

THE COCK

COCKTAILS & BUBBLES

THE COCK GT	12
Finnish craft gin, Fever Tree, pink grapefruit, lingonberry	
MOSCOW GINGER MULE	12
Tito's Vodka, fresh lime, ginger syrup, ginger beer	
NEW YORK SOUR	12
Bulleit Bourbon, fresh lemon, Antica Formula, Vintage Port	
OLD FASHIONED	12
Bulleit Bourbon, bitters	
NEGRONI	12
Tanqueray 10, Antica Formula, Campari	
APEROL SPRITZ	12
Aperol, mint, bubbles	
CHILI MARGARITA	12
Olmecca Tequila, chili, ginger, lime, pineapple	
BASIL STRAWBERRY CAIPIROSKA	12
Tito's Vodka, lime, basil, strawberries, love	
COVIDES – CASTELLER CAVA BRUT	7 / 39
Spain, Macabeu, Xarel·lo, Parellada	
MONTELVINI – PROSECCO BIO EXTRA DRY	8 / 46
Italy, Glera	
SERGE MATHIEU – BLANC DE NOIRS BRUT	12 / 75
France, Pinot Noir	
CHAMPAGNE AUTRÉAU – LA CHOUETTE DE CHAMPILLON ROSÉ	12 / 75
France, Chardonnay, Pinot Meunier	
CHARLES HEIDSIECK – RÉSERVE CHAMPAGNE BRUT	100
France, Chardonnay, Pinot Noir, Pinot Meunier	

STARTERS

OYSTER PLATTER	18
½ dozen raw oysters, mignonette, lemon and Tabasco	
QUEEN CRAB TOAST	16
White fish roe, horseradish and grilled focaccia	
SALMON CARPACCIO	14
Watermelon radish, greens, shiso, yoghurt and bread	
BEEF TATAKI	16
Truffle miso, peanuts and rainbow salad	
TARTAR	12
Organic raw beef and egg yolk	
BURRATA	14
Whole burnt tomato, avocado dill pesto, roasted almonds and bread	
HEART OF PALM	12
Avocado, spring onion, sea asparagus and beetroot aioli	

MAINS

ROYALE WITH CHEESE	24
200g local prime cut, matured cheddar, dijonnaise, pickles and house fries	
STEAK FRITES	28
Butcher's cut, béarnaise and baby gem salad	
TARTAR	22
Organic raw beef, egg yolk and fries	
COCK WINGS	16
Wasabi, chili, sesame and cilantro	
SMOKED SALMON CAESAR	22
Kale, avocado, quinoa and parmesan	
MARKET FISH	28
Pan-fried fish of the day, roasted capers, grilled broccolini and spinach salad	
THE COCK BOWL	22
Flamed salmon OR tofu, sushi rice, tokyo gold, kimchi, avocado and edamame	
LINGUINE VONGOLE	24
Clams, white wine, garlic, chili and parsley	
PAPPARDELLE ARRABBIATA	18
Spicy tomato sauce, burrata and oregano	
CAULIFLOWER STEAK	22
Peanut butter, eggplant, grilled broccolini and spinach salad	

SIDES

HOUSE FRIES WITH BÉARNAISE	7
BABY GEM SALAD	6
BROCCOLINI WITH ALMONDS, CHILI AND PARMESAN	8
HEART OF PALM SPINACH SALAD	8

SWEETIES

LEMON MERINGUE TART	9
TAHINI RAW CAKE	9
CRÈME BRÛLÉE	9
TRIPLE CHOCOLATE CAKE	9
SCOOP OF ICE CREAM / SORBET	4



THE COCK

WHITE

GRAN FEUDO – BALUARTE MUSCAT	7 / 39
Spain, Muscat	
CAVIRO – TAVERNELLO ORGANIC	8 / 46
Italy, Trebbiano, Chardonnay	
FRIEDRICH BECKER – LANDWEIN	8 / 64 (1 LT)
Germany, Riesling	
PERELADA – JARDINS BLANC	46
Spain, Macabeu, Sauvignon Blanc, Garnatxa Blanca, Chardonnay	
MÜLLER-GROSSMAN – HM12	9 / 53
Austria, Grüner Veltliner	
SCOLARIS – BORGO BOSCHETTO	9 / 53
Italy, Pinot Grigio	
CELLER MASIA CAN TUTUSAUS – BIVAC.	9 / 53
Spain, Xarel-lo, Viognier	
FRANÇOIS LURTON – LES FUMÉES BLANCHES	9 / 53
France, Sauvignon Blanc	
DOMAINE LA LOUVIÈRE – LA FONTAINE DES LOUPS	54
France, Viognier	
ENTRE VINYES – ONÍRIC	54
Spain, Xarel-lo	
GAIA WINES – NOTIOS WHITE	54
Greece, Moscofilero, Roditis	
ALBET I NOYA – EL FANIO.	60
Spain, Xarel-lo	
MEYER-FONNÉ – ALSACE RIESLING	11 / 66
France, Riesling	
KOEHLER RUPRECHT – KALLSTADTER SAUMAGEN TROCKEN	72
Germany, Riesling	
DOMAINE GUY ROBIN – CHABLIS MARIE ANGE	78
France, Chardonnay	
FRANÇOIS LE SAINT – SILEX SANCERRE	80
France, Sauvignon Blanc	
CONTRÁ SOARDA – VIGNASILAN	86
Italy, Vespaiole	

