

LÉ MENU

STARTER TARTARE

Local raw beef, egg yolk, horseradish
& crispy capers

or

GRILLED PULPO

Grilled octopus, yamitsuki cucumber, yuzu soy,
chili oil & coriander

MAIN COURSE

FRIED SEA BASS "TOM YUM"

Pan fried sea bass, creamy tom yum sauce
& coriander oil

or

STEAK FRITES

Entrecôte 250 g, house fries & Béarnaise sauce

DESSERT

LEMON FINANCIER

Warm lemon financier, roasted white chocolate &
blood orange sorbet

Fish main course 55 €

Meat main course 61 €

WINE PAIRING 36 €



OYSTER PLATTER

½ dozen *Fine de Claire* oysters, mignonette & lemon
½ tusinaa *Fine de Claire*-ostereita, mignonettea & sitruunaa

27 / 6

GRILLED PULPO

Grilled octopus, yamitsuki cucumber, yuzu soy, chili oil & coriander
Grillattua mustekalaa, yamitsuki-kurkkuja, yuzusoijaa, chiliöljyä & korianteria

17

ESCARGOT / ARTICHOKE HEARTS

Burgundy snails OR grilled artichoke hearts, parsley garlic butter & grilled bread
Burgundilaisia etanoita TAI grillattuja artisokan sydämiä, persiljavalkosipulivoita &
grillattua leipää

15 / 13

TARTARE

Local raw beef, egg yolk, horseradish & crispy capers
Tartarpihvi, keltuainen, piparjuurta & rapeita kapriksia

17

COCK WINGS

The Cocks classic wings, wasabi, chili, sesame & cilantro
The Cockin klassikkosiipiä, wasabia, chiliä, seesamia & korianteria

16

BROCCOLINI

Grilled broccolini, chili, garlic, parmesan & Marcona almonds
(vegan option available)
Grillattua broccolinia, chiliä, valkosipulia, parmesania & Marcona-mantelia
(saatavilla vegaanisena)

15

CRUDITÉS

Fresh vegetables with beetroot hummus
Tuoreita vihanneksia & punajuurihummusta

7

ORANGE & FETA SALAD

Romaine lettuce, orange vinaigrette, orange, feta cheese, roasted chick peas, pickled
red cabbage, toasted pecan nuts & crispy kale
Add hand peeled shrimp +5 €
Salaattia, appelsiini vinaigrettea, appelsiinia, fetajuustoa, paahdettuja kikherneitä,
pikkelöityä punakaalia, pekaanipähkinää & rapeaa lehtikaalia
Lisää salaattiin käsin kuoritut katkaravut +5 €

14 / 21

CROQUE MADAME

Toasted levain with Gruyère, ham, bechamel sauce, fried egg & french fries
Paahdettua hapanjuurileipää, Gruyér-juustoa, kinkkua, bechamelkastiketta, paistettu
kananmuna & ranskalaisia

13 / 24



MAINS

PRAWN LINGUINE

Shrimps, prawns, chili, garlic, white wine & parsley
Katkarapuja, linguinepastaa, chiliä, valkosipulia, valkoviiniä & persiljaa

FRIED SEA BASS ”TOM YUM”

Pan fried sea bass, creamy tom yum sauce & coriander oil
Paistettua meribassia, kermaista tom yum -kastiketta & korianteriöljyä

STEAK FRITES

Entrecôte 250 g, house fries & Béarnaise sauce
Add baby gem salad with Dijon vinaigrette +4 €
Entrecôte 250 g, Cockin ranskalaiset & Béarnaise-kastiketta
Lisää annokseen sydänsalaattia & Dijon-vinegretillä + 4 €

TARTARE

Local raw beef, egg yolk, horseradish, crispy capers & house fries
Tartarpihvi, keltuainen, piparjuurta, rapeita kapriksia & talon ranskalaiset

