

# THE COCK

## COCKTAILS

NAPUE GT — Gin, Fever Tree, cranberries, rosemary . . . . .	13
MOSCOW GINGER MULE — Tito's Vodka, ginger, fresh lime, ginger beer . . .	13
MANHATTAN TWIST — Whisky, sweet vermouth, Fernet Branca. . . . .	13
CHILI MARGARITA — Tequila, chili, pineapple, lime . . . . .	13
HANKY PANKY — Gin, Antica Formula, Fernet Branca, orange twist. . . . .	13
BASIL BERRY SMASH — Tito's Vodka, basil, strawberry, black pepper . . . .	14
NEGRONI — Koskue, Antica Formula, Campari . . . . .	13
WHISKY SOUR — Bulleit Bourbon, egg, Antica Formula . . . . .	14
WHITE LADY — Gin, lemon, egg . . . . .	13

## BUBBLES

COVIDES — Casteller Cava Brut . . . . .	8.5 / 46
MONTELVINI — Prosecco Bio Extra Dry . . . . .	9.5 / 53
SERGE MATHIEU — Blanc de Noirs Brut Champagne. . . . .	14 / 85
CHAMPAGNE AUTRÉAU — Chouette de Champillon Rosé Champagne. . . . .	13 / 80
CHARLES HEIDSIECK — Réserve Champagne Brut . . . . .	100

## MOCKTAILS

HAWAII SOUR — Pineapple, lime, thyme . . . . .	8
RUBY LOVE — Strawberry, basil, black pepper . . . . .	8

## STARTERS

OYSTER PLATTER . . . . .	18
½ dozen raw oysters, mignonette, lemon and Tabasco	
QUEEN CRAB TOAST . . . . .	16
Horseradish sour cream, shrimps and grilled bread	
ESCARGOTS . . . . .	14
Gorgonzola and garlic butter with parsley	
ROASTED BEETROOT . . . . .	12
Pine nuts, kale and truffle	
TARTAR . . . . .	12
Local raw beef and egg yolk	
TRUFFLE RISOTTO . . . . .	16
Forest mushrooms and parmesan	

## SIDES, SNACKS & TO SHARE

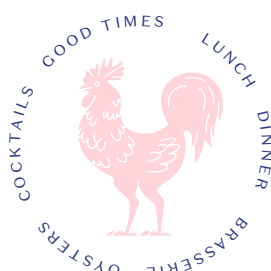
ARANCINI . . . . .	10
Risotto croquettes, spicy tomato sauce and parmesan	
COCK WINGS . . . . .	16
Wasabi, chili, sesame and cilantro	
HOUSE FRIES . . . . .	7
Béarnaise	
BROCCOLINI . . . . .	8
Almonds, chili and parmesan	
BURRATA . . . . .	12
Whole burnt tomato, dill pesto and roasted hazelnuts	

## MAIN COURSES

ROYALE WITH CHEESE . . . . .	24
Local prime cut, matured cheddar, dijonnaise, pickles and house fries	
STEAK FRITES . . . . .	32
250g butcher's cut, house fries, béarnaise and baby gem salad	
LINGUINE VONGOLE . . . . .	24
Clams, white wine, garlic, chili and parsley	
MARKET FISH . . . . .	DAILY PRICE
Catch of the day with seasonal greens	
CRISPY CONFIT DUCK . . . . .	28
Truffle risotto, spinach and mushrooms	
TARTAR . . . . .	22
Local raw beef, egg yolk and house fries	
SMOKED SALMON CAESAR . . . . .	22
Kale, avocado, roasted pumpkin seeds and parmesan	
MISO CAULIFLOWER . . . . .	22
Portobello, spinach and champagne cashew hollandaise	
THE COCK BOWL . . . . .	22
Flamed salmon OR crispy tofu, sushi rice, kimchi, avocado, wakame and edamame	

## SWEETIES

TRIPLE CHOCOLATE CAKE . . . . .	8
CRÈME BRÛLÉE . . . . .	9
PAVLOVA & BLUEBERRY SORBET . . . . .	10
SCOOP OF ICE CREAM / SORBET . . . . .	4



