

LES PLANCHES DES COPAINS

A real moment of sharing !



LE BONNET D'ÂNE 9.90€

Because it's all about pork !

Friends' dry sausage to slice yourself on its guillotine

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

Potted pork rillettes from Le Mans

Large jar : 6,30€

LA CHARCUTIERE pour les amoureux du Cochon !!!

A selection of cured meats depending on the market, served with country terrine and Le Mans rillettes.

Little Pig: 18,90€

Big Pig: 28,90€

LE PETIT COUP DE FROMETON Good breath : 15.90€

A selection of cheeses from today's market, served with fig jam.

Bad breath : 23.90€

If you want to know today's cheeses, just ask the team !

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

Spanish Pata Negra ham, thinly sliced !!

LA PLANCHE COPAINS FARCEURS Small player: 18.90€

A mix of cheeses and cured meats of the moment

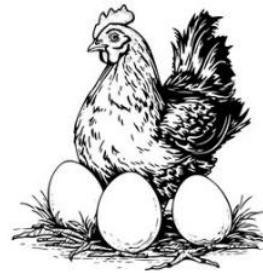
Warriors : 29.90€

To enjoy alone or to share !



**LES COPAINS
D'ABORD**

NOS ENTRÉES



L'OEUF OU LA POULE ?12,90€

Baked eggs with mushrooms, morel cream with Jura yellow wine.

POUR CEUX QUI NE SONT PAS VENU FAIRE REGIME !!!11,90€

Roasted potatoes, Morteau sausage, caramelised onions, Mont d'Or espuma.

ENVIE D'UNE BONNE TRANCHE ??? 6,90€

Country pâté from our artisan butcher, sweet-and-sour gherkins

LA POULE AUX ŒUFS D'OR !!!7,90€

Farm hard-boiled eggs with truffle- and mushroom-scented mayonnaise.

A great classic revisited by friends !

ATTENTION CA FAIT PETER...MAIS C'EST TELLEMENT BON !! 9,90€

Gratinated French onion soup with Emmental cheese.

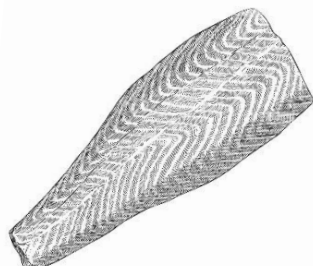
A must-have for friends !

CELUI LA... ON NE L'A PAS ACHETE CHEZ IKEA !!!..... 12,90€

Homemade salmon gravlax, red cabbage salad, combava lemon cream.

ON N'A PAS OUBLIE NOS COPAINS VEGETARIENS !! 8,90€

Pumpkin velouté, chestnut pieces, chive oil and pumpkin seeds



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NOTRE SPÉCIALITÉ



Angus rump steak..... 26,90€

Available in several ways, trim of your choice :

Friends' mashed potatoes, homemade fries, potatoes, shells, fresh green beans, market salad.

(Topping Supplement=3€)

LE DÉCONNEUR... Like the one who writes this card !! The secret sauce of friends

LE FORESTIER... There you won't have fungus !! a cream sauce with mushrooms and port

LE PÉPÈRE... Tribute to our !! chef A green peppercorn sauce flambéed with cognac

LE VIGNERON... The rustic of the house !! Red wine sauce simmered in the corner of the stove, grandma garnish (caramelized onions, button mushrooms, smoked bacon)

LE MAÎTRE D'HÔTEL... Try to find it in the dining room !! Served with homemade parsley garlic butter

LE BUCHERON... For all those who don't have dates !! Sauce with character with fourme d'Ambert !!

