

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

A little bread, wine, and a nice board to share.

OUR BOARDS

Novelty and exclusivity with friends!!

Discover our artisanal stems delivered directly from Bologna to the toaster !!
Ideal to accompany your boards!! **0,80€ for the classic or vegetarian tigelle!!**

LE MANS

The unmissable rilette with its pickles

12H version ...7,90€ 24H version ... 13,90€

THE DONKEY'S CAP

It will remind you of school!!

Sausage of friends to cut on his guillotine! ... 14.90€

ISN'T MY FISH FRESH?

Sardines in extra-virgin olive oil 17,90€

Canned directly from Spain served with toasted bread

OLIVE SANS POPEYE

Extra virgin oil from Alexis Munoz, green tapenade, mix of olives to share..... 12.90€

THE UGLY DUCKLING!

Slice of foie gras half-cooked in a homemade tea towel, accompanied by a mango chutney and our famous artisanal stems delivered directly from Bologna..... 25,90€

THE 3 LITTLE IBERIAN PIGS

Iberian ham, loin, chorizo.

Small ... 27,90€

Large ... 39,90€

I AM RITAL AND I REMAIN SO

Parma ham, mortadella, coppa, bresaola served with arugula, candied tomatoes, basil, stracciatella and our famous artisanal stems delivered directly from Bologna.

Small ... 25,90€

Large ... 37,90€

THE LITTLE SHOT OF FROMETON

Reblochon from Savoy, Sainte Maure from Touraine, Munster from Alsace, County from Jura, Camembert from Normandy, Fourme d'Ambert from Auvergne. Stracciatella from Italy.

The Little ... 23,90€

The Golee ... 33,90€



THE GARGANTUA

Slice of half-cooked foie gras in a homemade tea towel, Scottish smoked salmon, Ibérico ham, Comté cheese from the Jura, Corsican jam!

Small players ... 39,90€

Warriors ... 54,90€

THE PRANKSTER BUDDIES

The mix of the house

Rilette from Le Mans, Parma ham, rosette from Lyon, Camembert from Normandy, Reblochon from Savoie, Comté du Jura, Stracciatella from Italy.

Version XS ... 29,90€

Version XXL ... 42,90€

I FELL IN LOVE

A vegetarian mix for those who wonder if it's bacon or pork!!

Falafel, vegan curry mayonnaise, grated potatoes, cream of peas with oregano, raspberries and hazelnut chips, zucchini flower fritters, arugula and Greek yogurt, Stracciatella from Italy, basil and candied tomatoes, sesame-soy and tofu salad of young shoots and tofu and our famous vegetarian and artisanal tigelles delivered directly from Bologna

Pea ... 27,90€

Carrots ... 39.90€

THE MOZZARELLA TASTING

A tasting of mozzarella di bufala in different textures and tastes (Burrata, Smoked, Stracciatella) accompanied by cherry tomatoes, arugula, basil, candied tomatoes, extra virgin olive oil and balsamic vinegar of Modena and our famous artisanal stems delivered directly from Bologna ... €28.90

Supplement Italian cold cuts ... €19.90

OUR ENTRIES

THE EGG THAT LOOKS LIKE ME... SO PERFECT!!

Egg cooked at 64 degrees, pea cream with oregano, smoked duck breast, croutons, roasted hazelnuts.

As a starter ... 15,90€ As a main course ... 24,90€

EVERYTHING IS GOOD EXCEPT THE HEAD!!

The seared and peeled Large Shrimps, zucchini flower fritters, Greek yogurt, arugula, lemon kaffir lime, raspberries, Thai sauce.

As a starter ... 24,90€ As a main course ... 35,90€

TRIBUTE TO MY EX!!

Tuna tartare Thai style, mango, sesame-soy vinaigrette, pomegranate, arugula, crispy onions, chives, leche de tigre.

As a starter ... 23,90€ As a main course ... 34,90€



THE CAESAR SALAD LIKE IN NEW YORK!

Romaine salad, caramelized chicken with lemon, peanuts, croutons, parmesan shavings, seared bacon, homemade Caesar sauce.

