

Chez **LES COPAINS D'ABORD** We love sharing and having a good time !!!

A bit of bread, some wine, and a lovely platter to share.

OUR BOARDS

LE MANS

The classic rilette served with gherkins

Version 12H7,90€ Version 24H 13,90€

LE BONNET D'ANE

Because he's a pig !!!

The 'Saucisson des Copains' to be sliced at his guillotine...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 spiced wine)

OLIVE SANS POPEYE

Extra virgin olive oil from Alexis Munoz, green tapenade, a selection of olives to share ...14,90€

LE VILAIN PETIT CANARD !

A slice of house-made semi-cured foie gras wrapped in a cloth, served with a mango chutney and her little brioche ...25,90€

LES 3 PETITS COCHONS IBERIQUES

Iberian ham, pork loin, chorizo.

Pequena ... 27,90€ Grande ... 39,90€

JE SUIS RITAL ET JE LE RESTE

Parma ham, mortadella, coppa, cooked ham.

Piccolo ... 25,90€ Gigante ... 37,90€

LE PETIT COUP DE FROMETON

Reblochon from Savoie, Sainte Maure from Touraine, Munster from Alsace, Comté from the Jura, Camembert from Normandy, Fourme d'Ambert from Auvergne.

La piote ... 23,90€ La golée ... 33,90€



LA GARGANTUA

A slice of house-made semi-cured foie gras wrapped in a cloth, Scottish smoked salmon, and Iberian ham Jura County.

Petits joueurs ... 39,90€ Guerriers ... 54,90€

LES COPAINS FARCEURS

The house mix

Rilette from Le Mans, Parma ham, Rosette de Lyon, cooked ham, Camembert from Normandy, Reblochon from Savoie, Comté from the Jura.

Version XS ... 29,90€ Version XL ...42,90€

JE SUIS TOMBEE DANS LES POMMES

A vegetarian mix for those wondering whether it's bacon or pork!!!

Falafels, vegan curry mayonnaise, grated potato, cream of peas with raspberries and hazelnut pieces, courgette flower fritters, rocket and Greek yoghurt, mozzarella stracciatella, basil and sun-dried tomatoes, baby leaf salad with sesame-soya dressing and tofu.

Petit pois ... 27,90€ Carottes ... 39,90€

LA MOZZARELLA DANS TOUS SES ETATS !!

A tasting of mozzarella in various textures and flavours (**burrata, smoked, stracciatella**) served with cherry tomatoes, rocket, basil, sun-dried tomatoes, extra virgin olive oil and Balsamic vinegar from Modena ... 28,90 €

Italian cold cuts supplement ... 19,90 €

OUR STARTERS



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

Cooked at 64 degrees, seasonal asparagus, smoked duck breast, croutons, asparagus cream.

As a starter ... **18,90€** On a plate ... **27,90€**

LES GROSSES CREVETTES

Lightly fried and shelled, courgette flower fritters, Greek yoghurt, rocket, combawa lime, baby leaf salad with sesame and soya, served with a Thai dressing.

As a starter ... **23,90€** On a plate... **35,90€**

L'ENTREE MYTHIQUE DES COPAINS

Foie gras ravioli with morel mushrooms and vin jaune, seasonal asparagus, asparagus cream emulsion

As a starter ... **24,90€** On a plate ... **37,90€**

LA SALADE CAESAR COMME A NEW-YORK !

Romaine lettuce, lemon-glazed chicken, peanuts, croutons, shavings of Parmesan, crispy bacon and homemade Caesar dressing.

As a starter ... **19,90€** On a plate... **29,90€**

LA BURRATA DI BUFALA (Vg)

A refreshing cream made with peas, raspberries, sun-dried tomatoes, hazelnut pieces, rocket and extra virgin olive oil.

As a starter ... **17,90€** On a plate ... **26,90€**

OUR BEEF CORNER

OUR FRENCH TERROIR SIRLOIN STEAK

Served with a choice of homemade chips, friends' mashed potatoes, creamy Parmesan risotto, green beans, coquillettes risotto, new potatoes or a seasonal salad. (Side dish supplement = €5)
Dauphinois gratin with truffle +€4 (Extra topping = €8)

LE DECONNEUR

The chef's secret sauce – come and discover it ... **37,90€**

LE PEPERE

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

LE FORESTIER

Port and cream sauce with wild mushrooms ... **37,90€**

LE BAVARD

Tagliata, rocket, sun-dried tomatoes, basil, creamy burrata, extra virgin olive oil, basil pesto, Moscato di Modena ... **37,90€**

LE PLEURNICHEUR ... SPICY !!!

