

# THE COCK

## COCKTAILS

<b>APEROL SPRITZ</b> — Aperol, bubbles, soda, orange . . . . .	12
<b>GIN &amp; TONIC</b> — Napue, Indian tonic water, cranberries, rosemary . . . . .	13
<b>NEGRONI</b> — Koskue, Antica Formula, Campari, bitters (shaken, not stirred) . . . . .	14
<b>FRENCH MARTINI</b> — Lágrimas de Cocodrilo, Chambord, pineapple . . . . .	13
<b>SPICY MARGARITA</b> — Tequila, Cointreau, Aperol, lime, cayenne . . . . .	13
<b>PEACH PUNCH</b> — Vodka, peach, lime, basil, cinnamon . . . . .	14
<b>WHISKY SOUR</b> — Bulleit Bourbon, Antica Formula, egg white, lemon . . . . .	14
<b>SIDE CAR</b> — Cognac, whisky, Cointreau, lemon . . . . .	14
<b>HAWAII COLLINS (NON-ALCO)</b> — Seedlip, pineapple, lemon, soda . . . . .	9
<b>LUCKY PEACH (NON-ALCO)</b> — Peach, lime, basil, cinnamon, elderflower . . . . .	8

## BUBBLES

<b>FLORS BLANQUES CAVA BRUT RESERVA</b> . . . . .	8.5 / 46
SPAIN, Macabeo, Parellada, Xarel-lo	
<b>MONTELVINI PROSECCO BIO EXTRA DRY</b> . . . . .	9.5 / 53
ITALY, Glera	
<b>TAITTINGER RÉSERVE CHAMPAGNE BRUT</b> . . . . .	14 / 85
FRANCE, Chardonnay, Pinot Noir, Pinot Meunier	
<b>SERGE MATHIEU BLANC DE NOIRS BRUT CHAMPAGNE</b> . . . . .	85
FRANCE, Pinot Noir	
<b>CHARLES HEIDSIECK RÉSERVE CHAMPAGNE BRUT</b> . . . . .	100
FRANCE, Chardonnay, Pinot Meunier, Pinot Noir	
<b>TAITTINGER PRESTIGE ROSÉ CHAMPAGNE</b> . . . . .	120
FRANCE, Chardonnay, Pinot Noir, Pinot Meunier	

## STARTERS

<b>OYSTER PLATTER</b> . . . . .	19
½ dozen raw oysters, mignonette, lemon and Tabasco	
<b>TARTAR</b> . . . . .	12
Local raw beef and egg yolk	
<b>QUEEN CRAB TOAST</b> . . . . .	16
Horseradish sour cream, shrimps, dill and salmon roe	
<b>BURRATINA</b> . . . . .	14
Cherry tomato, lemon zest pesto, pine nuts and sour dough crumbs	
<b>HEART OF PALM TARTAR</b> . . . . .	14
Avocado, beetroot, truffle and black sesame	
<b>LOVE PLATTER (FOR TWO)</b> . . . . .	36
Oysters, white prawns, smoked shrimps, skagenröra, crudités and dips	

## MAIN COURSES

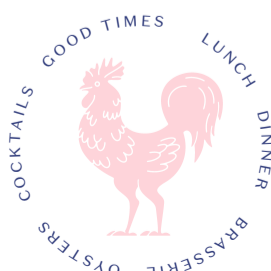
<b>STEAK FRITES</b> . . . . .	32
Butcher's cut, house fries, béarnaise and baby gem salad	
<b>CHICKEN SCHNITZEL</b> . . . . .	24
Free-range local chicken, summer potato salad, remoulade, anchovy butter and lemon	
<b>ROYALE WITH CHEESE</b> . . . . .	24
Local prime cut, matured cheddar, dijonnaise, pickles and house fries	
<b>NO-MEAT QUARTER POUNDER</b> . . . . .	20
Lentil patty with beets and courgette, cayenne mayo, tarragon gems, pickled onion and house fries	
Add goat cheese . . . . . +2	
<b>TARTAR</b> . . . . .	24
Local raw beef, egg yolk and house fries	
<b>PRAWN LINGUINE</b> . . . . .	25
Chili, garlic, white wine and parsley	
<b>MARKET FISH</b> . . . . .	DAILY PRICE
Catch of the day with seasonal greens	
<b>SMOKED SALMON SALAD</b> . . . . .	22
Avocado, seasonal greens, roasted seeds and wasabi caesar dressing	
<b>TOKYO BOWL</b> . . . . .	22
Raw ahi tuna (MSC) OR Crispy tofu, nori rice, pickled egg, avocado, kimchi, edamame and radish	

## SIDES, SNACKS & TO SHARE

<b>COCK WINGS</b> . . . . .	16
Wasabi, chili, sesame and cilantro	
<b>HOUSE FRIES</b> . . . . .	8
Béarnaise	
<b>BROCCOLINI</b> . . . . .	9
Hazelnut, chili, lemon and parmesan	
<b>GREEN LEAF LETTUCE</b> . . . . .	8
Tarragon vinaigrette	

## SWEET & CHEESY

<b>CHEESE</b> . . . . .	5
Fig jam with a piece of cheese (please ask what we've got!)	
<b>TRIPLE CHOCOLATE CAKE</b> . . . . .	10
<b>CRÈME BRÛLÉE</b> . . . . .	10
<b>PAVLOVA &amp; STRAWBERRY SORBET</b> . . . . .	10
<b>SCOOP OF ICE CREAM / SORBET</b> . . . . .	4