ROYALE WITH CHEESE

Local prime cut burger, matured cheddar, dijon sauce, onion bacon jam, cornichons & house fries
Hampurilainen, kypsytettyä cheddaria, pekoni-sipulihilloketta, dijon-kastiketta, maustekurkkua & ranskalaisia

“CHICK” NORRIS

Crispy vegan ”chicken” patty -burger, gochujang mayonnaise, lettuce, tomato, red cabbage coleslaw & house fries (vegan option available)
Rapea vegaaninen ”kana”pihvi -hampurilainen, gochujang-majoneesia, sydänsalaattia, tomaattia, punakaalicoleslawta & ranskalaiset (saatavilla vegaanisena)

CITRUS RISOTTO

Risotto from seasonal citrus fruits, mascarpone, parmesan & parsley
Risotto sesongin sitrushedelmistä, mascarponea, parmesania & persiljaa

ADD SIDES:

HOUSE FRIES WITH BÉARNAISE

Cockin ranskalaiset & Béarnaise -kastiketta

BREAD & BUTTER

House made fresh foccacia & spread
Talon tuoretta foccaciaa & levitettä

BABY GEM SALAD WITH DIJON VINAIGRETTE

Sydänsalaattia & Dijon-vinaigrettiä

25

31

38

27

26

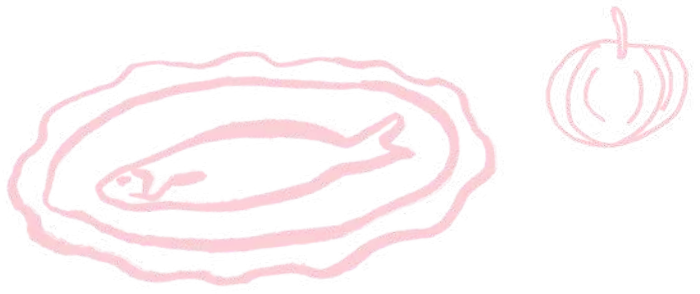
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13 / 25

10

4

4



SWEETS

CRÈME BRÛLÉE

COCONUT & YUZU CARAMEL BRÛLÉE

Our tropical, fully vegan version of the French favourite
Ranskalaisen suosikkijälkiruoan trooppisempi vegaaninen versio

LEMON FINANCIER

Warm lemon financier, roasted white chocolate & blood orange sorbet
Lämmin sitruuna-mantelileivos, paahdettua valkosuklaata & veriappelsiinisorbettia

BELLE HÉLÈNE

Poached pear, vanilla ice cream, creme chantilly, chocolate crumble & dark chocolate sauce
Haudutettua päärynää, vaniljajäätelöä, creme chantillya, suklaa crumblea & tummasuklaakastiketta

BURNING HOT FRIED APPLE PIE

Deep fried puff pastry with apple cinnamon filling & creme patissiere
Friteerattu omenapiirakka & vaniljakreemiä

ICE CREAM / SORBET

Scoop of ice cream or sorbet
Pallo jäätelöä tai sorbettia

12

12

13

13

13

6



DESSERT WINES

BRACHETTO D’ACQUI

9.8

GRAHAM’S LATE BOTTLED VINTAGE PORT

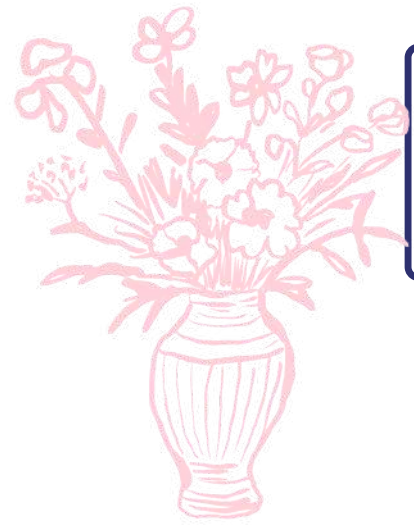
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MOUTON CADET RESERVE SAUTERNES

12.4

DALVA ROSÉ PORT

13



HOT SHOT 8
Galliano, Paulig Mundo, cream

ESPRESSO MARTINI 14
Kahlua, vodka,
Paulig espresso

Please turn to our lovely staff for detailed information on allergens – and for recommendations.
Käännä ihmeessä henkilökuntamme puoleen, jos toivot lisää tietoa allergeeneista – tai hyviä suosituksia.

