

# THE COCK

## COCKTAILS

<b>HELSINKI GT</b> — Helsinki Gin, tonic, pink grapefruit, lingonberry. . . . .	13
<b>HEMINGWAY DAIQUIRI</b> — Rum, maraschino, grapefruit, lime . . . . .	13
<b>NEGRONI</b> — Gin, Antica Formula, Campari, bitters . . . . .	14
<b>FLOWER COLLINS</b> — Gin, elderflower, lemon . . . . .	13
<b>MEZCAL MARGARITA</b> — Mezcal, Cointreau, pineapple, chili, lime . . . . .	14
<b>BASIL BERRY SMASH</b> — Vodka, basil, berries, black pepper . . . . .	14
<b>WHISKY SOUR</b> — Bourbon, Antica Formula, egg white, lemon . . . . .	14
<b>MOSCOW GINGER MULE</b> — Vodka, ginger, lime, ginger beer . . . . .	14
<b>LAVENDER MARTI-NO (NON-ALCO)</b> — Seedlip Garden, lavender, lemon . . . . .	9
<b>SPICE &amp; TONIC (NON-ALCO)</b> — Seedlip Spice, tonic, rosemary, lingonberry. . . . .	8
<b>GINGERY (NON-ALCO)</b> — Ginger, lemon, basil, black pepper. . . . .	7

## 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> . . . . .	21	<b>TARTARE</b> . . . . .	13
½ dozen raw oysters, mignonette, lemon and Tabasco		Local raw beef, egg yolk and crostini	
<b>QUEEN CRAB TOAST</b> . . . . .	16	<b>HEART OF PALM TARTARE</b> . . . . .	14
Horseradish sour cream, shrimps, dill and salmon roe		Avocado, beetroot, truffle and black sesame	
<b>BURRATINA</b> . . . . .	14	<b>ESCARGOTS</b> . . . . .	15
Cherry tomato, lemon zest pesto, pine nuts and bread crumbs		Gorgonzola, garlic butter and parsley	
		<b>TRUFFLE RISOTTO</b> . . . . .	18
		Forest mushrooms and parmesan	

## MAIN COURSES

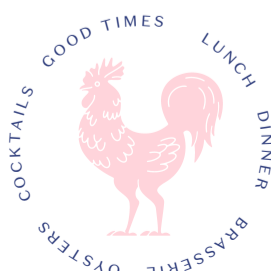
<b>STEAK FRITES</b> . . . . .	32	<b>MARKET FISH</b> . . . . .	DAILY PRICE
Butcher's cut, house fries, béarnaise and baby gem salad		Catch of the day with seasonal greens	
<b>CRISPY CONFIT DUCK</b> . . . . .	28	<b>GRILLED MISO AUBERGINE</b> . . . . .	24
Truffle risotto, spinach and mushrooms		Crispy cauliflower, butternut squash purée, spinach and mushrooms	
<b>LINGUINE VONGOLE</b> . . . . .	26	<b>TARTARE</b> . . . . .	24
Clams, white wine, garlic, chili and parsley		Local raw beef, egg yolk and house fries	
<b>ROYALE WITH CHEESE</b> . . . . .	24	<b>FRIED SALMON SALAD</b> . . . . .	23
Local prime cut, matured cheddar, dijonnaise, pickles and house fries		Roasted potatoes, haricots verts, cherry tomatoes, pickled onion, caper mayo and salmon roe	
<b>NO-MEAT QUARTER POUNDER</b> . . . . .	22	<b>TOKYO BOWL</b> . . . . .	22
Lentil patty with beets and courgette, cayenne mayo, tarragon gems, pickled onion and house fries		Raw ahi tuna (MSC) OR Crispy tofu, nori rice, pickled egg, avocado, kimchi, carrot and edamame	
Add goat cheese . . . . .	+2		

## SIDES, SNACKS & TO SHARE

<b>COCK WINGS</b> . . . . .	16
Wasabi, chili, sesame and cilantro	
<b>CHICKEN LIVER PÂTÉ</b> . . . . .	10
Lingonberry and brioche	
<b>HOUSE FRIES</b> . . . . .	8
Béarnaise	
<b>BROCCOLINI</b> . . . . .	10
Hazelnut, chili, lemon and parmesan	

## 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; CASSIS SORBET</b> . . . . .	10
<b>SCOOP OF ICE CREAM / SORBET</b> . . . . .	4



Please turn to our lovely staff for detailed information on allergens — and for recommendations. We're also happy to tell you more of our meat origins.

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## WHITE

<b>PIERRICK HARANG – LE PETIT BALTHAZAR BLANC</b> 8.5 / 46 FRANCE, Viognier, Sauvignon Blanc
<b>SCOLARIS – BORGO BOSCHETTO</b> . . . . . 9.5 / 53 ITALY, Pinot Grigio
<b>DOMAINE DU PRÉ BARON – TOURAINE SAUVIGNON</b> 9.5 / 53 FRANCE, Sauvignon Blanc
<b>AXEL SCHMITT – AUFTAKT RIESLING</b> . . . . . 9.5 / 68 (1 LT) GERMANY, Riesling
<b>MÜLLER-GROSSMAN – HM13</b> . . . . . 10.5 / 60 AUSTRIA, Grüner Veltliner
<b>MEYER-FONNÉ – ALSACE RIESLING</b> . . . . . 11.5 / 66 FRANCE, Riesling
<b>DOMAINE DES HÂTES – CHABLIS AOC</b> . . . . . 12 / 70 FRANCE, Chardonnay
<b>ANDRÉ DEZAT ET FILS – SANCERRE BLANC</b> . . . . . 70 FRANCE, Sauvignon Blanc
<b>FRANÇOIS LE SAINT – SILEX SANCERRE</b> . . . . . 80 FRANCE, Sauvignon Blanc
<b>CONTRÁ SOARDA – VIGNASILAN</b> . . . . . 86 ITALY, Vespaiolo

