

## 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

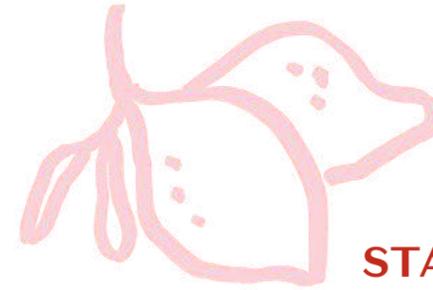
#### LEMON FINANCIER

Warm lemon financier, roasted white chocolate &  
blood orange sorbet

**Fish main course 55 €**

**Meat main course 61 €**

**WINE PAIRING 36 €**



## STARTERS & TO SHARE

### 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, yuzusojaa, 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*

14 / 21

#### **Add hand peeled shrimp +5 €**

Salaattia, appelsiini vinaigrettea, appelsiinia, fetajuustoa, paahdettuja kikherneitä, pikkelöityä punakaalia, pekaanipähkinää & rapeaa lehtikaalia

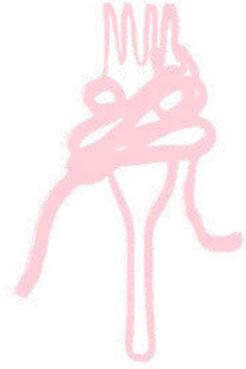
**Lisää salaattiin käsin kuoritut katkaravut +5 €**

### CROQUE MADAME

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

13 / 24

## MAINS



<b>PRAWN LINGUINE</b> <i>Shrimps, prawns, chili, garlic, white wine &amp; parsley</i> Katkaraajuja, linguinepastaa, chiliä, valkosipulia, valkoviiniä & persiljaa	25
<b>FRIED SEA BASS "TOM YUM"</b> <i>Pan fried sea bass, creamy tom yum sauce &amp; coriander oil</i> Paistettua meribassia, kermaista tom yum -kastiketta & korianteriöljyä	31
<b>STEAK FRITES</b> <i>Entrecôte, house fries &amp; Béarnaise sauce</i> <b>Add baby gem salad with Dijon vinaigrette +4 €</b> Entrecôte, Cockin ranskalaiset & Béarnaise-kastiketta <b>Lisää annokseen sydänsalaattia &amp; Dijon-vinaigrettiä + 4 €</b>	40
<b>TARTARE</b> <i>Local raw beef, egg yolk, horseradish, crispy capers &amp; house fries</i> Tartarpihvi, keltuainen, piparjuurta, rapeita kapriksia & talon ranskalaiset	27
<b>ROYALE WITH CHEESE</b> <i>Local prime cut burger, matured cheddar, dijon sauce, onion bacon jam, cornichons &amp; house fries</i> Hampurilainen, kypsytettyä cheddaria, pekoni-sipulihilloketta, dijon-kastiketta, maustekurkkua & ranskalaisia	26
<b>"CHICK" NORRIS</b> <i>Crispy vegan "chicken" patty -burger, gochujang mayonnaise, lettuce, tomato, red cabbage coleslaw &amp; house fries (vegan option available)</i> Rapea vegaaninen "kana"pihvi -hampurilainen, gochujang-majoneesia, sydänsalaattia, tomaattia, punakaalicoleslawta & ranskalaiset (saatavilla vegaanisena)	25
<b>CITRUS RISOTTO</b> <i>Risotto from seasonal citrus fruits, mascarpone, parmesan &amp; parsley</i> Risotto sesongin sitruhedelmistä, mascarponea, parmesania & persiljaa	13 / 25
<b>ADD SIDES:</b>	
<b>HOUSE FRIES WITH BÉARNAISE</b> Cockin ranskalaiset & Béarnaise -kastiketta	10
<b>BREAD &amp; BUTTER</b> <i>House made fresh foccacia &amp; spread</i> Talon tuoretta foccaciaa & levitettä	4
<b>BABY GEM SALAD WITH DIJON VINAIGRETTE</b> Sydänsalaattia & Dijon-vinaigrettiä	4