BUBBLES

CHAMPAGNE OF THE HOUSE	17 / 110
Talon Sampanja	
RIONDO FALCERI PROSECCO EXTRA DRY.....	9.8 / 52
ITALY, Glera	
CHATEAU HAUT-RIAN CRÉMANT DE BORDEAUX.....	13.8 / 76
FRANCE, Sémillon	
NITTNAUS 2023 LET ME LOVE PET-NAT.....	75
AUSTRIA, Blaufränkisch	
PERRIER-JOUËT GRAN DE BRUT CHAMPAGNE.....	160
FRANCE, Chardonnay, Pinot Noir, Pinot Meunier	
TAITTINGER MILLÉSIMÉ BRUT 2015 (MAGNUM).....	275
FRANCE, Pinot Noir, Chardonnay	
PERRIER-JOUËT BELLE EPOQUE CHAMPAGNE BRUT.....	280
FRANCE, Chardonnay, Pinot Noir, Pinot Meunier	



WHITES

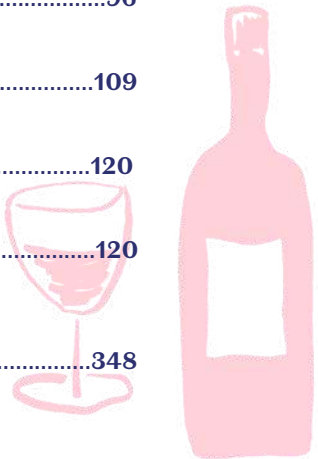
LES JAMELLES SAUVIGNON BLANC.....	9.8 / 52
FRANCE, Sauvignon Blanc	
MÜLLER-GROSSMANN HM 2020.....	10.5 / 58
AUSTRIA, Grüner Veltliner	
AXEL SCHMITT AUFTAKT RIESLING.....	12 / 81 (1 LT)
GERMANY, Riesling	
ALBERT BICHOT CHABLIS AOC.....	13.5 / 83
FRANCE, Chardonnay	
DAMIEN PINON TUFFO VOUVRAY.....	72
FRANCE, Chenin Blanc	
LA SPINETTA VERMENTINO.....	75
ITALY, Vermentino	
PETITS GRAINS DE FOLIE 2021.....	76
FRANCE, Muscat Petits Grains	
FANG DES TAGES 2021.....	79
GERMANY, Riesling, Sauvignac, Rivaner	
HENRI BOURGEOIS SANCERRE LES BARONNES.....	89
FRANCE, Sauvignon Blanc	
LES PERRIÈRES MONOPOLE 2019.....	95
FRANCE, Melon de Bourgogne	
LA SOUFRANDIÈRE POUILLY-FUISSÉ EN CHATENAY.....	115
FRANCE, Chardonnay	
PIERRE MOREY MEURSAULT.....	160
FRANCE, Chardonnay	

ROSÉS

CELLER 9+ SNOU ROSÉ 2023.....	10.5 / 56
SPAIN, Garnacha	
Henri Gaillard Côtes de Provence Rosé.....	11 / 58
FRANCE, Syrah, Grenache, Cinsault, Mourvèdre	
LA SPINETTA ROSE DI CASANOVA (MGM).....	13.5 / 168
ITALY, Sangiovese	
ROSÉ DE CARSIN 2023.....	61
FRANCE, Merlot, Malbec	
HIMMEL PINK RIESLING.....	64
GERMANY, Riesling, Pinot Noir	

