macchiato	3,70

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

Selters	⇒ 0,25l ...	2,80
Classic, Naturell	⇒ 0,75l ...	6,80
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		
as spritzer	⇒ 0,2l ...	2,60
	⇒ 0,4l ...	4,50

HOMEMADE

Seaside Ginger	⇒ 0,4l ...	4,50
Lemonade		
of bio ginger juice	⇒ 1,0l ...	9,00
Seaside Ice Tea	⇒ 0,4l ...	4,50
w/ passion fruit and mint	⇒ 1,0l ...	9,00

the SODAS

Thomas Henry	⇒ 0,2l ...	3,20
⇒ Tonic Water		
⇒ Ginger Ale		
⇒ Bitter Lemon		
Coca-Cola	⇒ 0,2l ...	3,20
Classic, Light		

SPIRITS

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

BEER

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



APERITIFS

Nice to sea you!	9,50
Seaside Crémant, ginger beer, lime juice	
Aperol Spritz	8,50

DIGESTIFS

	2 cl
Fruit brandy, Lanttenhammer	6,00
⇒ mirabelle	
⇒ wild raspberry	
⇒ Williams pear	

LONGDRINKS

Gin Tonic	9,50
Hendrick's Gin, with cucumber	
Dark & Stormy	9,50
Ron Abuelo 7 years Rum, ginger beer	
Jack & Coke	9,50
Jack Daniel's, Coca-Cola	
Skinny Bitch	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
Rheinhessen** 4,50
Fruity and savoury, yet elegant with 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

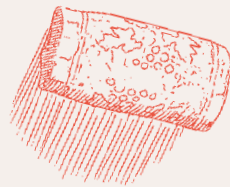
**Sauvignon Blanc Touraine AC,
Ricard, Loire** 5,00
Intense gooseberry and cassis fruit with a fine mineral driven backbone

**Picpoul de Pinet, La Serre,
Languedoc** 4,00
Aromas of lemon and grapefruit, ample and crunchy on the palate. The fresh pairing to seafood and fish

Chasselas, Greiner, Baden 5,00
Silky and tender with substance, yet light and fresh. Decent nutty flavours with grapefruit, pear and a pinch of salt

**Riesling "Old Grapes",
van Volxem, Saar** 8,50
Intense grapefruit and orange peel aromas with near salty and savoury minerality

**Chablis 1er Cru AC Vaillons,
Moreau** 10,50
Classic Chablis: steely acidity with aromas of green apple, citric notes and a delicate nutty taste



ROSÉ

**Seaside Rosé, Cuvée
Rheinhessen** 4,50
Fresh and fruity, with savoury strawberry and raspberry notes from Portugieser and Dornfelder

RED

Pinot Noir, Adeneuer, Ahr 5,50
Distinct dark cherry and blackberry flavours with firm tannins for a clear structure and the "burgundian bite"



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

**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!

Riesling Sect Brut, Stülb, Mosel 38,00
Fresh and individual with the fruity aromas of riesling, a charming minerality and very fine bubbles

**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,
Ricard, Loire** 32,00
Intense gooseberry and cassis fruit with a fine mineral driven backbone

**Sauvignon Blanc, Knipser,
Pfalz** 44,00
With opulent passion fruit, supplemented with green pepper, elderflower and gooseberry

**Sancerre, 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“,
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, Beurer,
Württemberg** 64,00
Subtle fruit, rather herbal, with a compact and unexpected creamy structure through barrel aging

WHITE PINOTS

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

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

Eichbuck, Pinot Gris,
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, Costière de Pomerols,
Languedoc 28,00
Burgundy style Chardonnay with succulent fruit and a fine melting texture

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

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

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

RIESLING

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

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

Riesling "Old Grapes",
van Volxem, Saar 52,00
Intense grapefruit and orange peel aromas with near salty and savoury minerality

Riesling „Le Kottabe“,
Alsace 66,00
A riesling like a burgundy. Partially aged in oak barrels, with silky enamel, juicy grapefruit and a precise acidity

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

OTHER WHITE CLASSICS

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

Allo - Alvarinho & Loureiro,
Soalheiro, Minho, Vinho Verde 28,00
Light and elegant. With a delicate floral character, ripe tropical fruits and an animating lively acidity

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

Chasselas, Greiner, Baden 32,00
Silky and tender with substance, yet light and fresh. Decent nutty flavours with grapefruit, pear and a pinch of salt

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

Muskat-Ottonel trocken,
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,
AA Badenhorst, South Africa 38,00
Nectarines, orange blossoms and ginger. Burgundian depth with a mineral structure

Grillo „Vignaverde“,
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,
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, 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, 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,
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, 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, Eymann, Pfalz 34,00
A wonderful, lightly exotic tribute to the traditional Austrian „gemischter Satz“

naked White, 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,
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,
Rheinhausen 30,00
Fresh and fruity, with savoury strawberry and raspberry notes from Portugieser and Dornfelder

Côtes de Provence Sainte Victoire, Rosé,
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,
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

Pinot Noir, 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,
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, 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,
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, Montchovet,
Burgundy 102,00
A pinot with dark fruit, strong tannins and austere character, but yet a fresh and lively acid structure