

At **LES COPAINS D'ABORD** we love sharing and good humor !!!

A little bread, some wine, and a nice platter to share.

OURS BOARDS

LE MANS

The essential rilette with its pickles

Version 12H7,90€

Version 24H 13,90€

LE BONNET D'ANE

Because he is a pig !!!

Friends' sausage to cut on your board ...14.90€

IL EST PAS FRAIS MON POISSON ?

Canned directly from Spain served with toasted bread ...19,90€

- Sardinettes in extra virgin olive oil
- Scallops in Galician sauce (sunflower oil, onions, tomatoes and spicy wine)

OLIVE SANS POPEYE

Extra virginoil from Amexis Munoz, green tapenade, mix of olives to share ...15.90€

LE VILAIN PETIT CANARD !

Slice of foie gras half-cooked in a homemade cloth, accompanied by a mango chutney and its small brioche ...25,90€

LES 3 PETITS COCHONS IBERIQUES

Ibérico ham, lomo, chorizo.

Pequena ... 27,90€

Grande ... 39,90€

JE SUIS RITAL ET JE LE RESTE

Parma ham, mortadella, coppa, bresaola.

Piccolo ... 25,90€

Grande ... 37,90€

LE PETIT COUP DE FROMETON

Reblochon from Savoie, Sainte Maure from Touraine, Munster from Alsace, Comté from jura, Camembert from Normandie, Fourme d'Ambert from Auvergne.

La piote ... 23,90€

La golée ... 33,90€



LA GARGANTUA

Slice of foie gras semi-cooked in a homemade cloth, Scottish smoked salmon, Ibérico ham, Comté du Jura.

Small players ... 39,90€

Warriors ... 54,90€

LES COPAINS FARCEURS

The house mix

Rilette from Le Mans, Parma ham, rosette from Lyon, camembert from Normandie, reblochon from Savoie, comté from Jura.

Version XS ... 29,90€

Version XXL ...42,90€

JE SUIS TOMBEE DANS LES POMMES

A vegetarian mix for those wondering if it's bacon or pork !!! (Grilled vegetables with basil pesto, grated potatoes, pea cream with raspberries and hazelnut pieces, zucchini flowers fritters, rocket and Greek yogurt, mozzarella stracciatella – basil and candied tomatoes).

Peas ... 27,90€

Carottes ... 39.90€

LA MOZZARELLA DANS TOUS SES ETATS !!

A tasting of mozzarella di bufala in different textures and flavors (burrata, smoked, stracciatella) accompanied by cherry tomatoes, rocket, basil, candied tomatoes, extra virgin olive oil and balsamic vinegar of Modena ... 28,90 €

Italian cold cuts supplement ... 19,90 €

OUR ENTREES



L'OEUF PARFAIT

Cooked at 64 degrees with chanterelles, smoked duck breast, port cream and Jura yellow wine.

In entries ... **15,90€**

In flat ... **24,90€**

LES GROSSES CREVETTES

Large shrimps, snacked and peeled, zucchini flower fritters, greek yogurt, rocket, kaffir lime, thai sauce.

In entries ... **24,90€**

In flat ... **35,90€**

LE THON ROUGE

Thai-style tartare with sesame-soy vinaigrette, pomegranate, crispy onion, chives, and arugula

In entries ... **21,90€**

In flat ... **32,90€**

LA SALADE CAESAR COMME A NEW-YORK !

Romaine lettuce, lemon caramelized chicken, peanuts, croutons, parmesan shavings, seared bacon, homemade caesar dressing.

In entries ... **19,90€**

In flat ... **29,90€**

LA BURRATA DI BUFALA (Vg)



Refreshin cream of peas, raspberries, candied tomatoes, hazelnut pieces, rocket, extra virgin olive oil.

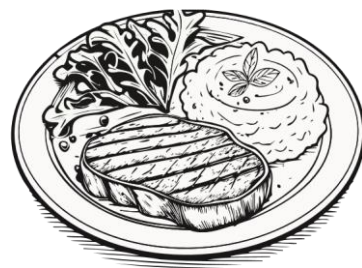
In entrée ... **17,90€**

In flat ... **26,90€**

OUR SPECIALTY

HEART OF RUMSTEAK LUXEMBOURG TERROIR

Accompanie by your choice of homemade fries, friends'mash, creamy parmesan risotto, green beans, pasta risotto, or salad of the day. (Supplement garnish = 4€)



LE DECONNEUR

The chef's secret sauce to discover ... **37,90€**

LE PEPERE

Green pepper sauce flambeed with cognac, crushed pepper and ground pepper ... **37,90€**

LE BAVARD

In tagliata, rocket, candied tomatoes, parmesan shavings, extra virgin olive oil, balsamic vinegar of Modena ... **37,90€**

LE PLEURNICHEUR ... SPICY !!!