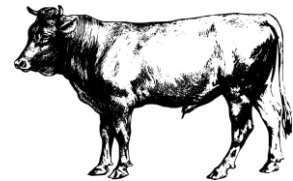
Crying Tiger style, Tabasco, red chillies, Espelette chillies, Thai sauce ... **37,90€**

LE VIGNERON

A red wine sauce simmered on the hob, with a traditional garnish (caramelised onions, button mushrooms, (smoked bacon) A red wine sauce simmered on the hob, with a traditional garnish (caramelised onions, button mushrooms, (smoked bacon) ... **37,90€**

LE CONNAISSEUR

Morel mushroom sauce with Jura yellow wine, served with seasonal asparagus ... **39,90€**



OUR CASSEROLES

Our dishes, slow-cooked over a low heat and served in a casserole dish.

LE BOEUF BOURGUIGNON

Served with a traditional garnish (button mushrooms, pearl onions, (carrots, smoked bacon) and the famous mashed potatoes ! ... **29,90€**



LA SOURIS D'AGNEAU

Slow-braised for 5 hours with thyme and rosemary, wild mushrooms and baby vegetables and the famous mashed potatoes ! ... **37,90€**

LA COCOTTE DE VOLAILLE

Slow-cooked with morel mushrooms and Jura yellow wine, served with a fricassee of peas and broad beans, seasonal asparagus, creamy Parmesan risotto ... **38.90€**

LA COCOTTE DE GROSSES CREVETTES

Crisped and shelled, mixed vegetables, green apples and toasted almonds, Madras curry sauce, friends' mash ... **36.90€**

LA COCOTTE DE TORTELLINI RICOTTA-EPINARDS (Vg)

Baby vegetables, asparagus, oyster mushrooms, raspberries, tofu, chopped hazelnuts, cream of peas, baby spinach leaves... **31.90€**

OUR BURGERS

Luxembourgish localbreed burger 200 GRS.

Served with a choice of homemade chips, friends' mashed potatoes, creamy Parmesan risotto, green beans, coquillettes risotto, new potatoes or a seasonal salad. (Side dish supplement: €5)
Dauphinois gratin with truffle +€4 (Extra topping = €8)

LE JEANNOT

Our best-selling dish: iceberg lettuce, tomatoes, red onions, Emmental, the friends' secret sauce ... **28.90€**



LE RALEUR (le burger préféré du chef)

Iceberg lettuce, tomatoes, red onions, cheddar, gherkins, crispy onions, crispy bacon, Bourguoy burger sauce ... **28,90€**

LE RITON (Spicy)

A burger not for the faint-hearted!!
Iceberg lettuce, red onions, tomatoes, cheddar, red chillies, Tabasco, crispy onions, Espelette chillies, Thai sauce ... **28,90€**

LE COQ LAID

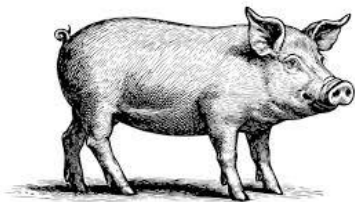
Crispy chicken fillets, iceberg lettuce, tomatoes, red onions, Cheddar and Emmental, gherkins, barbecue sauce ... **28,90€**

LA LUCETTE (Vg et Végan)

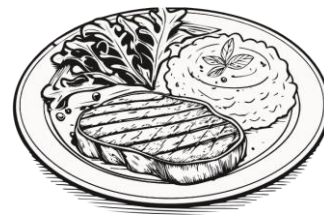
Falafel patty, iceberg lettuce, tomatoes, red onions, grated potato, coleslaw, vegan curry mayonnaise ... **28,90€**

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

Seared salmon fillet, grated potato, iceberg lettuce, tomatoes, red onions, smoked salmon, coleslaw, mayonnaise with whole-grain mustard and combawa lime ... **28,90€**



OUR DISHES



QUI VOLE UN OEUF, VOLE UN BOEUF !!

So we put both of them in our famous hand-chopped beef tartare, seasoned in the kitchen by les copains.

Filling of your choice ... **29,90€**

COPAIN COMME COCHON !!

The ultimate dish for friends!! Iberian pork pluma, chorizo and coquillettes risotto, sugar snap peas, honey and balsamic vinegar sauce, red pepper purée ... **39,90€**

QUAND LES POULES AURONT DES DENTS !!