PINK

GRAN FEUDO – BALUARTE ROSADO	7 / 39
Spain, Garnacha	
HENRI GAILLARD – PROVENCE ROSÉ	8 / 46
France, Grenache, Cinsault, Syrah, Mourvedre	
ENTRE VINYES – ONÍRIC ROSAT	9 / 53
Spain, Garnacha, Trepas	
MÜLLER-GROSSMAN – ROSÉ	62
Austria, Zweigelt	

RED

GRAN FEUDO – BALUARTE ROBLE	7 / 39
Spain, Tempranillo	
PIETRO DI CAMPO – BARBERA SILENZIO	8 / 46
Italy, Barbera, Nebbiolo	
PARLEZ-VOUS – MALBEC	8 / 46
France, Malbec	
CAVIRO – TAVERNELLO ORGANIC	8 / 46
Italy, Syrah	
PERELADA - JARDINS NEGRE	46
Spain, Syrah, Garnatxa Negra	
CELLER MASIA CAN TUTUSAUS – NUET	9 / 53
Spain, Marselan	
NERO MARONE – EDIZIONE PRIVATA	9 / 53
Italy, Primitivo, Sangiovese, Nero di Troia	
DOMAINE LA LYRE – CÔTES DU RHÔNE	53
France, Syrah, Grenache	
DOMAINE LA LOUVIÈRE – LA FONTAINE DES LOUPS	54
France, Grenache Noir	
OFF-PISTE WINES – PINOT PINOT	54
Australia, Pinot Noir	
ALTAMENTE VINOS – ALTAMENTE MONASTRELL.	58
Spain, Monastrell	
GONZALO GONZALO & THE WINE LOVE – GRAN CERDO	58
Spain, Tempranillo, Graciano	
VIGNALUCIS – MORELLINO DI SCANSANO	58
Italy, Sangiovese, Merlot, Cabernet Sauvignon	
FRIEDRICH BECKER – X-BERG PINOT NOIR	11 / 66
Germany, Pinot Noir	
HEINRICH – BLAUFRÄNKISCH	74
Austria, Blaufränkisch	
BONTERRA VINEYARDS – ZINFANDEL	12 / 75
USA, Zinfandel	
ZENATO – AMARONE DELLA VALPOLICELLA CLASSICO	120
Italy, Corvina Veronese, Croatina, Oseleta, Rondinella	
CHÂTEAU FOMBRAUGE – SAINT-EMILION GRAND CRU 2012	140
France, Merlot, Cabernet Franc	

SWEET

MICHELE CHIARLO – NIVOLE MOSCATO D'ASTI.	9
ITALY, Moscato	
LENZ MOSER – PRESTIGE BEERENAUSELESE	10
AUSTRIA, Sâmling, Chardonnay, Pinot Blanc, Neuburger, Welschriesling	

BEER

LAPIN KULTA PURE ORGANIC	4,5 / 7,5
Lager 4,5%, Finland	
KUKKO PILS.	7
Pilsner 4,5%, Finland	
BROOKLYN AMERICAN ALE	8
Dinner Ale 4,5%, USA	
SOL	8
Lager 4,5%, Mexico	
PERONI NASTRO AZZURRO	8
Lager 4,6%, Italy	
EINSTÖK WHITE ALE.	9
White Ale 5,2%, Iceland	
HITACHINO NEST WHITE ALE	9
White Ale 5,5%, Japan	
HITACHINO NEST ANBAI ALE	9
Anbai Ale 7,5%, Japan	
BROOKLYN EAST INDIA PALE ALE	9
IPA 6,9%, USA	
A PASSION FOR STRAWBERRY BLONDES	9
Berliner Weisse 3,8%, Sweden	
MORITZ AIGUA 0.0	5
Pils 0,0%, Spain	

CIDER & LONG DRINK

HAPPY JOE CLOUDY APPLE	7
Cider 4,7%, Finland	
ORIGINAL LONG DRINK	7
Long drink 5,5%, Finland	

COFFEE & DREAMS

COFFEE	3
Fair-trade and organic certified Paulig Mundo	
ESPRESSO / FANCY COFFEES	3 / 4,5
Hawaii's own roast 100% arabica	
ESPRESSO MARTINI	12
IRISH COFFEE.	12
SLIPPERY NIPPLE.	6
HOT SHOT.	6