REDS

LES JAMELLES CABERNET SAUVIGNON.....	9.8 / 52
FRANCE, Cabernet Sauvignon	
SECRETS DE MAR NEGRE 2020.....	10.5 / 58
SPAIN, Carignan, Grenache	
DOMAINE DE THULON BOÎTE À GAMAY.....	13 / 80
FRANCE, Gamay	
GIACOMO BORGOGNO & FIGLI BARBERA D’ALBA.....	13.2 / 82
ITALY, Barbera	
PAUL JABOULET AÎNÉ PARALLÈLE 45 CÔTES DU RHÔNE.....	62
FRANCE, Grenache, Syrah	
JEAN-LUC BALDÈS MALBEC DU CLOS.....	64
FRANCE, Malbec	
PINOT NOIR LOUIS 2021, PASCAL BOUCHARD.....	66
FRANCE, Pinot Noir	
SAN LORENZO SANGUE DAL NASO ROSSOI.....	68
ITALY, Sangiovese, Montepulciano	
LAMY-PILLOT BOURGOGNE PINOT NOIR.....	96
FRANCE, Pinot Noir	
SCRIMAGLIO BAROLO.....	109
ITALY, Nebbiolo	
CHÂTEAU CARSIN ROUGE DE CARSIN (MAGNUM).....	120
FRANCE, Merlot	
DOMAINE DE LA SOLITUDE CUVÉE TRADITION.....	120
CHÂTEAUNEUF-DU-PAPE	
FRANCE, Grenache, Syrah, Mourvèdre	
ANTINORI TIGNANELLO (MAGNUM).....	348
ITALY, Sangiovese, Cabernet Sauvignon, Cabernet Franc	



COCKTAILS & MOCKTAILS

PASTIS.....	10
Ricard, Water	
HELSINKI GT.....	14
Helsinki Dry Gin, Tonic, Pink grapefruit, Lingonberry	
COCK´S NEGRONI.....	12
Tanqueray Gin, Fratelli Antica Formula, Campari	
DIRTY MARTINI.....	12
Ketel One, Noilly Prat, Olive Brine, Green Olive, Blue Cheese	
PORNSTAR MARTINI.....	15
Ketel One, Vanilla, Passion fruit, Lemon, Sugar, Pet-Nat	
PEGGY SUZE.....	13
Suze, Licor 43, Lime, Ginger Beer	
AMARETTO SOUR.....	13
Disaronno, Lemon, Sugar, Egg white, Bitters	
CHERRY DAIQUIRI.....	14
Bayou Spiced Rum, Cherry, Lime, Sugar	

SIN GIN & TONIC.....	9
Helsinki Nolla 0%, Tonic, Pink grapefruit, Lingonberry	
SPICED NONGRONI.....	8
Helsinki Nolla 0%, Mionetto Aperitivo 0%, Martini Vibrante 0%, Grapefruit, Rosemary, Lingonberry	
VIRGIN CHERRY DAIQURI.....	9.5
Captain Morgan Spiced 0%, Cherry, Lime, Sugar	
CLASSIC ICED TEA.....	8
Black Tea, Sugar, Lemon, Soda	



BEERS

LAPIN KULTA PURE ORGANIC.....	6.5 / 9.5
Lager, Finland	
HELSINKI BRYGGERI IPA.....	7 / 10
Indian Pale Ale, Finland	
BIRRA MORETTI.....	9
Lager, Italy	
SOL.....	9
Lager, Mexico	
KAKOLA BREWING RIVIERA IPA.....	10.5
India Pale Ale, Finland	
KAKOLA BREWING VAUTSI.....	10.5
Raspberry Sour, Finland	
HIISI BREWERY INKI.....	11
Ginger Pale Ale, Finland	
ANDECHS WEISSBIER HELL.....	12.5
Weissbier, Germany	
PERONI LIBERA.....	7
Lager 0%, Italy	
GALIPETTE BRUT.....	9
Cider, France	