

# THE BOARDS OF THE COPAINS

*A real moment of sharing!*



**LE BONNET D'ÂNE**.....9.90€

*It will remind you of school!*

The sausage for friends to slice on its guillotine

**LE GRAS, C'EST LA VIE !** ..... **Petit pot : 3,90€**

Jar of Le Mans Rillette

**Gros pot : 6,30€**

**LA CHARCUTIERE** For lovers of pigs and piglets!!!

A selection of cold cuts depending on market availability, accompanied by country-style terrine and rilette of Le Mans.

**Petit cochon : 18,90€**

**Grosse cochonne : 28,90€**

**LE PETIT COUP DE FROMETON**..... **Bonne haleine : 15.90€**

A selection of cheeses following our stroll through the market!

**Mauvaise haleine : 23.90€**

Served with fig jam, walnuts and salad.

*If you can identify all six of our cheeses of the day... the cheese board is on us!*

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

The famous Pata Negra made in Spain, cut into thin slices!

**LA PLANCHE COPAINS FARCEURS.** *The best seller des copains !* **Petits joueurs : 18.90€**

Mix of cheeses and cold meats of the moment, depending on our market

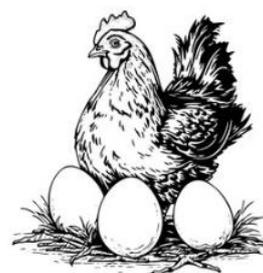
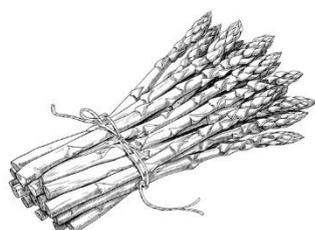
**Guerriers : 29.90€**

Enjoy it alone or with others!



**LES COPAINS  
D'ABORD**

## OUR ENTRIES



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

Egg cooked at 64 degrees, seasonal asparagus, pata negra ham, croutons, asparagus cream

**ELLES SONT LONGUES ET LE BOUT TOUT DUR !!** .....12,90€

Seasonal asparagus, prosciutto and light mayonnaise with fresh herbs

**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€

Our farm-fresh hard-boiled eggs with Caesar-style mayonnaise, crispy bacon, Parmesan shavings and croutons

*A classic revisited by les copains d'abord!*

**TOUT EST BON SAUF LA TETE !!** .....13,90€

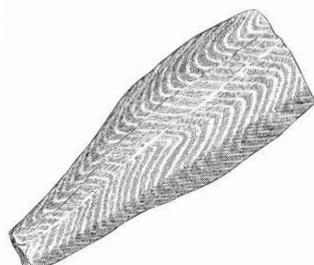
Tempura of large prawns and courgette flower fritters, salad of baby spinach leaves with herbs and papaya, sesame vinaigrette, Thai sauce

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

Salmon tataki marinated in soy sauce, lemon and ginger, pomegranate, lightly creamed Chinese cabbage salad

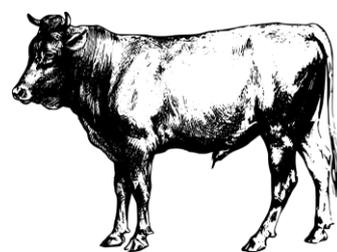
**ON N'A PAS OUBLIE NOS COPAINS VEGETARIENS !!**  .....9,90€

Cream of asparagus soup, Comté cheese crumble, seasonal asparagus, chive oil



**LES COPAINS  
D'ABORD**

## OUR BEEF CORNER



### Our French Terroir Sirloin Steak.....26,90€

**Available in several varieties, with a choice of accompaniments:** Mashed potatoes, homemade french fries, creamy parmesan risotto, baby potatoes, pasta shells, fresh green beans, market salad

*(Extra filling = 4€)*

#### **LE DÉCONNEUR...Like the person writing this card!!!**

la sauce secrète des copains

#### **LE FORESTIER...You won't get fungal infections there!!!**

une sauce crème aux champignons et Porto

#### **LE PÉPÈRE...Tribute to our boss!!!**

une sauce au poivre vert flambée au cognac

**LE VIGNERON...The rustic charm of the house!!!** Red wine sauce simmering on the stove, Grandmother's garnish (caramelised onions, button mushrooms, smoked bacon)

#### **LE MAITRE D'HOTEL...Try to find it in the restaurant!!!**

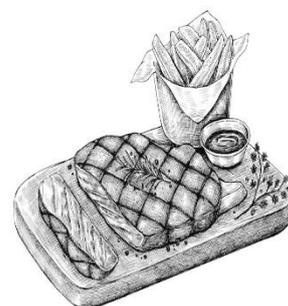
Served with garlic and parsley butter!

#### **LE BUCHERON...For all those who don't have dates!**

A sauce with character, made with farmhouse Munster cheese!

