

# THE BOARDS OF FRIENDS

Novelty and exclusivity with friends!!



**Discover our artisanal stems delivered directly from Bologna to the toaster !!**  
Ideal to accompany your boards!! **0,80€ for the classic or vegetarian tigelle!!**

*A real moment of sharing!*

**FAT IS LIFE!** ..... Pot : 3,90€  
Pot of Rillette du Mans Large pot: 6,30€



**THE BUTCHER.....for Pig and Pig Lovers!!**

A mix of charcuterie according to the market with country terrine and rilette from Le Mans.  
Little Pig: 19,90€ Big Pig: 28,90€

**THE BLACK-LEGGED PIG!! *Olé!!*** .....17,90€

Pata Negra made in España cut into thin slices, tomato puree with garlic and olive oil.  
Served with **our famous handcrafted tigelles delivered directly from Bologna!!**

**THE BOARD OF FRIENDS FARCEURS.. *The House's Mix!***..... Small players: 18.90€

A mix of cheeses and charcuterie of the moment... To be enjoyed alone or with others! **Warriors: 28.90€**

**LA RITALE *A little tour of Italy!*** ..... FIAT: €19.90 FERRARI: €29.90

Prosciutto, Mortadella, Bresaola, Coppa served with arugula, candied tomatoes, basil, stracciatella and **our famous artisanal tigelles delivered directly from Bologna!!**

**THE LITTLE SHOT OF FROMETON**..... Good breath: 15.90€

A mix of cheeses from our return from the market,  
Served with fig jam. Bad breath : 23.90€

**If you want to know the cheeses of the day... Ask your friends!**

**BURRATA *For vegetarian friends!!***  .....19,90€

Creamy Burrata with Buflonne milk, arugula, candied tomatoes, basil, melon, extra virgin olive oil served with **our famous artisanal Bologna tigelles.**  
**Aren't you a vegetarian? Treat yourself... Add prosciutto for 5€**



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# OUR STARTERS



## THE EGG THAT LOOKS LIKE ME... *So perfect!!* .....13,90€

Egg cooked at 64 degrees, warm pea cream with oregano, bresaola, croutons, pickled red onions.

## AVE CESAR!! THOSE WHO ARE GOING TO COOK FOR YOU...GREET YOU!!

*The caesar salad of friends*...Roasted sweets, crispy chicken, parmesan shavings, capers, seared bacon, homemade Caesar sauce.....**Starter: €13.90      Main course: €19.90**

## FANCY A GOOD SLICE ??? .....7,90€

Country pâté from our artisan butcher, small sweet and sour pickles.



## EVERYTHING IS GOOD EXCEPT THE HEAD!! ..... 13,90€

Large shrimp tempura and zucchini flower fritters, salad of baby spinach with herbs, papayas and pomegranate, sesame vinaigrette, Thai sauce.

## ISN'T IT PERU !! ..... 14,90€

Salmon tartare leche de tigre, avocado, mango, pomegranate, homemade cracker.

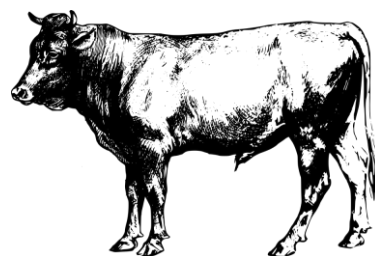
## WE HAVEN'T FORGOTTEN OUR VEGETARIAN FRIENDS! 🌿 .....11,90€

Cherry tomato tart Tatin, stracciatella, arugula, basil, balsamic cream, extra virgin olive oil.



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## NOTRE BEEF CORNER



### French Terroir Sirloin Steak ....*Very tender and marbled!!*.....26,90€

Available in several ways, garnish of your choice: Friends' mashed potatoes, homemade fries, market salad, creamy risotto with parmesan, potatoes with sarladaises, shells with chorizo, ratatouille.  
(Garnish supplement=4€)

#### **THE DE FUNES..... Foolish like the one who wrote this card!!**

The secret sauce of friends.