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## WHITE

PIERRICK HARANG – LE PETIT BALTHAZAR BLANC 8.5 / 46 FRANCE, Viognier, Sauvignon Blanc
SCOLARIS – BORGIO BOSCHETTO . . . . . 9.5 / 53 ITALY, Pinot Grigio
DOMAINE DU PRÉ BARON – TOURAINE SAUVIGNON 9.5 / 53 FRANCE, Sauvignon Blanc
AXEL SCHMITT – AUFTAKT RIESLING . . . . . 9.5 / 68 (1 LT) GERMANY, Riesling
MÜLLER-GROSSMAN – HM12 . . . . . 10.5 / 60 AUSTRIA, Grüner Veltliner
MEYER-FONNÉ – ALSACE RIESLING . . . . . 11.5 / 66 FRANCE, Riesling
DOMAINE DES HÂTES – CHABLIS AOC . . . . . 12 / 70 FRANCE, Chardonnay
ANDRÉ DEZAT ET FILS – SANCERRE BLANC. . . . . 12 / 70 SPAIN, Sauvignon Blanc
FRANÇOIS LE SAINT – SILEX SANCERRE . . . . . 80 FRANCE, Sauvignon Blanc
CONTRÁ SOARDA – VIGNASILAN . . . . . 86 ITALY, Vespaiole

## PINK

PIERRICK HARANG – LE PETIT BALTHAZAR ROSÉ 8.5 / 46 FRANCE, Cinsault
QUINTA DO CALÇADA – PORTAL DA CALÇADA VINHO VERDE ROSÉ . . . . . 9.5 / 53 PORTUGAL, Alvarinho, Loureiro, Arinto, Trajadura
HENRI GAILLARD – CÔTES DE PROVENCE ROSÉ . 10.5 / 60 FRANCE, Grenache Noir, Cinsault, Syrah, Tibourenc, Mourvèdre
MÜLLER-GROSSMAN – ROSÉ . . . . . 10.5 / 60 AUSTRIA, Zweigelt

## RED

PIERRICK HARANG – LE PETIT BALTHAZAR ROUGE 8.5 / 46 FRANCE, Merlot
TERRE DA VINO – ANSISA BARBERA D'ALBA . . . . 9.5 / 53 ITALY, Barbera
PARLEZ-VOUS – MALBEC . . . . . 9.5 / 53 FRANCE, Malbec
CAVE VINICOLE HUNAWIHR – ROUGE D'OTTROTT 10.5 / 60 FRANCE, Pinot Noir
FINCA BACARA – CRAZY GRAPES MONASTRELL . 10.5 / 60 SPAIN, Monastrell
PAUL JABOULET AÎNÉ – CLOS TRIGUEDINA . . . . 11.5 / 66 FRANCE, Malbec, Merlot, Tannat
LAMOLE DI LAMOLE – CHIANTI CLASSICO DOCG . 11.5 / 66 ITALY, Sangiovese
DOMAINE BOUTINOT – “LES SIX” CAIRANNE AOC . 12 / 70 FRANCE, Grenache Noir, Syrah, Mourvèdre, Cinsault, Cunoise, Carignan
DOMAINE BOUTINOT – “LES COTEAUX” CÔTES DU RHÔNE VILLAGES. . . . . 53 FRANCE, Grenache Noir, Syrah
VIGNALUCIS – MORELLINO DI SCANSANO . . . . . 58 ITALY, Sangiovese, Merlot, Cabernet Sauvignon
HEINRICH – BLAUFRÄNKISCH . . . . . 74 AUSTRIA, Blaufränkisch
ZENATO – AMARONE DELLA VALPOLICELLA CLASSICO . . . . . 110 ITALY, Corvina Veronese, Croatina, Oseleta, Rondinella
CHÂTEAU FOMBRAUGE – SAINT-EMILION GRAND CRU 2012 . . . . . 120 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 . . . . . 5 / 8.5 Lager 4,5%, Finland
THE COCK BEER . . . . . 9 Mosaic APA 4,5%, Finland
KUKKO PILS . . . . . 8 Pils 4,5%, Finland
PERONI NASTRO AZZURRO . . . . . 8 Lager 4,6%, Italy
EINSTÖK WHITE ALE . . . . . 9 White Ale 5,2%, Iceland
HITACHINO NEST PALE ALE . . . . . 10 Pale Ale 5,5%, Japan
HITACHINO NEST ANBAI ALE . . . . . 10 Anbai Ale 7,5%, Japan
PÛHASTE PASSION PARTY . . . . . 9 Berliner Weisse 4,0%, Estonia
PÛHASTE VULIN SESSION IPA . . . . . 9 IPA 4,6%, Estonia
MC TAAKIBÖRSTA REMIX . . . . . 9 Mango IPA 5,3%, Finland
ROSITA PICANT . . . . . 10 Ale 4,7%, Spain
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 Tito's vodka, Branca Menta, Kahlua, Hawaii espresso
CUBAN SPICE . . . . . 13 Dark rum, Kahlua, Hawaii Espresso, cream
IRISH COFFEE . . . . . 13 Whisky, Paulig Mundo, cream
HOT SHOT . . . . . 7 Galliano, Paulig Mundo, cream