#### **LE PLEURNICHEUR .....Like a crying tiger!**

Red chillies, Tabasco sauce, Espelette peppers, Thai sauce!



**LES COPAINS  
D'ABORD**

All our meat comes from France, the EU and New Zealand for lamb.

## OUR DISHES



**ELLE EST PAS BELLE MA SAUCISSE ?..... 12,90€**

Toulouse sausage from our artisan butcher, mashed potatoes from our friends, beef gravy simmering on the stove.

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

Chicken cordon bleu with spianata and spicy provolone cheese, mushroom sauce, **side dish of your choice.**

**LE COIN COIN QUI N'EST PAS DANS LA SALLE DE BAIN !..... 21,90€**

Crispy shredded duck with mushrooms and baby vegetables, Greek yoghurt, baby potatoes, salad depending on market availability.



**COPAIN COMME COCHON !!! ..... 31,90€**

**Le plat mythique des copains !!!**

Iberian pork shoulder, risotto with chorizo and coquillettes pasta, sugar snaps, balsamic honey sauce, piquillo pepper coulis.

**QUI VOLE UN ŒUF, VOLE UN BŒUF !!!..... 18,90€**

So we put both of them in our hand-cut beef tartare, seasoned to our liking, with homemade chips and a salad depending on what's available at the market.

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

Fresh 180-gram Luxembourgish terroir burger grilled à la plancha, crispy bacon, cheddar cheese, smoked guacamole, shallots and sun-dried tomatoes, baby spinach leaves.

**Choice of filling**



**NOTRE BOUCHEE A LA REINE MER(E) ..... 23,90€**

Salmon, hake dumplings, seafood, baby vegetables, white wine sauce, creamy parmesan risotto

**RIEN NE VAUT UN REPAS GRATUIT !! (VG) 🍴**

*Just kidding!!*.....21,90€

Green risotto, peas, broad beans, sugar snap peas, green beans, zucchini flower fritter, seasonal asparagus, spring onions, baby spinach leaves, broccoli cream

**LES COPAINS  
D'ABORD**

*They're Back !!*



## Our famous cocottes !!



### **LE BŒUF BOURGUIGNON...** *The Must des copains !!*

Served with its traditional garnish (button mushrooms, pearl onions, carrots, smoked bacon) and our friends' mashed potatoes! ... **€19.90**

### **LA COCOTTE DE VOLAILLE ...** *Our very cheeky Cocotte!!!*

With morel mushrooms and Jura yellow wine, seasonal asparagus, creamy parmesan risotto...**25,90€**

### **LA SOURIS D'AGNEAU...** *Our best-seller since 10 years !!!*

Slow-cooked for 5 hours with thyme and rosemary, wild mushrooms, baby vegetables and mashed potatoes ... **28,90€**



*(-de 10 ans)*

### **OUR CHILDREN'S MENU**

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

**Sliced chicken**, garnish of your choice, cream sauce **or** **Luxembourg-style minced steak**,

topping of your choice

**or fish from the market** grilled, mashed potatoes first **or** **small pasta shells** with tomato and basil sauce,

**ou cheeseburger** with french fries

Ice cream sundae with 2 scoops of your choice **or** the greedy clown (vanilla ice cream or chocolat)

**LES COPAINS  
D'ABORD**



## OUR DESSERTS



**ELLE EST BRULEE PAS CRAMEE !!** ..... 7,90€

Our pistachio crème brûlée with apple and pear compote.

*Discover it without moderation!*

**SI TU ME CHAUFFES ... JE FONDS !** *A must-try dessert des copains !*

The strawberry and raspberry medley, chocolate surprise sphere, meringue pieces and roasted almonds, 3 chocolate balls, hot chocolate sauce with 68% cocoa ... **13,90€**

**GARDE A VOUS !!** ..... **10,90€**

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

**NOTRE BEST SELLER !!** ..... **11,90€**

Our profiteroles with salted butter caramel and vanilla, homemade caramel whipped cream, roasted almonds, hot chocolate sauce with 64% cocoa content.

**TU AIMES L'ITALIE ET L'ALLEMAGNE ?** We put both of them in the same dessert !!!... **8,90€**

Our famous *tiramisu* like Forêt Noire !!!

**POUR LES DINGUES DE CHOCOLAT !!** ..... **10,90€**

Our indulgent chocolate mousse, intense chocolate sauce, chocolate feuillantine!

**TU VEUX SOIGNER TON HALEINE ??** ..... **2,90€ le morceau**

Cheese selections based on market availability ...

*Ask the copains for our sélection*



**CA TE DIRAIT UNE PETITE BOULE ??** ..... **2,50€ la boule**

*Ice creams* : Vanilla, coffee, salted butter caramel, chocolate.

*Sorbets* : Raspberry, lemon, strawberry, passion fruit.



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