## SWEETS



<b>CRÈME BRÛLÉE</b>	12
<b>COCONUT &amp; YUZU CARAMEL BRÛLÉE</b> <i>Our tropical, fully vegan version of the French favourite</i> Ranskalaisen suosikkijälkiruoan trooppisempi vegaaninen versio	12
<b>LEMON FINANCIER</b> <i>Warm lemon financier, roasted white chocolate &amp; blood orange sorbet</i> Lämmin sitruuna-mantelileivos, paahdettua valkosuklaata & veriappelsiinisorbetta	13
<b>BELLE HÉLÈNE</b> <i>Poached pear, vanilla ice cream, creme chantilly, chocolate crumble &amp; dark chocolate sauce</i> Haudutettua päärynää, vaniljajäätelöä, creme chantillya, suklaa crumblea & tummasuklaakastiketta	13
<b>BURNING HOT FRIED APPLE PIE</b> <i>Deep fried puff pastry with apple cinnamon filling &amp; creme patissiere</i> Friteerattu omenapiirakka & vaniljakreemiä	13
<b>ICE CREAM / SORBET</b> <i>Scoop of ice cream or sorbet</i> Pallo jäätelöä tai sorbetta	6

## DESSERT WINES

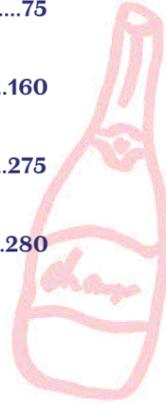
<b>BRACHETTO D'ACQUI</b>	9.8
<b>GRAHAM'S LATE BOTTLED VINTAGE PORT</b>	11
<b>MOUTON CADET RESERVE SAUTERNES</b>	12.4
<b>DALVA ROSÉ PORT</b>	13



<b>HOT SHOT 8</b> Calliano, Paulig Mundo, cream
<b>ESPRESSO MARTINI 14</b> Kahlua, vodka, Paulig espresso

## BUBBLES

<b>MOËT &amp; CHANDON IMPERIAL BRUT</b> .....	<b>18 / 113</b>
Pinot Noir, Pinot Meunier, Chardonnay	
<b>RIONDO FALCERI PROSECCO EXTRA DRY</b> .....	<b>10.5 / 58</b>
ITALY, Glera	
<b>CHATEAU HAUT-RIAN CRÉMANT DE BORDEAUX</b> .....	<b>13.8 / 76</b>
FRANCE, Sémillon	
<b>NITTAUS 2023 LET ME LOVE PET-NAT</b> .....	<b>75</b>
AUSTRIA, Blaufränkisch	
<b>PERRIER-JOUËT GRAN DE BRUT CHAMPAGNE</b> .....	<b>160</b>
FRANCE, Chardonnay, Pinot Noir, Pinot Meunier	
<b>TAITTINGER MILLÉSIMÉ BRUT 2015 (MAGNUM)</b> .....	<b>275</b>
FRANCE, Pinot Noir, Chardonnay	
<b>PERRIER-JOUËT BELLE EPOQUE CHAMPAGNE BRUT</b> .....	<b>280</b>
FRANCE, Chardonnay, Pinot Noir, Pinot Meunier	



## WHITES

<b>LES JAMELLES SAUVIGNON BLANC</b> .....	<b>10.5 / 58</b>
FRANCE, Sauvignon Blanc	
<b>MARKUS HUBER TERRASSEN 2025</b> .....	<b>12.8 / 79</b>
AUSTRIA, Grüner Veltliner	
<b>FRIEDRICK BECKER AUF AKT RIESLING</b> .....	<b>12 / 84 (1 LT)</b>
GERMANY, Riesling	
<b>LA CHABLISIENNE CHABLIS LA SEREINE</b> .....	<b>13.5 / 83</b>
FRANCE, Chardonnay	
<b>DAMIEN PINON TUFFO VOUVRAY</b> .....	<b>72</b>
FRANCE, Chenin Blanc	
<b>LA SPINETTA VERMENTINO</b> .....	<b>75</b>
ITALY, Vermentino	
<b>PETITS GRAINS DE FOLIE 2021</b> .....	<b>76</b>
FRANCE, Muscat Petits Grains	
<b>FANG DES TAGES 2021</b> .....	<b>79</b>
GERMANY, Riesling, Sauvignac, Rivaner	
<b>HENRI BOURGEOIS SANCERRE LES BARONNES</b> .....	<b>89</b>
FRANCE, Sauvignon Blanc	
<b>LES PERRIÈRES MONOPOLE 2019</b> .....	<b>95</b>
FRANCE, Melon de Bourgogne	
<b>LA SOUFRANDIÈRE POUILLY-FUISSÉ EN CHATENAY</b> .....	<b>115</b>
FRANCE, Chardonnay	
<b>PIERRE MOREY MEURSAULT</b> .....	<b>160</b>
FRANCE, Chardonnay	

