

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 12H .....7,90€

Version 24H ..... 13,90€

### LE BONNET D'ANE

Because he is a pig !!!

Friends' sausage to cut on on its guillotine!!! ...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 virginoil 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

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, Artichoke cream with truffle aromas, grated potatoes, cauliflower fritters, warm lentil salad and smoked potato cappuccino, truffle burrata, arugula, and sun-dried tomatoes

Peas ... 27,90€

Carottes ... 39.90€

## OUR ENTREES

### L'OEUF QUI ME RESSEMBLE... DONC PARFAIT !!

Cooked at 64 degrees « en meurette » wine-style garnish (button mushrooms, smoked bacon, pearl onions), croutons

In entries ... **15,90€**

In flat ... **25,90€**



### L'ENTREE MYTHIQUE DES COPAINS

Foie gras ravioli with morels and Vin Jaune, creamy chicken broth emulsion with truffle aromas

In entries ... **23,90€**

In flat ... **36,90€**

### IL NE FAUT PAS ETRE INTELLIGENT POUR EN MANGER !!

« Les sot-l'y-laisse » of poultry gnocchi and smoked bacon, Comté cheese cubes, Jura yellow wine sauce, smoked potato cappuccino

In entries ... **19,90€**

In flat ... **28,90€**

### ELLES N'ONT PAS FAIT LE CHEMIN DE COMPOSTELLE !!

Just « snackées », variation on cauliflower, Iberico ham and caviar, with hazelnut oil.

In entries ... **28,90€**

In flat ... **42,90€**

### 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 FRANCE TERROIR NORMANDE

Accompanie by your choice of homemade fries, friends' mash, creamy parmesan risotto, green beans, pasta risotto, new potatoes or seasonal salad. (Supplemental garnish = €5)  
Truffled potato gratin +€4 ((Supplemental garnish = €8)

### 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 ... **39,90€**

### 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 morels and Jura yellow wine, fricassee of peas and broad beans, artichoke, truffle dauphinoise potatoes... **38,90€**

### LA COCOTTE DE ROGNONS DE VEAU ET SOT-L'Y-LAISSE

In a fricassee, flambéed with cognac, wild mushrooms, green peppercorn sauce, sautéed new potatoes with fresh parsley.....**28,90€**

### LA COCOTTE DE ST JACQUES

Just « snackés », wild mushrooms, cauliflower, baby vegetables, chestnut pieces, champagne sauce, creamy parmesan risotto ...**37,90€**

### LA COCOTTE DE POT AU FEU DE LEGUMES A LA TRUFFE (Vg)

Cauliflower, gnocchi, mushroom fricassee, green beans, lentils, new potatoes, carrots, artichokes, chestnut pieces and truffle-infused vegetable broth..... **32.90€**

## OUR BURGERS

### LUXEMBOURG TERROIR BURGER 200 grs.

Accompanied by your choice of homemade fries, mash, creamy risotto, pasta risotto,  
Green beans, new potatoes, or seasonal salad (Supplemental garnish = €5)  
Truffled potato gratin +€4 ((Supplemental garnish = €8)

### 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, Bourguoy 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€**

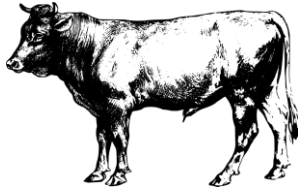
### L'ARIEL (la petite sirène ... pas la lessive !!)

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



## OUR DISHES

All our meats come from Luxembourg, France, the EU and New Zeland



### 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 ... **32,90€**

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

Duck leg confit, Creamy mushroom sauce, truffle-infused dauphinoise potatoes, salad of the day... **28.90€**



### ELLE N'EST PAS BELLE MA SAUCISSE ???

The quintessential Luxembourgish Wäinzoossiss, mashed potatoes, slow-cooked meat jus, salad of the day... ... **23,90€**

### IL N'EST PAS DANS UN AQUARIUM !!

Seared sea bass fillet, creamy parmesan risotto, mushroom fricassee, broad beans, lentils, chestnut pieces, champagne sauce ... **37,90€**

### ON EN PARLE AUSSI DANS LES EGLISES !!

John Dory cooked in foaming butter, gnocchi, artichoke cream, green lentils, roasted hazelnuts, smoked potato cappuccino ... **36,90€**

### LE PLAT QUI A FAIT NOTRE RENOMMEE DEPUIS 2006

Seared scallops, foie gras ravioli with morels and Jura yellow wine, creamy chicken broth emulsion with truffle aromas ... **42,90€**

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

Creamy parmesan risotto, mushroom fricassee, cauliflower variation, 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 !

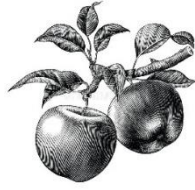
To choose from our selection AOP :

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 !**

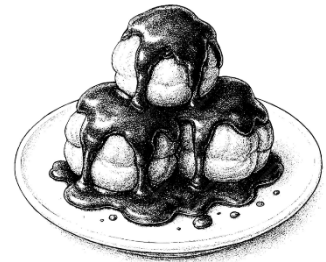
Warm caramelized apples, Breton shortbread, homemade caramel, salted butter caramel ice cream, sabayon ... **14,90€**

### 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 CAMEE !!

Our Arabica coffee crème brûlée and its iced cappuccino ... **12,90€**

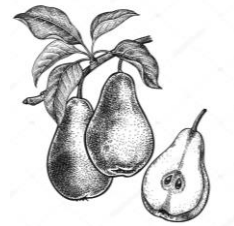
### SI TU ME CHAUFFES ... JE FONDS ! ...

**Poire Belle Hélène, revisited by friends !**

Poached pears with vanilla, chocolate surprise sphere, vanilla cream, pear gel, granola pieces and three-chocolate pearls, warm 68% cocoa chocolate sauce ... **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.