As a starter ... 21,90€ As a main course ... 32,90€

BURRATA DI BUFFALA (Vg)

Andalusian gazpacho, cucumber, candied tomatoes, croutons, basil pesto, extra virgin olive oil, cherry sorbet.

As a starter ... 17,90€ As a main course ... 26,90€

NOTRE BEEF CORNER

OUR FRENCH TERROIR SIRLOIN STEAK

Accompanied by your choice of homemade fries, mashed potatoes, creamy parmesan risotto, green beans, risotto of shells with chorizo, or salad (Garnish supplement = 4€)
Gratin dauphinois with truffle +4€ (Garnish supplement = 8€)

THE LOUIS DE FUNES ... Fool like the one who wrote this card!!

The secret sauce of friends to discover!! ... 38,90€

THE GALABRU ... You can see it in the kitchen!!

Green peppercorn sauce flambéed with cognac, cracked pepper and freshly ground pepper ... 38,90€

THE VENTURA ... With the scents of Italy!!

In Tagliata, arugula, candied tomatoes, parmesan shavings, extra virgin olive oil, basil pesto, balsamic of Modena... 38,90€

THE BELMONDO ... SPICY!! Sensitive souls abstain!!

Like a crying tiger, tabasco, red peppers, Espelette peppers, Thai sauce ... 38,90€

THE BOURVIL ... The classic of the house!!

Cream-port sauce and mushrooms... 38,90€

THE GAINSBORG ... For all those who don't have a date!!

Sauce with character with farmhouse Munster cheese from Alsace! ... 38,90€



OUR CASSEROLES

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

THE BOEUF BOURGUIGNON

Served with its grandmother's filling (button mushrooms, pearl onions, carrots, smoked bacon) and the famous mashed potatoes of friends! ... **29,90€**

THE LAMB SHANK

Braised slowly for 5 hours with thyme and rosemary, wild mushrooms, small vegetables and mashed potatoes from friends... **37,90€**

THE POULTRY CASSEROLE

Cooked at a low temperature small vegetables, green apples and toasted almonds, madras curry sauce, creamy parmesan risotto... **28,90€**



OUR BURGERS

LUXEMBOURG TERROIR BURGER 200 grs.

Accompanied by your choice of homemade fries, mashed potatoes, creamy risotto, risotto of shells with chorizo, green beans or salad from the market (Garnish supplement = 4€).
Gratin dauphinois with truffle +4€ (Garnish supplement = 8€)

THE BUDDY FIRST

The best seller of the house, iceberg lettuce, tomatoes, red onions, emmental, friends' secret sauce... **28,90€**

THE COMPLAINER ... The chef's favorite burger!!

Iceberg salad, tomatoes, red onions, cheddar, pickles, crispy onions, seared bacon, sauce bourguy burger ... **28,90€**

THE SEDUCTOR ... Spicy!! 🌶️

A burger not recommended for the faint of heart!!

Iceberg lettuce, red onions, tomatoes, spicy cheddar, red peppers, tabasco, crispy onions, Espelette peppers, Thai sauce ... **28,90€**

THE FARCEUR!! For those who don't chase beef!!

Crispy chicken fillets, grated potatoes, iceberg salad, tomato, red onions, stracciatella, pickles, barbecue sauce... **28,90€**

THE ANNOYER!! ... For vegetarian and vegan friends!! 🌿

Falafel steak, iceberg lettuce, tomatoes, red onions, grated potatoes, coleslaw, vegan mayonnaise with curry... **28,90€**

THE DIVER!! ... Not the one in the kitchen!!

Seared salmon cutlet, grated potatoes, iceberg lettuce, tomatoes, red onions, smoked salmon, mayonnaise with whole-grain mustard and lemon kaffir lime... **28,90€**



OUR DISHES



WHOEVER STEALS AN EGG, STEALS AN OX!!

So we put the 2 in our **famous knife-cut beef tartare** seasoned in the kitchen by our friends.
Garnish of your choice ... 29.90€

BUDDY LIKE PIG!!

The Mythical Dish of friends!! Iberian pork pluma, risotto of shells with chorizo, sugar snaps, balsamic honey sauce, red pepper coulis... **39.90€**

WHEN THE HENS WILL HAVE TEETH!!