## ROSÉS

<b>CELLER 9+ SNOU ROSÉ 2023</b> .....	<b>10.5 / 58</b>
SPAIN, Garnacha	
<b>Henri Gaillard Côtes de Provence Rosé</b> .....	<b>11 / 60</b>
FRANCE, Syrah, Grenache, Cinsault, Mourvèdre	
<b>LA SPINETTA ROSE DI CASANOVA (MGM)</b> .....	<b>13.5 / 168</b>
ITALY, Sangiovese	
<b>ROSÉ DE CARVIN 2023</b> .....	<b>61</b>
FRANCE, Merlot, Malbec	
<b>HIMMEL PINK RIESLING</b> .....	<b>64</b>
GERMANY, Riesling, Pinot Noir	

## REDS

<b>LES JAMELLES CABERNET SAUVIGNON</b> .....	<b>10.5 / 58</b>
FRANCE, Cabernet Sauvignon	
<b>PAUL JABOULET AÎNÉ PARALLÉLE 45 CÔTES DU RHÔNE</b> .....	<b>11/65</b>
FRANCE, Grenache, Syrah	
<b>GIACOMO BORGOGNO &amp; FIGLI BARBERA D'ALBA</b> .....	<b>13.5 / 84</b>
ITALY, Barbera	
<b>JEAN-LUC BALDÈS MALBEC DU CLOS</b> .....	<b>65</b>
FRANCE, Malbec	
<b>PINOT NOIR LOUIS 2021, PASCAL BOUCHARD</b> .....	<b>66</b>
FRANCE, Pinot Noir	
<b>SAN LORENZO SANGUE DAL NASO ROSSOI</b> .....	<b>68</b>
ITALY, Sangiovese, Montepulciano	
<b>LAMY-PILLOT BOURGOGNE PINOT NOIR</b> .....	<b>96</b>
FRANCE, Pinot Noir	
<b>SCRIMAGLIO BAROLO</b> .....	<b>109</b>
ITALY, Nebbiolo	
<b>CHÂTEAU CARVIN ROUGE DE CARVIN (MAGNUM)</b> .....	<b>120</b>
FRANCE, Merlot	
<b>DOMAINE DE LA SOLITUDE CUVÉE TRADITION</b> .....	<b>120</b>
CHÂTEAUNEUF-DU-PAPE FRANCE, Grenache, Syrah, Mourvèdre	
<b>ANTINORI TIGNANELLO (MAGNUM)</b> .....	<b>348</b>
ITALY, Sangiovese, Cabernet Sauvignon, Cabernet Franc	

## COCKTAILS & MOCKTAILS

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

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



## BEERS

<b>LAPIN KULTA PURE ORGANIC</b> .....	<b>6.5 / 9.5</b>
Lager, Finland	
<b>HELSINKI BRYGGERI IPA</b> .....	<b>7 / 10</b>
Indian Pale Ale, Finland	
<b>BIRRA MORETTI</b> .....	<b>9</b>
Lager, Italy	
<b>SOL</b> .....	<b>9</b>
Lager, Mexico	
<b>KAKOLA BREWING RIVIERA IPA</b> .....	<b>11</b>
India Pale Ale, Finland	
<b>KAKOLA BREWING VAUTSI</b> .....	<b>10.5</b>
Raspberry Sour, Finland	
<b>HIISI BREWERY INKI</b> .....	<b>11</b>
Ginger Pale Ale, Finland	
<b>ANDECHS WEISSBIER HELL</b> .....	<b>12.5</b>
Weissbier, Germany	
<b>PERONI LIBERA</b> .....	<b>8</b>
Lager 0%, Italy	
<b>GALIPETTE BRUT</b> .....	<b>9</b>
Cider, France	