

# 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

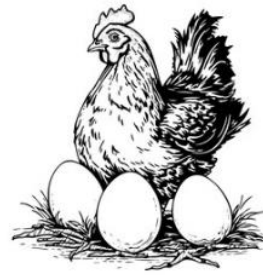
Warriors : 29.90€

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.

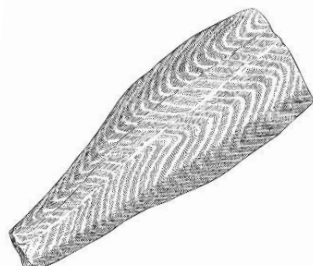
*A great classic revisited by friends !*

**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



**LES COPAINS  
D'ABORD**

# NOTRE SPÉCIALITÉ



**Terroir French Normande 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 MAITRE D'HOTEL...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  
D'ABORD**

All our meats come from Luxembourg, France, the EU and New Zeland

## 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)** 🌱

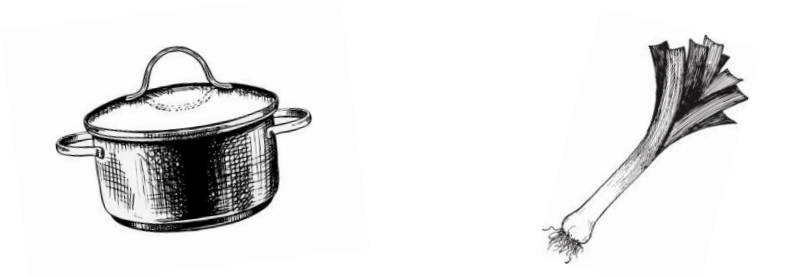
*Just kidding !!* ..... 19,90€

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

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D'ABORD**

# *Elles sont de retour !!*

## **Nos fameuses cocottes !!**



### **LA 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 CRAMEE !!** ..... 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

