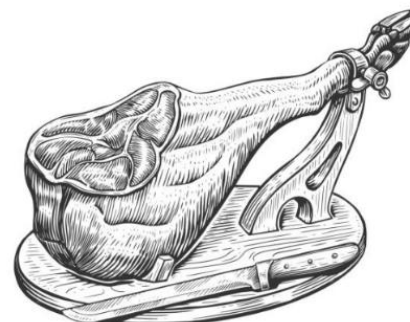


THE FRIENDS' BOARDS

A real moment of sharing !



LE BONNET D'ÂNE.....9.90€

Because it's pork!!

The sausage of friends to cut on his guillotine

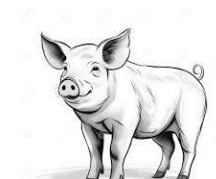


LE GRAS, C'EST LA VIE ! Small pot : 3,90€
Pot of Le Mans rillet **Big pot : 6,30€**

LA CHARCUTIERE pour les amoureux du Cochon !!!

A mix of charcuterie according to the market accompanied by country terrine and rilette du Mans.

Little pig : 18,90€
Big Pig : 28,90€



LE PETIT COUP DE FROMETON..... Good breath : 15.90€
A mix of cheeses from our market, accompanied by fig jam. **Bad Breath : 23.90€**

If you want to know today's cheeses... ask your friends!

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

The pata negra made in España cut into thin slices!!

LA PLANCHE COPAINS FARCEURS..... Little players : 18.90€
A mix of seasonal cheeses and charcuterie **Warriors : 29.90€**
Enjoy it alone or with others!

LA PRESTIGE !!.....XS : 25,90€
A mix of pata negra, smoked salmon, zucchini flower fritters, **XL : 36,90€**
greek yogurt.

**LES COPAINS
D'ABORD**

OUR STARTERS



L'ŒUF OU LA POULE ? 6,90€

Mimosa egg with Iberian chorizo and paprika.

A classic revisited by friends!

L'ŒUF QUI ME RESSEMBLE....DONC PARFAIT !! 13,90€

Cooked at 64 degrees, butternut cream, crispy bacon, croutons, chive oil

A must-have for friends !



ON L'ADORE DANS LE CH'NORD !!! 8,90€

Our endive salad with walnuts, pears and gorgonzola cream

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 !! 10,90€

White mushrooms stuffed with Boursin cheese and baked in the oven, market salad, citrus vinaigrette

UN BON GOUT DE FUMEE !!! 9,90€

Mortero sausage served warm with lentil salad and melfor vinaigrette

RIEN DE TEL POUR SE RECHAUFFER !!! 6,90€

Our hot butternut soup with pumpkin seeds and chestnuts

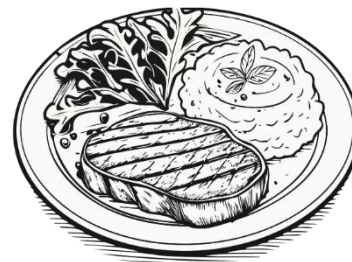


ON VA PAS ROULER DES MECANIQUES !!! 11,90€

So it will be smoked salmon!!!... Roll style with Philadelphia, dill and combawa lemon, arugula, served with toasted bread

**LES COPAINS
D'ABORD**

OUR SPECIALTY



Angus rump steak 25,90€

Available in several ways, with a choice of toppings :

Mashed potatoes, homemade fries, baby potatoes, pasta shells, fresh green beans, and market salad.

(Supplément garniture=3€)

LE DÉCONNEUR the secret sauce of friends

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

LE VIGNERON red wine sauce simmered in the corner of the stove, Grandma's side dish (caramelized onions, button mushrooms, smoked bacon)

"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 DISHES

ELLE EST PAS BELLE MA SAUCISSE ?..... 11,90€

Toulouse sausage from our artisan butcher, friends' mashed potatoes, beef jus simmered in the corner of the stove.

LE PLAT INCONTOURNABLE DES COPAINS !..... 23,90€

Chicken cordon bleu, white ham, St Nectaire, forest sauce, garnish of your choice.

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

Crispy shredded duck with chestnut and butternut squash, baby potatoes, market salad, Greek yogurt..



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

Hand-sliced beef tartare, seasoned by us, homemade fries, salad according to market availability.

LE PLAT CANAILLE DES COPAINS !! 21,90€

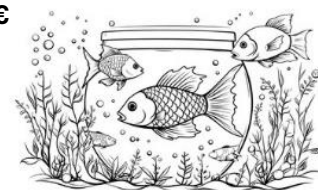
Slow-cooked pork tenderloin, textured beets, baby potatoes, raspberry vinegar honey sauce

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

Fresh 180 gram burger from Luxembourg, seared on the griddle, Emmental cheese, bacon, iceberg lettuce, tomatoes, onions candied in red wine, honey mustard mayonnaise, topping of your choice

IL N'EST PAS DANS UN AQUARIUM ! 21,90€

Fish from the market, Orzotto (thin pasta risotto) with cauliflower, white wine sauce



RIEN NE VAUT UN REPAS GRATUIT !! (VG) 🍀

We're joking !! 19,90€

Creamy Parmesan risotto, baby vegetables, mushroom fricassee, chestnut pieces, zucchini flower fritter, arugula, butternut cream..

They are back... our famous hens!!

LE BŒUF BOURGUIGNON... *A must-have for friends !!*

Served with our grandmother's side dish (button mushrooms, pearl onions, carrots, smoked bacon) and our friends' mash ! 19,90€



LA SAUCISSE DE MORTEAU... *Notre cocotte très canaille !!!*

Salted pork style with lentils, winemaker's sauce, new potatoes with Guérande salt 18,90€

LA SOURIS D'AGNEAU *Our best seller for 10 years!!!*

Slowly braised for 5 hours with thyme and rosemary, wild mushrooms, baby vegetables and friends' mash 28,90€

**LES COPAINS
D'ABORD**



OUR DESSERTS

ELLE EST BRULEE PAS CRAMEE !! 7,90€

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



ET SI ON SE FENDAIT LA POIRE!! 9,90€

Poached in white wine and spices, beggar's fruit, salted butter caramel, tonka bean ice cream.



POUR LES DINGUES DE CHOCOLAT !! 10,90€

Our All-Chocolate profiteroles, homemade whipped cream,

toasted almonds, hot chocolate sauce (64% cocoa) *Une tuerie !!!*



ET SI ON RETOMBAIT EN ENFANCE?? 9,90€

Our snow eggs, Tagada strawberry crème anglaise, pink praline shards, Carambar caramel, toasted almonds 8,90€

SI TU TOUCHES MES NOIX DE COCO ... JE TOUCHERAI TES 8,90€

For the fans d'Annie Cordy !!!

Pineapple carpaccio marinated in lime and mint, coconut rock, lemon sorbet

GARDE A VOUS !! 10,90€

The famous Colonel...3 scoops 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 friends for our selection



CA TE DIRAIT UNE PETITE BOULE ?? 2,50€ the ball

Ice creams : Vanilla, coffee, salted caramel, chocolate, tonka beans

Sorbets : Raspberry, lemon, strawberry, passion fruit