Crying Tiger style, tabasco, red peppers, Espelette peppers, thaï sauce ... **37,90€**

LE VIGNERON

Red wine sauce simmered in the corner of the stove, grandmother's garnish (caramelized onions, button mushrooms, smoked bacon) ... **37,90€**

LE CONNAISSEUR

Pan-fried seasonal chanterelles, port cream and Jura yellow wine ... **38,90€**

OUR CASSEROLES

Our dishes simmered for a long time in the corner of the stove served in a casserole dish.

LE BOEUF BOURGUIGNON

Accompanied by its grandmother's garnish (button mushrooms, pearl onions, carrots, smoked bacon) and the famous purée of friends ! ... **29,90€**



LA SOURIS D'AGNEAU

Slowly braised for 5 hours with thyme and rosemary, wild mushrooms, small vegetables and friends' puree ... **37,90€**

LA COCOTTE DE VOLAILLE

Cooked at low temperature with chanterelles and Jura yellow wine, fricassee of peas and broad beans, green asparagus, creamy parmesan risotto ... **38.90€**

LA COCOTTE DE GROSSES CREVETTES

Fried and peeled, small vegetables, green apples and grilled almonds, madras curry sauce, friends' purée ... **36.90€**

LA COCOTTE DE RAVIOLES RICOTTA-EPINARDS (Vg)

Small vegetables, green asparagus, chanterelles, hazelnut pieces, pea cream ... **30.90€**

OUR BURGERS

LUXEMBOURG TERROIR BURGER 200 grs.

Accompagnied by your choice of homemade fries, mash, creamy risotto, pasta risotto, green beans or salad (Additional garnish = 4€).

LE JEANNOT

The best-seller of the house, iceberg lettuce, tomatoes, red onions, Emmental, friends' secret sauce ... **27.90€**



LE LEWIS (The chef's favorite burger)

Iceberg lettuce, tomatoes, red onions, cheddar, pickles, crispy onions, seared bacon, bourguy burger sauce ... **27,90€**

LE RITON (Spicy)

A burger not recommended for the faint-hearted !!

Iceberg lettuce, red onions, tomatoes, spicy cheddar, red peppers, tabasco, crispy onions, Espelette peppers, thaï sauce ... **27,90€**

LA LUCETTE (Vg et Végan)

Steack beyond meat, iceberg lettuce, tomatoes, red onions, grated potatoes, basil, grilled vegetables, candied tomatoes ,
vegan mayonnaise with basil pesto ... **27,90€**

L'ARIEL (la petite sirène ... pas la lessive !!)

Seared salmon escalope, grated potatoes, iceberg lettuce, tomatoes, red onions, smoked salmon, old-fashioned mustard mayonnaise and kaffir lime ... **27,90€**

LE POLLO

Crispy chicken fillets, iceberg lettuce, tomato, red onions, smoked mozzarella, pickles, barbecue sauce ... **27,90€**





OUR DISHES



QUI VOLE UN OEUF, VOLE UN BOEUF !!

So we put both in our famous beef tartare cut with a knife seasoned in the kitchen by friends.
Topping of your choice ... **29.90€**

COPAIN COMME COCHON !!

The mythical dish of the friends !!

Iberian pork pluma, risotto of shell pasta with chorizo, sugar snaps, balsamic honey sauce, red pepper coulis ... **39.90€**

QUAND LES POULES AURONT DES DENTS !!

Chicken tagliata cooked at low temperature, rocket, smoked mozzarella, candied tomatoes, zucchini flower fritters, balsamic cream, extra virgin oil, basil pesto, red pepper coulis.
Topping of your choice ... **32.90€**

LE COIN COIN QUI N'EST PAS DANS LA SALLE DE BAIN !!

Duck leg confit, friends'mash, salad of the day, green pepper sauce flambeed with cognac ... **27.90€**



TOUT EST BON SAUF LA TETE !!

Risotto of large, seared and peeled shrimp, small vegetables, green apples, zucchini flower fritters, candied tomatoes, grilled almonds, arugula, madras curry sauce ... **36.90€**

ELEVE SOUS « LA MERE » ET PAS SOUS LA « MER » !!