## PINK

<b>PIERRICK HARANG – LE PETIT BALTHAZAR ROSÉ</b> 8.5 / 46 FRANCE, Cinsault
<b>QUINTA DO CALÇADA – PORTAL DA CALÇADA</b> <b>VINHO VERDE ROSÉ</b> . . . . . 9.5 / 53 PORTUGAL, Alvarinho, Loureiro, Arinto, Trajadura
<b>MÜLLER-GROSSMAN – ROSÉ</b> . . . . . 60 AUSTRIA, Zweigelt

## RED

<b>PIERRICK HARANG – LE PETIT BALTHAZAR ROUGE</b> 8.5 / 46 FRANCE, Merlot
<b>TERRE DA VINO – ANSISA BARBERA D'ALBA</b> . . . . . 9.5 / 53 ITALY, Barbera
<b>PARLEZ-VOUS – MALBEC</b> . . . . . 9.5 / 53 FRANCE, Malbec
<b>CAVE VINICOLE HUNAWIHR – ROUGE D'OTTROTT</b> 10.5 / 60 FRANCE, Pinot Noir
<b>FINCA BACARA – CRAZY GRAPES MONASTRELL</b> . 10.5 / 60 SPAIN, Monastrell
<b>PAUL JABOULET AÎNÉ – CLOS TRIGUEDINA</b> . . . . . 11.5 / 66 FRANCE, Malbec, Merlot, Tannat
<b>LAMOLE DI LAMOLE – CHIANTI CLASSICO DOCG</b> . 11.5 / 66 ITALY, Sangiovese
<b>DOMAINE BOUTINOT – “LES SIX” CAIRANNE AOC</b> . 12 / 70 FRANCE, Grenache Noir, Syrah, Mourvèdre, Cinsault, Counoise, Carignan
<b>DOMAINE BOUTINOT – “LES COTEAUX” CÔTES</b> <b>DU RHÔNE VILLAGES</b> . . . . . 53 FRANCE, Grenache Noir, Syrah
<b>VIGNALUCIS – MORELLINO DI SCANSANO</b> . . . . . 58 ITALY, Sangiovese, Merlot, Cabernet Sauvignon
<b>HEINRICH – BLAUFRÄNKISCH</b> . . . . . 74 AUSTRIA, Blaufränkisch
<b>ZENATO – AMARONE DELLA VALPOLICELLA</b> <b>CLASSICO</b> . . . . . 110 ITALY, Corvina Veronese, Croatina, Oseleta, Rondinella
<b>CHÂTEAU FOMBRAUGE – SAINT-EMILION GRAND</b> <b>CRU 2012</b> . . . . . 120 FRANCE, Merlot, Cabernet Franc

## SWEET

<b>CALVET RÉSERVE DU CIRON – SAUTERNES</b> . . . . . 9 FRANCE, Muscadelle, Sauvignon Blanc, Sémillon
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## BEER

<b>LAPIN KULTA PURE ORGANIC</b> . . . . . 5 / 8.5 Lager 4,5%, Finland
<b>KUKKO PILS</b> . . . . . 8 Pils 4,5%, Finland
<b>PERONI NASTRO AZZURRO</b> . . . . . 8 Lager 4,6%, Italy
<b>BROOKLYN NARANJITO PALE ALE</b> . . . . . 8.5 Pale Ale 4,5%, USA
<b>BROOKLYN DEFENDER IPA</b> . . . . . 9 Golden IPA 5,5%, USA
<b>MC TAAKIBÖRSTA REMIX</b> . . . . . 9 Mango IPA 5,3%, Finland
<b>EINSTÖK WHITE ALE</b> . . . . . 9 White Ale 5,2%, Iceland
<b>HITACHINO NEST PALE ALE</b> . . . . . 10 Pale Ale 5,5%, Japan
<b>HITACHINO NEST ANBAI ALE</b> . . . . . 10 Anbai Ale 7,5%, Japan
<b>BROOKLYN SPECIAL EFFECTS</b> . . . . . 5 Lager 0,4%, USA

## COFFEE & DREAMS

<b>COFFEE</b> . . . . . 3.5 Fair-trade and organic certified Paulig Mundo
<b>ESPRESSO / FANCY COFFEES</b> . . . . . 3.5 / 4.9 Hawaii's own roast 100% arabica
<b>ESPRESSO MARTINI</b> . . . . . 13 Vodka, Branca Menta, Kahlua, Hawaii espresso
<b>IRISH COFFEE</b> . . . . . 12 Whisky, Paulig Mundo, cream
<b>MONTE CRISTO COFFEE</b> . . . . . 13 Cointreau, Kahlua, Paulig Mundo, cream
<b>HOT SHOT</b> . . . . . 7 Galliano, Paulig Mundo, cream