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## WHITE

GRAN FEUDO – BALUARTE MUSCAT . . . . .	8.5 / 46
Spain, Muscat	
PERELADA – JARDINS BLANC . . . . .	9.5 / 53
Spain, Macabeu, Sauvignon Blanc, Garnatxa Blanca, Chardonnay	
SCOLARIS – BORGOSCHETTO . . . . .	9.5 / 53
Italy, Pinot Grigio	
CELLER MASIA CAN TUTUSAUS – BIVAC . . . . .	9.5 / 53
Spain, Xarel·lo, Viognier	
FRIEDRICH BECKER – LANDWEIN . . . . .	9.5 / 68 (1LT)
Germany, Riesling	
MÜLLER-GROSSMAN – HM12 . . . . .	10 / 56
Austria, Grüner Veltliner	
MEYER-FONNÉ – ALSACE RIESLING . . . . .	11.5 / 66
France, Riesling	
GAIA WINES – NOTIOS WHITE . . . . .	54
Greece, Moscofilero, Roditis	
DOMAINE LA LOUVIÈRE – LA FONTAINE DES LOUPS . . . . .	58
France, Viognier	
ALBET I NOYA – EL FANIO . . . . .	60
Spain, Xarel·lo	
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 . . . . .	8.5 / 46
Spain, Garnacha	
ENTRE VINYES – ONÍRIC ROSAT . . . . .	9.5 / 53
Spain, Garnacha, Trepas	
MÜLLER-GROSSMAN – ROSÉ . . . . .	62
Austria, Zweigelt	

## RED

GRAN FEUDO – BALUARTE ROBLE . . . . .	8.5 / 46
Spain, Tempranillo	
PIETRO DI CAMPO – BARBERA SILENZIO . . . . .	9.5 / 53
Italy, Barbera, Nebbiolo	
PARLEZ-VOUS – MALBEC . . . . .	9.5 / 53
France, Malbec	
PERELADA - JARDINS NEGRE . . . . .	9.5 / 53
Spain, Syrah, Garnatxa Negra	
CELLER MASIA CAN TUTUSAUS – NUET . . . . .	10.5 / 60
Spain, Marselan	
NERO MARONE – EDIZIONE PRIVATA . . . . .	10.5 / 60
Italy, Primitivo, Sangiovese, Nero di Troia	
FRIEDRICH BECKER – X-BERG PINOT NOIR . . . . .	11.5 / 66
Germany, Pinot Noir	
BONTERRA VINEYARDS – ZINFANDEL . . . . .	13 / 80
USA, Zinfandel	
DOMAINE LA LYRE – CÔTES DU RHÔNE . . . . .	53
France, Syrah, Grenache	
DOMAINE LA LOUVIÈRE – LA FONTAINE DES LOUPS . . . . .	58
France, Grenache 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	
HEINRICH – BLAUFRÄNKISCH . . . . .	74
Austria, Blaufränkisch	
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, Neuberger, Welschriesling	

## BEER

LAPIN KULTA PURE ORGANIC . . . . .	4,5 / 8
Lager 4,5%, Finland	
KUKKO PILS . . . . .	8
Pils 4,5%, Finland	
BROOKLYN AMERICAN ALE . . . . .	8
Dinner Ale 4,5%, USA	
PERONI NASTRO AZZURRO . . . . .	8
Lager 4,6%, Italy	
EINSTÖK WHITE ALE . . . . .	9
White Ale 5,2%, Iceland	
HITACHINO NEST PALE ALE . . . . .	9
Pale Ale 5,5%, Japan	
HITACHINO NEST ANBAI ALE . . . . .	9
Anbai Ale 7,5%, Japan	
PUHASTE PASSION PARTY . . . . .	9
Berliner Weisse 4,0%, Estonia	
STADIN SOUTH PACIFIC IPA . . . . .	9
IPA 5,5%, Finland	
GROSS MAMA LOVES MANGO . . . . .	9
IPA 6,8%, Spain	
SORI BREWING COFFEE GORILLA . . . . .	9
Baltic Porter 7,0%, Estonia	
MORITZ AIGUA 0.0 . . . . .	5
Pils 0,0%, Spain	

## COFFEE & DREAMS

COFFEE . . . . .	3.5
Fair-trade and organic certified Paulig Mundo	
ESPRESSO / FANCY COFFEES . . . . .	3.5 / 4.9
Hawaii's own roast 100% arabica	
ESPRESSO MARTINI . . . . .	13
HOT CHOCO DELUXE . . . . .	13
IRISH COFFEE . . . . .	13
HOT SHOT . . . . .	7

