

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 rillettes 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 ?

« Millésimées » sardines canned in extra virgin olive oil served with toasted bread€15.90

OLIVE SANS POPEYE

Extra virgin oil from Amexis Munoz, green tapenade, mix of olives to share ...13.90€

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

Rillettes 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, falafel with pumpkin cream, honey and ginger, grated potatoes, cauliflower fritters, soup of the day, warm lentil salad and smoked potato cappuccino, truffle burrata, arugula, and sun-dried tomatoes

Peas ... 27,90€

Carottes ... 39.90€

OUR ENTREES



L'OEUF PARFAIT

Cooked at 64 degrees, variation on cauliflower, croutons, hazelnut pieces, smoked duck breast

In entries ... **18,90€**

In flat ... **26,90€**

LES GROSSES CREVETTES

Snacked and peeled, in an open ravioli, with small vegetables, candied tomatoes, green apple, curry emulsion and coconut milk

In entries ... **19,90€**

In flat ... **29,90€**

LES ESCARGOTS DE BOURGOGNE

With wild mushrooms and baby vegetables, green lentils, parsley garlic cream, smoked potato cappuccino

In entries ... **17,90€**

In flat ... **28,90€**

LES NOIX DE ST JACQUES

Just « snackées », pumpkin cream with honey and ginger, chestnut pieces, pumpkin falafel, purple potato chips

In entries ... **21,90€**

In flat ... **35,90€**

LA BURRATA A LA TRUFFE (Vg)

Warm artichoke soup with truffle aromas, croutons, green lentils and diced artichokes served with warm brioche

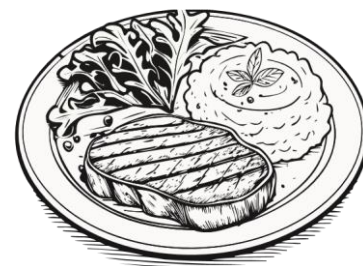
In entrée ... **18,90€**

In flat ... **27,90€**

OUR SPECIALTY

HEART OF RUMSTEAK LUXEMBOURG TERROIR

Accompagnie 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, truffle burrata, truffle oil, balsamic vinegar of Modena ... **37,90€**

LE FORESTIER

Cream sauce with wild mushrooms and Jura yellow wine... **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 BUCHERON

Watch your breath!!!!

A characterful sauce made with farmhouse Munster cheese from Alsace ... **37,90€**

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 wild mushrooms and Jura yellow wine, fricassee of peas and broad beans, artichoke, creamy parmesan risotto ... **29,90€**

LA COCOTTE DE ROGNONS DE VEAU

Fricassee with button mushrooms, carrots, pearl onions, old-fashioned mustard sauce, friends' mash ... **26,90€**

LA COCOTTE DE ST JACQUES

Just « snackés », fricassee of wild mushrooms and small vegetables, champagne sauce, friends' mash ... **37,90€**

LA COCOTTE DE GROSSES CREVETTES

Fried and peeled, small vegetables, green apples and grilled almonds, madras curry sauce, friends' purée ... **35.90€**

LA COCOTTE DE PACCHERI A LA CREME DE TRUFFE (Vg)

Baby vegetables, mushroom fricassee, lentils, chestnut pieces... **29.90€**

OUR BURGERS

LUXEMBOURG TERROIR BURGER 200 grs.

Accompanied by your choice of homemade fries, mash, creamy risotto, pasta risotto, seasonal vegetables 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 RALEUR !!! (Le burger préféré du chef)

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

LE GRIMPEUR

Iceberg lettuce, tomatoes, red onions, raclette, grated potatoes, seared bacon, Bourguignon burger sauce..... **27,90€**

LE COQ LAID

Crispy chicken fillets, iceberg lettuce, tomato, red onions, cheddar and Emmental cheese, pickles, barbecue sauce ... **27,90€**

LA LUCETTE (Vg et Végan)

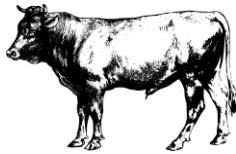
Falafel steak, iceberg lettuce, tomatoes, red onions, grated potatoes, grilled vegetables, candied tomatoes, vegan mayonnaise with curry ... **27,90€**

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€**



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 ... **28.90€**

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, truffle burrata, candied tomatoes, Modena balsamic vinegar, truffle oil, artichoke cream.
Topping of your choice ... **29,90€**

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

Duck leg confit à la vigneronne, grandmother's garnish, friends' mash, salad of the day ... **26,90€**



LE PLAT DE MON ENFANCE...EN MIEUX !!!

Pasta shells with ham and truffle cream, gratinated with comté cheese, salad of the day ... **23,90€**

ON EN PARLE AUSSI DANS LES EGLISES !!

John Dory cooked in foamy butter, mashed potatoes, cauliflower variations, roasted hazelnuts ... **36,90€**

ELLES NE SONT PAS DE COMPOSTELLE !!

Seared scallops, parmesan risotto, pumpkin cream with honey and ginger, baby vegetables, pumpkin falafel, smoked potato cappuccino ... **39,90€**

IL N'EST PAS DANS UN AQUARIUM !!

Seared sea bass fillet, paccheri with truffle cream, mushroom fricassee, lentils, chestnut pieces, champagne sauce ... **37,90€**

RIEN NE VAUT UN REPAS GRATUIT !! ... On blague !!! (Vg) 🍄

Creamy parmesan risotto, mushroom fricassee, cauliflower variation, pumpkin falafel, arugula, chestnut pieces ... **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€**

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€**

ARRETE DE ME PRESSER !

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

ELLE EST BRULEE MAIS PAS CRAMEE !!

Our vanilla-praline crème brûlée and hazelnut ice cream ... **12,90€**

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

The medley of pears, mandarins and raspberries, surprise chocolate sphere, meringue shards and toasted almonds, 3 chocolate balls, hot chocolate sauce 68% cocoa ... **17.90€**

GARDE A VOUS !!

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

DEMAIN JE FAIS REGIME !!

Caramel crème brûlée, vanilla profiterole and chocolate sauce, deconstructed lemon tart, espresso or coffee ... **18.90€**

DEMAIN JE FAIS AUSSI REGIME !!

Caramel crème brûlée, vanilla profiterole and chocolate sauce, deconstructed lemon tart,, tea or infusion ... **19.90€**

ON SE FERAIT BIEN UNE PETITE BOULE ... 4.00€/the ball

Sorbets: strawberry, lemon, raspberry, passion fruit.

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

