

THE FRIENDS' BOARDS

A real moment of sharing !

LE BONNET D'ÂNE.....9.90€

Because he is a pig!

Copains sausage to cut on your board.



LA PLANCHE COPAINS FARCEURS.....

A mix of cheeses and charcuterie of the moment
To be enjoyed alone or with others!

Petits joueurs : 18.90€

Guerriers : 28.90€

LE PETIT COUP DE FROMETON.....

A mix of cheeses from our return from the market,
Accompanied by fig jam.

La piote : 15.90€

La golée : 23.90€

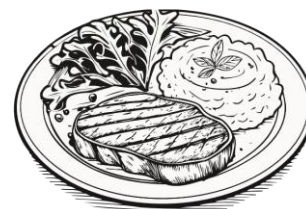
If you want to know the cheeses of the day... ask to Copains !

OUR SPECIALTIES

Le rumsteck d'angus..... 24,90€

Available in several ways, garnish of your choice:

Mashed potatoes, homemade fries, baby potatoes, shell pasta, fresh green beans, market salad
(Topping supplement = €3)



LE VIGNERON a red wine sauce simmered for a long time in the corner of the stove accompanied by pearl onions, bacon and button mushrooms

LE DÉCONNEUR the secret sauce of copains

LE FORESTIER a cream, mushroom and port sauce

LE PÉPÈRE a green pepper sauce flambéed with cognac

LE PLEURNICHEUR crying tiger style, red peppers, Tabasco, Espelette peppers, Thai sauce

OUR CHILDREN'S MENU "Little Copains" Menu

(-10 years old)

1 DISH + 1 DESSERT + 1 DRINK 14,50€

Sliced poultry, choice of garnish, cream sauce **or Luxembourg ground beef**, choice of garnish
or fish from the market a la plancha, mashed potatoes or penne, tomato and basil sauce,
or cheese burger with chips

Ice cream sundae 2 scoops of your choice **or** the gourmet clown (vanilla or chocolate ice cream))

Plat végétarien

**LES COPAINS
D'ABORD**

OUR STARTERS



L'OEUF OU LA POULE ? (Red Label Egg) 12,90€

Perfect egg cooked to 64 degrees, seasonal asparagus cream, Lorraine spindle chips

A great classic revisited by les Copains !

SI ON SE FAISAIT UNE PETITE TARTINE !!!..... 10,90€

Spring bruschetta, lemon ricotta, broad beans, peas, sun-dried tomatoes, grilled pancetta, arugula, extra virgin olive oil

ENVIE D'UNE BONNE TRANCHE..... 7,90€

Country pâté from our artisan charcutier, small sweet and sour pickles.



ON N'A PAS OUBLIE NOS COPAINS VEGETARIENS !!..... 12,90€

Buffalo burrata, pea cream refreshed with basil, hazelnut pieces, peas, raspberries, arugula

LE GRAS, C'EST LA VIE !

Pot of Rillettes from Le Mans

Small pot : **3,90€**

Big pot : **6,30€**

J'ADORE MANGER DES SCHNECKS !!.....13,90€

Fricassee of snails and wild mushrooms, parsley garlic cream, smoked potato cappuccino.

TOUT EST BON SAUF LA TÊTE !!..... As a starter : 13,90€

As a main course : **23,90€**

Large snacked and peeled shrimp, zucchini flower fritter, Greek yogurt, lemon combawa arugula, Thai sauce

UN JOUR ... J'IRAI A NEW-YORK AVEC TOI !!!.....As a starter : 14,90€

As a main course : **3,90€**

Caesar salad like in the States !!

Romaine salad, crispy chicken, parmesan shavings, croutons, pancetta, peanuts, homemade Caesar sauce

**LES COPAINS
D'ABORD**

OUR DISHES



ELLE EST PAS BELLE MA SAUCISSE ? 11,90€
Toulouse sausage from our artisan butcher, friends' mash, beef jus simmered in the corner of the stove

LE PLAT INCONTOURNABLE DES COPAINS ! 19,90€
Poultry cordon bleu, white ham, flower tomme, mushroom cream sauce, garnish of your choice

LE COIN COIN QUI N'EST PAS DANS LA SALLE DE BAIN !..... 17,90€
Duck leg confit, small potatoes, salad according to the market, orange sauce

NOTRE PLAT INTEMPOREL DE 7 A 77 ANS 18,90€
Beef Bourguignon simmered in the corner of the stove, grandmother's garnish, Copains mashed potatoes

LE BEST SELLER DES COPAINS !!..... 19,90€
Knife-cut beef tartare, seasoned by us, homemade fries, salad according to market availability

COPAINS COMME COCHONS !!!! 18,90€
Beautiful farmhouse pork chop cooked at low temperature, friends' mash, charcuterie sauce

LE PLAT CANAILLE DES COPAINS !! 13,90€
Coquillettes with chorizo, peas, peppers, Emmental cheese gratin, market salad

T'AIMES MANGER AVEC LES DOIGTS ?? 17,90€
Fresh 180 gram burger from Luxembourg, seared on the griddle, Emmental cheese, shallot confit, iceberg lettuce, tomatoes, pickles, Burgundy sauce, garnish of your choice..

IL N'EST PAS DANS UN AQUARIUM ! 19,90€
Fish according to the market, friends puree, small vegetables, candied tomatoes, basil, white wine sauce.



RIEN NE VAUT UN REPAS GRATUIT !! (VG)

We're joking!! 19,90€

Creamy parmesan risotto, asparagus, mushroom fricassée, zucchini flower fritter, baby vegetables, asparagus cream

**LES COPAINS
D'ABORD**

OUR DESSERTS



ELLE EST BRULEE PAS CRAMEE !! 7,50€
Our pistachio crème brûlée

JE SUIS CHAUD ET CROUSTILLANT !! 7,90€
Our apple and raspberry spring roll with vanilla and custard flavors

NOTRE SOUPE AUX CHOUX !! 9,50€
Our profiteroles with hazelnut ice cream, homemade whipped cream, toasted almonds, warm praline chocolate sauce

POUR LES DINGUES DE CHOCOLAT !! 11,90€
Meli mélo of market strawberries and raspberries, surprise chocolate sphere, meringue pieces, toasted almonds, homemade 68% cocoa hot chocolate sauce ... *A massacre !!!*

LES DESSERTS DE MON ENFANCE ! 13,90€

The signature dessert of Copains !!

Tagada strawberry crème brûlée, carambar tile, marshmallow, cotton candy, Nutella choux, smarties, caramel popcorn, vanilla ice cream...

A real return to childhood !!

GARDE A VOUS !! 10,90€
The famous Colonel...3 balls of lemon drizzled with vodka and combawa lemon !!

TU VEUX SOIGNER TON HALEINE ?? 2,50€ The piece
Pieces of cheese of your choice depending on the market...

Ask your Copains for advice!!



CA TE DIRAIT UNE PETITE BOULE ?? 2,50€ The ice cream scoop

Ice Creams : Vanilla, coffee, salted caramel, chocolate, hazelnut

Sorbets : Raspberry, lemon, strawberry, passion fruit



**LES COPAINS
D'ABORD**