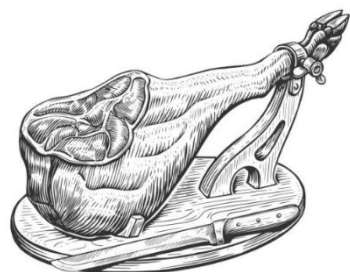


THE FRIENDS' BOARDS

A real moment of sharing !



LE BONNET D'ÂNE.....9.90€

Because he is a pig!

Copains sausage to cut on your board.

LE GRAS, C'EST LA VIE ! Small pot : 3,90€

Pot of Le Mans rillet

Big pot : 6,30€

LA PLANCHE COPAINS FARCEURS..... Little players: 18.90€

A mix of cheeses from our return from the market,

Warriors : 29.90€

To be enjoyed alone or with others !

LE PETIT COUP DE FROMETON..... Good breath : 15.90€

A mix of cheeses from our return from the market,

Bad Breath : 23.90€

Accompanied by fig jam.

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

LE COCHON A PATTES NOIRES !! Olé !!.....19,90€

Pata negra made in España cut into thin slices!!

LA RITALE.....18,90€

Creamy burrata made from buffalo milk, arugula, sun-dried tomatoes, Parma ham, basil, extra virgin olive oil.

LA PRESTIGE !!..... XS : 23,90€

A mix of pata negra, smoked salmon, zucchini flower fritter
greek yogurt and Thai sauce.

XL : 34,90€

**LES COPAINS
D'ABORD**

OUR SPECIALTIES



Le rumsteck d'angus..... 25,90€

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 CONNAISSEUR ideal for this summer with its chimichurri sauce ...

LE DÉCONNEUR the secret sauce of copains

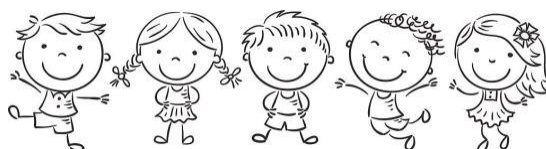
LE FORESTIER a cream, mushroom and port sauce

LE PÉPÈRE a green pepper sauce flambéed with cognac

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

"Little Copains" Menu

(-10 years old)



OUR CHILDREN'S MENU

1 DISH + 1 DESSERT + 1 DRINK 14,90€

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

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



**LES COPAINS
D'ABORD**

OUR STARTERS



L'OEUF OU LA POULE ? (Red Label Egg) 8,90€

Deviled egg, herb mayonnaise, roasted buckwheat.

A great classic revisited by les Copains !

NOTRE VEAU FAÇON RITAL !! As a starter: 15,90€

As a main course with a choice of side dish: 24,90€

The famous Vitello Tonnato of Copains D'abord !

A must-have des copains !

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, refreshing vegetable gazpacho, raspberry, extra virgin olive oil.

TOUT EST BON SAUF LA TÊTE !!..... As a starter: 14,90€

As a main course: 24,90€

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€

Caesar salad like in the States !!

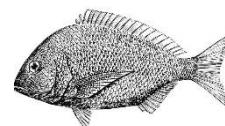
As a main course: 23,90€

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



ATTENTION ELLE EST ROYALE !!16,90€

Sea bream ceviche with finger lime and fresh herbs, extra virgin olive oil, and fresh-from-the-market salad.



**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€

Chicken cordon bleu, Italian ham, mozzarella, tomato compote with pine nuts, large polenta fries, tomato sauce with basil.

LE COIN COIN QUI N'EST PAS DANS LA SALLE DE BAIN !.....18,90€

Crispy shredded duck confit with shallots, baby potatoes, market salad, Greek yogurt with lemon.

LE BEST SELLER DES COPAINS !!.....19,90€

Knife-cut beef tartare, seasoned by us, homemade fries, salad according to market availability

LE PLAT CANAILLE DES COPAINS !!13,90€

Coquillettes as coq and cheese (cheddar, gouda, emmental), market salad.

T'AIMES MANGER AVEC LES DOIGTS ??.....19,90€

WE LET YOU CHOOSE...BEEF OR CHICKEN?

topping of your choice

Fresh 180 gram Luxembourg terroir burger seared on the griddle or crispy chicken fillets, cheddar, candied peppers, iceberg lettuce, tomatoes, red onions, sriracha mayonnaise (slightly spicy).

NOTRE GRANDE SALADE pour l'été !24,90€

Ocean salad: sea bream, red mullet, king prawns, smoked salmon, market-fresh salad, sun-dried tomatoes, pickles, cucumber, combawa lemon, virgin oil with fresh herbs.

IL N'EST PAS DANS UN AQUARIUM !21,90€

Fresh fish from the market, homemade ratatouille, fresh herb sauce vierge, bowl of mashed potatoes from Copains.



RIEN NE VAUT UN REPAS GRATUIT !! (VG)

We're joking !!19,90€

Creamy Parmesan risotto, baby vegetables, mushroom fricassee, zucchini flower fritter, tomato and basil sauce.

**LES COPAINS
D'ABORD**

OUR DESSERTS



ELLE EST BRULEE PAS CAMEE !! 7,90€

Our popcorn crème brûlée... *To discover without moderation !!*

TIRE MOI VERS LE HAUT !! 8,90€

Light and Airy!!!

Our famous tiramisu à la minute with coffee and amaretto, mascarpone in a siphon.

NOTRE SOUPE AUX CHOUX !! 10,90€

Our profiteroles with hazelnut ice cream, homemade whipped cream, toasted almonds, warm praline chocolate sauce.

POUR LES DINGUES DE CHOCOLAT !! 12,90€

Meli mélo of market strawberries and raspberries, surprise chocolate sphere, meringue pieces, toasted almonds, homemade 68% cocoa hot chocolate sauce ... *A massacre !!!*

ARRETE DE LA RAMENER !! 9,90€

Light and refreshing !!

Seasonal strawberries marinated in a strawberry soup with mint and Cointreau, vanilla ice cream

GARDE A VOUS !! 10,90€

The famous Colonel...3 balls of lemon drizzled with vodka and combawa lemon !!

TU VEUX SOIGNER TON HALEINE ?? 2,90€ 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**