Slow-cooked chicken tagliata, rocket, creamy burrata, sun-dried tomatoes, balsamic cream, extra-virgin olive oil, basil pesto, cream of peas.

Filling of your choice ... **34,90€**

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

Confit duck leg, friends' mash, seasonal salad, green pepper sauce flambéed with cognac ... **27,90€**



IL EST BIEN TENDRE ET UN PEU GRAS... COMME MOI !!!

Veal steak with morel mushrooms and Jura yellow wine, asparagus, peas, and truffle gratin dauphinois, cream of asparagus soup ... **39,90€**

NOTRE INCONTOURNABLE DE LA MAISON !!!

Our famous chicken cordon bleu, generously stuffed with cooked ham and dripping with Emmental cheese, served with our cream and port sauce with wild mushrooms, filling of your choice ... **32,90€**

TOUT EST BON SAUF LA TETE !!

Risotto with pan-seared, peeled king prawns, baby vegetables, green apples, courgette flower fritters, sun-dried tomatoes, toasted almonds, rocket, and Madras curry sauce ... **36,90€**

IL N'EST PAS DANS UN AQUARIUM !!

Seared sea bream fillet, homemade mashed potatoes, sun-dried tomatoes, broad beans, courgette flower fritters, basil pesto, combawa lime, champagne sauce ... **37,90€**

ON EN PARLE AUSSI DANS LES EGLISES !!

St Peter's fish cooked in foamy butter, truffle-flavoured gratin dauphinois, seasonal asparagus, mixed vegetables cream of peas with lobster oil... **38,90€**

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

Creamy Parmesan risotto with oyster mushrooms, asparagus, courgette flower fritters, baby vegetables, raspberries, tofu, roasted hazelnuts, creamed peas, baby spinach leaves, extra virgin olive oil ... **32,90€**



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

1 plat aux choix, 1 dessert, 1 boisson ... 19.90€



DISHES

MINCED POULTRY

Mushroom cream sauce, with a choice of toppings

CHEESEBURGER

Choice of filling

POISSON DU MARCHÉ À LA PLANCHA

Mashed potatoes Copains d'abord

PENNES

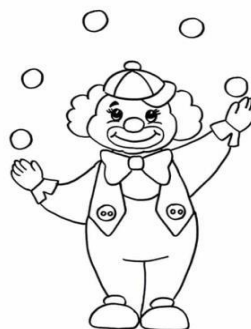
Tomato and basil sauce.

DESSERTS

ICE CREAM SUNDAE WITH A CHOICE OF 2 BALLS

Ou

THE GLUTTONOUS CLOWN.



OUR CHEESES

A Selection of Cheeses By Les Copains

4.50€ the track. Enjoy it to your heart's content!

Choose from our selection of AOP products :

Camembert from Normandy / Reblochon from Savoie / Sainte-Maure from Touraine / Comté from the Jura / Munster from Alsace / Fourme d'Ambert from Auvergne.



Served with a market salad and Corsican fig jam.

OUR DESSERTS



L'ODE A LA BRETAGNE

A culinary experience featuring a variety of textures and temperatures!

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

ELLE EST BRULEE MAIS PAS CRAMEE !!

Our praline crème brûlée, served with hazelnut ice cream ... **12,90€**

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€**



BELLA VITA !! NOTRE DESSERT AU PETIT GOUT D'ITALIE !!

Vanilla panna cotta infused with basil, market-fresh strawberries, rhubarb compote, meringue crumbs and toasted almonds, basil-infused olive oil ... **14,90€**

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

A medley of strawberries and raspberries, a chocolate surprise sphere, meringue pieces and toasted almonds, three chocolate balls, warm 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 !!

Praline crème brûlée, vanilla profiteroles with chocolate sauce, strawberry, rhubarb and basil panna cotta, espresso or coffee ... **18.90€**

DEMAIN JE FAIS AUSSI REGIME !!

Praline crème brûlée, vanilla profiteroles with chocolate sauce, strawberry, rhubarb and basil panna cotta, tea or herbal tea ... **19.90€**

GARDE A VOUS !!

The Colonel (3 lemon balls) drizzled with vodka and combawa lemon ... **14.90€**

ON SE FERAIT BIEN UNE PETITE BOULE ...

Sorbets: strawberry, lemon, raspberry, passion fruit.

Ice cream flavours: vanilla, chocolate, coffee, salted caramel, hazelnut.

€4.00 per ball

