

**LES COPAINS
D'ABORD**

At home, 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€ 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 semi-cooked in a homemade tea towel,
accompanied by a mango chutney and **our famous artisanal
tigelles 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 pick... 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!

Little 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!!**

Pumpkin falafels, vegan curry mayonnaise, grated potatoes,
artichoke cream, chestnuts and hazelnut chips, zucchini
flower fritters, arugula and Greek yogurt, Stracciatella from
Italy, basil and candied tomatoes, sesame-soy seedling
salad **our famous vegetarian and artisanal stems
delivered directly from Bologna**

Peas ... 27,90€ Carrots ... 39.90€

Supplement for Italian cold cuts ... 19,90 €

OUR ENTRIES

WE HAVE FATTENED THE COINCOIN!!

Pan-fried duck foie gras escalope, forest mushrooms, parsnip mousseline, roasted hazelnuts, pears, cream of mushroom soup and chive oil.

As a starter ... 21,90€ As a main course ... 36,90€

EVERYTHING IS GOOD EXCEPT THE HEAD!!

Snacked and peeled Large Shrimps, sweet potato puree, kale, lobster bisque with lime

As a starter ... 19,90€ As a main course ... 35,90€

DO YOU LIKE TO EAT SCHNECKS?

Burgundy snails à la vigneronne, grandmother's garnish, smoked potato cappuccino. **As a starter ...**

17,90€ As a main course ... 26,90€



THEY DIDN'T MAKE THE WAY TO

SANTIAGO!! Just seared scallops, pumpkin cream with honey and ginger, chestnut chips, pumpkin falafel, purple potato chips **As a starter... 23,90€ As a main course... 34,90€**

THE EGG THAT LOOKS LIKE ME...

SO PERFECT!! (Vg) 

Egg cooked at 64 degrees, warm artichoke soup with truffle scents, croutons, green lentils and diced artichokes.

As a starter ... 18,90€ As a main course ... 26,90€

OUR BEEF CORNER... OUR SPECIALTY!!

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 ... A joker like the one who wrote this card!!

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

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

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



THE DELON... A little family resemblance with our restaurant manager!!

In Tagliata, arugula, candied tomatoes, parmesan shavings, olive oil with truffle, balsamic of Modena with truffle, truffle shavings... **42,90€**

THE GABIN ... Obviously to the winemaker!!

A red wine sauce simmered for a long time in the corner of the stove accompanied by its grandmother's garnish (bacon, button mushrooms, pearl onions)... **38,90€**

THE BOURVIL ... The nicest in the house!!

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

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

Characterful sauce 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 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... **38,90€**

THE POULTRY CASSEROLE

Cooked at a low temperature, sauce with forest mushrooms and yellow wine from the Jura, small vegetables, gratin dauphinois with truffle.... **34,90€**

THE SCALLOP CASSEROLE

Just seared, mushroom and vegetable fricassee, wilted spinach, champagne and truffle sauce, creamy parmesan risotto... **45,90€**

THE SPINACH RICOTTA RAVIOLI CASSEROLE (VG)

Pumpkin cream with honey and ginger, pan-fried forest mushrooms and small vegetables, pumpkin falafel, wilted spinach, chestnut slivers, pears and roasted hazelnuts... **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 BOYFRIEND 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 LUMBERJACK !! ... A burger not recommended for the faint of heart!!

Iceberg salad, red onions, tomatoes, raclette, seared bacon, grated potatoes, pan-fried mushrooms, pepper sauce. **29,90€**

THE FARCEUR!! For those who don't run after the ox!!

Crispy chicken fillets, grated potatoes, iceberg lettuce, 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, pan-fried mushrooms, vegan mayonnaise with curry ... **28,90€**

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

Seared salmon cutlet, grated potatoes, iceberg salad, tomatoes, red onions, smoked salmon, whole-grain mustard mayonnaise 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€

OUR MUST-HAVE FOR THE HOME!!

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

ROLL MY HEN!! A dish where our chef wanted to share his origins with you!!

Chicken supreme cooked at low temperature, sweet potato mousseline, roasted okra, peanut mafé sauce... **32,90€**

THE NOOK THAT IS NOT IN THE BATHROOM!!

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



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€**

FOR THOSE WHO DON'T KNOW HOW TO DECIDE!!

Risotto of large shrimps and seared scallops, wilted spinach, pan-fried mushrooms, zucchini flower fritter, small vegetables, chestnut slivers, Lobster bisque with lime... **34,90€**

FOR THOSE WHO LIKE MONEY!!

The famous salmon with sorrel, mashed potatoes from friends, wilted spinach and its lemon-sorrel-salmon roe sauce... **34,90€**

WE ALSO TALK ABOUT IT IN THE CHURCHES!!

The fillet of John Dory cooked in foamy butter, wild mushrooms, broad beans, parsnip mousseline, roasted hazelnuts, pears, champagne sauce ... **38,90€**

NOTHING BEATS A FREE MEAL!! ... Just kidding!! (Vegetarian)

Creamy parmesan risotto , pumpkin falafel, zucchini flower fritter, Small vegetables, arugula, parmesan shavings, artichoke soup with truffle scents, chestnut slivers and roasted hazelnuts... **32,90€**



WOULD YOU LIKE A LITTLE HOLE ???

At the friends' house, we revive **the festive tradition** by offering you our different holes from the regions of France to facilitate your digestion either between 2 courses or after your main course... **8,90€**

A good opportunity to rinse your throat!!

NORMANDY HOLE... Apple sorbet drizzled with Calvados

THE LORRAINE HOLE... Mirabelle plum sorbet drizzled with mirabelle plum brandy

THE CHAMPAGNE HOLE... Lemon sorbet drizzled with champagne

THE ARDECHOIS HOLE... Pear sorbet drizzled with pear brandy



"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.



Vegetarian dish

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 ... **13,90€**

FOR THE CHOCOLAVORES!!

Our famous chocolate mousse covered with 68% cocoa chocolate sauce and chocolate shavings!! **To die for!! ... 14,90€**

ADDICTED TO AFFOGATO?? This dessert is for you!!

A beautiful cup lined with nutella and crushed hazelnuts, covered with vanilla ice cream and cocoa and topped with a hot espresso. **A killer!! ... 13,90€**

STOP RUSHING ME!!

The deconstructed lemon tart, kaffir lime, syphon meringue, lemon sorbet... **12,90€**

FOR PROFITEROLES NUTS!! An iconic dessert for friends!!

With vanilla, hazelnut and salted butter caramel drizzled with our hot chocolate-praline sauce 68% cocoa, toasted almonds and caramel whipped cream... **15,90€**

ATTENTION TO YOU!!

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

TOMORROW I'M ON A DIET!!

Our gourmet coffee... very gourmet!! Salted butter caramel crème brûlée, vanilla profiterole and chocolate sauce, deconstructed lemon pie, espresso or coffee... **17,90€**

TOMORROW I'M ALSO ON A DIET!!

Our gourmet tea... very greedy!! Salted butter caramel crème brûlée, vanilla profiterole and chocolate sauce, deconstructed lemon pie, tea or infusion... **18,90€**

WE WOULD LIKE TO MAKE A LITTLE BALL...

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