#### **THE GALABRU... Tribute to our !! chef**

a green peppercorn sauce flambéed with cognac.

#### **THE VENTURA... to the scents of Italy!!**

In tagliata, arugula, parmesan shavings, candied tomatoes, balsamic cream, extra virgin olive oil.



#### **THE FERNANDEL ... The Smoke of the House !!**

Let yourself be tempted by our **barbecue sauce from friends !**

#### **THE BOURVIL ... Try to find it in the dining room!!**

Accompanied by its homemade parsley garlic butter!  
A little hint...**he is often near the reception !!**

#### **THE GAINSBORG...For all those who don't have dates!!**

Characterful sauce with farmhouse Munster!

#### **THE BELMONDO..... Like a crying tiger!** 🌶️

Red peppers, tabasco, Espelette peppers, Thai sauce!



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All our meats come from France, the EU and New Zealand for the lamb.

## OUR DISHES



### **HE WHO STEALS AN EGG, STEALS AN OX!!**..... 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.

### **THE NOOK THAT IS NOT IN THE BATHROOM!**..... 26,90€

Duck breast cooked at a low temperature, Sarladaise potatoes, green pepper sauce flambéed with cognac, market salad.



### **BUDDY LIKE PIG !!**..... 31,90€

**The mythical dish of friends!!**

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

### **THE MUST-HAVE DISH FOR FRIENDS!**..... 23,90€

Poultry cordon bleu with coppa and smoked scamorza, homemade garlic-basil tomato sauce, **topping of your choice.**

### **DO YOU LIKE TO EAT WITH YOUR FINGERS??**..... 19,90€

Fresh burger 180 grams Luxembourgish seared on the plancha, candied tomatoes, cheddar, crispy onions, pickles, Baby spinach, spicy American sauce.

**Topping of your choice**



### **ISN'T MY FISH FRESH??**..... 23,90€

Our fish fillet according to the market, homemade ratatouille, mashed potatoes from friends, Kalamata olive sauce vierge.

### **NOTHING BEATS A FREE MEAL!! (VG)**



### *Just kidding!!* .....21,90€

Creamy parmesan risotto , baby vegetables, zucchini flower fritter, arugula, parmesan shavings, garlic-basil tomato sauce, extra virgin olive oil.

Vegetarian dish

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*They're back!!*

## Our famous casseroles!!



### **THE POULTRY CASSEROLE ...** *Our very scoundrel casserole !!*

With red curry and small vegetables, creamy parmesan risotto... **19,90€**

### **THE LAMB SHANK...** *Our bestseller for 10 years!!*

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

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



*(-10 years)*

**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)

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# OUR DESSERTS



## **SHE IS BURNED, NOT BURNED!!** ..... 7,90€

Our caramel crème brûlée with salted butter caramel ice cream.

*To be discovered without moderation!!*

## **IF YOU HEAT ME UP... I MELT!** *A must-have dessert for friends!*

The mishmash of strawberries and raspberries, a chocolate surprise sphere, meringue chips and Toasted almonds, 3 chocolate balls, hot chocolate sauce 68% cocoa... **13,90€**

## **ATTENTION TO YOU!!** ..... **10,90€**

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

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

Our strawberry-raspberry-cherry **profiteroles**, homemade whipped cream with red fruits, toasted almonds,  
Hot chocolate sauce 64% cocoa.

## **DO YOU WANT TO DIGEST QUIETLY??** ..... **8,90€**

Refreshing fresh fruit salad with mint, sabayon au gratin with passion fruit.

## **ARE THERE REALLY 1000 OF THEM??** ..... **10,90€**

Caramelized brick millefeuille, coconut milk and lime cream,  
Strawberries, raspberries and blueberries and lemon zest.

## **DO YOU WANT TO TAKE CARE OF YOUR BREATH??** ..... **2,90€ per piece**

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

*Ask friends for our selection*



## **HOW WOULD YOU LIKE A LITTLE BALL??** ...**€2.90 per scoop**

*Ice cream:* Vanilla, coffee, salted butter caramel, chocolate, hazelnut.

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



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