Menu « les petits copains »



(-10 years)

NOTRE MENU ENFANT

1 MAIN COURSE+1 DESSERT+1 DRINK 14,90€

Minced poultry, garnish of your choice, cream sauce **or** Luxembourgish minced steak, topping of your choice

or Fish from the market a la plancha, mashed potatoes first **or** shells with tomato and basil sauce, **or** Cheeseburger with fries

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



LES COPAINS
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NOS PLATS



ELLE EST PAS BELLE MA SAUCISSE ? 11,90€

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

LE PLAT INCONTOURNABLE DES COPAINS ! 23,90€

Poultry cordon bleu with morbier and pancetta, forest sauce, garnish of your choice.

LE COIN COIN QUI N'EST PAS DANS LA SALLE DE BAIN ! 19,90€

Duck parmentier with mushrooms, vegetables and chestnuts served in a casserole, red wine sauce simmered in the corner of the stove, vegetable salad.



COPAIN COMME COCHON !!! 31,90€

The mythical dish of friends !!

Iberian pork pluma, risotto of shells with chorizo, sugar snaps, balsamic honey sauce, piquillo coulis.

QUI VOLE UN ŒUF, VOLE UN BŒUF !!! 19,90€

So we put the 2 in our beef tartare cut with a knife, seasoned by us, homemade fries, salad depending on the market.

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

Fresh burger 180 grams Luxembourgish seared on the plancha, smoked raclette,

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

Fish according to the market, white coconut beans, small vegetables, white wine sauce



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

***Just kidding !!* 19,90€**

Creamy parmesan risotto, small vegetables, pumpkin seeds, mushroom fricassee, chestnut slivers, zucchini flower fritter, arugula, cream of squash.

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Elles sont de retours !!

Nos fameuses cocottes !!



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

Served with its grandmother's garnish (button mushrooms, pearl onions, carrots, smoked bacon) and our friends' mashed potatoes! ... **19,90€**

LA COCOTTE DE VOLAILLE ... *Our very scoundrel casserole dish !!!*

With morels and yellow wine from the Jura, small vegetables, creamy parmesan risotto... **25,90€**

LA SOURIS D'AGNEAU... *Our bestseller for 10 years !!!*

Braised slowly for 5 hours with thyme and rosemary, wild mushrooms, small vegetables and mashed potatoes ... **28,90€**

LA COCOTTE DE POT AU FEU DE LEGUMES AUX SENTEURS DE TRUFFE...

Vegetarian friends will be happy !!!

Carrots, green beans and white coconut, small vegetables, potatoes, mushroom fricassee, pearl onions, sugar snaps, chestnut chips, pumpkin seeds in a real good vegetable broth with truffle scents ... **19,90€**



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NOS DESSERTS

ELLE EST BRULEE PAS CAMEE !! 8,90€

Our vanilla crème brûlée, mango and passion fruit compote ...

To be discovered without moderation !!



CE N'EST PAS ALI ET LES 40 VOLEURS 11,90€

Just our famous baba well soaked in Diplomatico rum, pineapple brunoise and grated coconut, coconut whipped cream and its Tonka bean ice cream.

POUR LES DINGUES DE CHOCOLAT !! 11,90€

Our **All Chocolate** profiteroles, homemade whipped cream, toasted almonds, hot chocolate sauce 64% cocoa. *A killing spree !!!*

ET SI ON RETOMBAIT EN ENFANCE ?? 8,90€

Our rice pudding with vanilla beans, homemade salted butter caramel, chopped pecans, sweet rice tuile and its mini carambar

TU AIMES LES SURPRISES ?? 10,90€

Our surprise winter ball with chocolate, caramelized apples with Espelette pepper, crumble, mascarpone, hot chocolate sauce 64% cocoa

GARDE A VOUS !! 11,90€

The famous Colonel... 3 scoops of lemon drizzled with vodka and lemon kaffir lime !!

TU VEUX SOIGNER TON HALEINE ?? 2,90€ the piece

Pieces of cheese of your choice depending on the market...

Ask friends for our selection



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

Ice cream : Vanilla, coffee, salted butter caramel, chocolate, Tonka beans

Sorbets : Raspberry, lemon, strawberry, passion fruit



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