Poultry tagliata cooked at low temperature, arugula, burrata, candied tomatoes, zucchini flower fritter, balsamic cream, extra virgin olive oil, basil pesto, red pepper coulis. **Garnish of your choice ... 32,90€**

THE NOOK THAT IS NOT IN THE BATHROOM!!

Duck leg confit, gratin dauphinois with truffle, salad of the moment, served with our cream-port sauce with wild mushrooms ... **28,90€**



OUR MUST-HAVE FOR THE HOME!!

Our famous poultry cordon bleu loaded with white ham and dripping with Emmental served with our cream-port sauce with wild mushrooms. **Garnish of your choice ... 32,90€**

THE MORE THE MERRIER!! Did you find the spelling mistake??

Risotto of large seared and peeled shrimps, small vegetables, green apples, zucchini flower fritter, candied tomatoes, toasted almonds, arugula, sauce curry madras... **34,90€**

THE BEST SELLER OF THE SEASON!!

Seared bluefin tuna steak, mashed potatoes, homemade ratatouille, candied tomatoes, basil pesto, red pepper coulis, arugula, extra-virgin olive oil... **38,90€**

BE LIKE A FISH IN WATER!! Well, this one is no longer there!!

Seared sea bream fillet, friends' purée, candied tomatoes, broad beans, Zucchini flower fritter, basil pesto, lemon kaffir lime, champagne sauce... **36,90€**

NOTHING BEATS A FREE MEAL!! ... Are we kidding!! (Vegetarian)



Creamy parmesan risotto, homemade ratatouille, tofu, zucchini flower fritter, vegetables, arugula, parmesan shavings, cream of peas with oregano and Red pepper coulis, extra virgin olive oil... **32,90€**



"LITTLE FRIENDS" MENU (under 10 years old)

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



MAIN COURSES

MINCED POULTRY

Sauce crème champignons,
topping of your choice

CHEESEBURGER

Topping of your choice

FISH FROM THE MARKET A LA PLANCHA

Friends First Mash

TRAILERS

Tomato and basil sauce.

DESSERT

ICE CREAM CUP 2 SCOOPS OF YOUR CHOICE

or

THE GOURMET CLOWN.



OUR CHEESES

The cheese board selected by friends

4.50€ per piece. To be discovered without moderation!

To choose from our PDO selection :

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



Served with market salad and Corsican fig jam.

OUR DESSERTS



THE ODE TO BRITTANY

A taste experience with different textures and temperatures!

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

STOP BRINGING HER BACK!!

A refreshing and light dessert!

Strawberries Romanoff: Strawberries marinated à la minute in orange juice, strawberry coulis and curaçao, orange zest and vanilla ice cream... **13.90€**

SHE IS BURNED BUT NOT BURNED!!

Our pistachio crème brûlée accompanied by its cherry sorbet ... **12,90€**

FOR LOVERS OF ITALY!!

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

STOP RUSHING ME!

The deconstructed lemon tart, lemon kaffir lime, syphon meringue, lemon sorbet... **13,90€**

FOR CHOCOLATE NUTS!!

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

ATTENTION TO YOU!!

The colonel (3 lemon balls) drizzled with vodka and lemon kaffir lime ... **14,90€**

IF YOU HEAT ME UP... I MELT! ... A MUST-HAVE DESSERT AT THE FRIENDS' HOUSE!!

The mishmash of strawberries and raspberries, a chocolate surprise sphere, meringue chips and Toasted almonds, 3 chocolate balls, hot chocolate sauce 68% cocoa... **17,90€**

TOMORROW I'M ON A DIET!!

Pistachio crème brûlée, vanilla profiterole and chocolate sauce, strawberry-rhubarb-basil panacotta, espresso or coffee... **17,90€**

TOMORROW I'M ALSO ON A DIET!!

Pistachio crème brûlée, vanilla profiterole and chocolate sauce, strawberry-rhubarb-basil panacotta, tea or infusion... **18,90€**

WE WOULD LIKE TO MAKE A LITTLE BALL...

Sorbets: strawberry, lemon, raspberry, passion fruit, cherry.
Ice cream: vanilla, chocolate, coffee, salted butter caramel.
4.00€/scoop