Veal chop with chanterelles and Jura yellow wine, green asparagus, peas, friends'purée, cream of peans ... **39.90€**

IL N'EST PAS DANS UN AQUARIUM !!

Seared sea bream fillet, friends'purée, candied tomatoes, broad beans, zucchini flower fritter, basil pesto, kaffir lime, champagne sauce... **36.90€**

ON EN PARLE AUSSI DANS LES EGLISES !!

John Dory cooked in foamy butter, creamy parmesan risotto, green asparagus, peas, pan-fried chanterelles and yellow wine sauce, cream of peas ... **38.90€**

ON N'A PAS EU BESOIN DE LE MAQUILLER POUR LE RENDRE BEAU !!

Seared tuna steak, friends' mash, grilled vegetables, candied tomatoes, basil pesto, red pepper coulis, extra virgin olive oil ... **37.90€**

RIEN NE VAUT UN REPAS GRATUIT !! ... We are joking !!! (Vg)

Creamy Parmesan risotto with chanterelles, green asparagus, zucchini flower fritter, baby vegetables, raspberry, rocket, parmesan shavings, pea cream an red pepper coulis, extra virgin olive oil ... **32.90€**

MENU « LES PETITS COPAINS » (- de 10 ans)

1 main course of your choice, 1 dessert, 1 drink ... 19.90€



DISHES

SLICED POULTRY

Creamy mushroom sauce, garnish of your choice

CHEESEBURGER

Toppings of your choice

MARKET FISH A LA PLANCHA

Puree Copains d'abord

PENNES

Tomato and basil sauce.

DESSERT

ICE CREAM SUNDAE 2 SCOOPS OF YOUR CHOICE

or

THE GREEDY CLOWN.



OUR CHEESES

The Cheese Board Selected by Friends

4.50€ the piece. To discover without moderation !

To choose from our selection AOP :

Camembert de Normandie / Reblochon de Savoie / Sainte-Maure de Touraine / Comté du Jura / Munster d'Alsace / Fourme d'Ambert d'Auvergne.



Accompanied by market salad and Corsican fig jam.

OUR DESSERTS



L'ODE A LA BRETAGNE

A taste experience with different textures and temperatures !

Warm caramelized apples, Breton shortbread, homemade caramel, salted butter caramel ice cream, sabayon ... **14,90€**

ARRETE DE LA RAMENER !!

A refreshing and light dessert!

Strawberries Romanoff: Strawberries marinated in orange juice, strawberry coulis and curaao, vanilla ice cream **13.90€**

ELLE EST BRULEE MAIS PAS CAMEE !!

Our vanilla-coffee crme brulee accompanied by its Arabica coffee ice cream ... **12,90€**

POUR LES AMOUREUX DE L'ITALIE !!

Tahitian vanilla panna cotta infused with basil, raspberries, rhubarb compote, meringue pieces and toasted almonds, basil olive oil ... **14,90€**

POUR LES DINGUES DE CHOCOLAT !!

Our famous vanilla profiteroles drizzled with our hot chocolate sauce 68% cocoa, toasted almonds and homemade whipped cream ... **15,90€**

GARDE A VOUS !!

The colonel (3 lemon balls) sprinkled with vodka and combawa lemon ... **14.90€**

SI TU ME CHAUFFES ... JE FONDS ! ... UN DESSERT INCONTOURNABLE CHEZ LES COPAINS !!

Strawberry and raspberry medley, chocolate surprise sphere, meringue pieces and toasted almonds, 3 chocolate balls, hot chocolate sauce 68% cocoa ... **17.90€**

ARRETE DE ME PRESSER !

Deconstructed lemon tart, combawa lemon, siphon meringue, lemon sorbet ... **13.90€**

DEMAIN JE FAIS REGIME !!

Caramel crme brle, vanilla profiterole and chocolate sauce, strawberry-rhubarb-basil panna cotta, espresso or coffee ... **18.90€**

DEMAIN JE FAIS AUSSI REGIME !!

Caramel crme brle, vanilla profiterole and chocolate sauce, strawberry-rhubarb-basil panna cotta, tea or infusion ... **19.90€**

ON SE FERAIT BIEN UNE PETITE BOULE ...

Sorbets: strawberry, lemon, raspberry, passion fruit.

Ice creams: vanilla, chocolate, coffee, salted butter caramel.

4.00€/the ball

