

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€ the classic or vegetarian tigelle!!



A real moment of sharing!

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

THE CHARCUTIÈRE ..... for Pig and Pig Lovers!!
A mix of charcuterie according to the market with country terrine and rillette 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 tigels delivered directly from Bologna!!**

THE BOARD OF FRIENDS FARCEURS.. [EOS] *The Mix of the House!* ..... **Little 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, **Bad breath : 23.90€**
Served with fig jam.
If you want to know the cheeses of the day... ask your friends!



LES COPAINS D'ABORD

Vegetarian dish

OUR STARTERS



THE EGG THAT LOOKS LIKE ME... *[EOS]So perfect!!* **... As a starter: 13,90€ Main course: 19,90€**
Egg cooked at 64 degrees Meurette style, grandmother's garnish, croutons, red wine sauce simmered for a long time.

WE HAVE FATTENED THE COINCOIN!!
Pan-fried foie gras cutlet, pumpkin cream, chestnut chips, roasted pumpkin seeds, chive oil..... **Starter: €15.90 Main course: €24.90**

FANCY A GOOD SLICE ??? ..... **8,90€**
Country terrine from our artisan butcher, small sweet and sour pickles.



A LITTLE AIR OF NORMANDY!! ..... **13,90€**
Our homemade croquettes with camembert, fig chutney and dried fruit, Market salad with walnut oil.

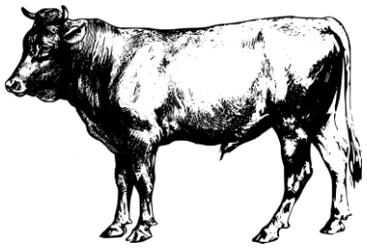
ISN'T IT PERU !! .... **As a starter: 14,90€ As a main course: 23,90€**
Salmon tartare leche de tigre, avocado, mango, pomegranate, homemade cracker.

A LITTLE THOUGHT FOR OUR VEGETARIAN FRIENDS!! Starter: €16.90 Main course: €25.90
Beef whiting tataki, marinated in sesame-soy, endives, Roquefort and pears.



Vegetarian dish

NOTRE BEEF CORNER



The French Terroir Sirloin Steak..... *Very tender and marbled!!* .....

28,90€

Available in several ways, garnish of your choice: Friends' mashed potatoes, homemade fries, market salad
Creamy parmesan risotto, new potatoes, chorizo shells, green beans.

(Garnish supplement=4€)



THE DE FUNES..... A joker 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 GABIN... Obviously to the winemaker!!
A red wine sauce simmered for a long time in the corner of the stove accompanied by its grandmother's garnish,
(bacon, button mushrooms, pearl onions).

THE FERNANDEL ... The nicest in the house!!
cream-port sauce with wild mushrooms.



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 GAINSBOURG... For all those who don't have dates!!
Characterful sauce with farmhouse Munster!

THE BELMONDO..... Like a weeping tiger! 🌶
Red peppers, tabasco, Espelette peppers, Thai sauce!

LES COPAINS D'ABORD

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



OUR DISHES

BUDDY AS A PIG !! ..... 32,90€
The mythical dish of friends!!
Iberian pork pluma, risotto of shells with chorizo, sugar snaps, balsamic honey sauce, piquillo coulis.

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 CORNER THAT IS NOT IN THE BATHROOM! ..... 19,90€
Duck leg confit, potatoes, market salad, green pepper sauce
flambéed with cognac.



UNIQUE IN METZ !! OUR HALAL PIG !! ..... 28,90€
Of course we're messing around!!!
Our beautiful free-range pork chop, pan-fried chanterelles and pâtissons, mashed potatoes from friends,
Madeira sauce.

THE MUST-HAVE DISH FOR FRIENDS! ..... 23,90€
Poultry cordon bleu with Lorraine grey tomme and white ham, cream-port sauce with wild mushrooms, **garnish of your choice**

DO YOU LIKE TO EAT WITH YOUR FINGERS?? ..... 19,90€
Fresh burger 180 grams Luxembourgish seared on the plancha,
Red onion compote, crispy bacon, cheddar, arugula,
pickles, candied tomatoes, smoked mayonnaise.
Topping of your choice



ISN'T MY FISH FRESH??..... 24,90€
Our fish fillet according to the market, variation around cauliflower.
(fritter, pickles, brunoise and cream), chive oil.

NOTHING BEATS A FREE MEAL!! (VG)
Hope makes you live!! ..... 23,90€
Creamy parmesan risotto , baby vegetables, pan-fried wild mushrooms, chestnut slivers, cauliflower fritter, arugula, parmesan shavings, pumpkin cream, chive oil.

Vegetarian dish

LES COPAINS D'ABORD

They're back!!

Our famous casseroles!!





THE BOEUF BOURGUIGNON... *A must-have of the house!!*

Simmered for a long time in the corner of the stove served with its grandmother's garnish (smoked bacon, button mushrooms, pearl onions and carrots) and our famous mashed potatoes of friends ... **23,90€**

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

Cooked at a low temperature and simmered in cider, pan-fried chanterelles, mini vegetables, Creamy parmesan risotto ... **24,90€**

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... **29,90€**

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)

Vegetarian dish

LES COPAINS D'ABORD

OUR DESSERTS



SHE IS BURNED, NOT BURNED!! ..... **7,90€**
Our vanilla crème brûlée accompanied by its apple-pear compote.

MY HEART IS ALL RUNNING! *A must-have dessert for friends!*
Our 68% cocoa chocolate cake baked on demand **(so a little patience!)**
Custard and passion fruit coulis, mango sorbet... **13,90€**

ATTENTION TO YOU!! ..... **10,90€**
The famous Colonel... 3 scoops of lemon sprinkled with vodka and lemon kaffir lime!!

NOTRE BEST SELLER !! .....**11,90€**
Our salted butter caramel profiteroles, homemade caramel whipped cream, toasted almonds, Hot chocolate sauce 64% cocoa.

THE DESSERT!! ... **To be discovered without moderation!!** ..... **9,90€**
Our tiramisu with speculoos!!

TOMORROW I'M ON A DIET!!
Vanilla crème brûlée, caramel profiterole and chocolate sauce, tiramisu with speculoos, espresso or coffee... **13,90€**

TOMORROW I'M ALSO ON A DIET!!
Vanilla crème brûlée, caramel profiterole and chocolate sauce, tiramisu with speculoos, tea or infusions ... **14,90€**

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€ the ball**
Ice cream: Vanilla, coffee, salted butter caramel, chocolate, hazelnut.
Sorbets: Raspberry, lemon, strawberry, cherry, passion fruit.



LES COPAINS D'ABORD