

Carte du midi

Menu

STARTER/MAIN COURSES OU DESSERT

25,00 €

Menu

STARTER + MAIN COURSES + DESSERT

29,00 €

Kids menu

CHIKEN FRIED
FRENCH FRIES OR MASHED POTATOES
PROFITEROLE
13,00€

Entrées

			SUPP/FORMULE
Eggs mayonnaise, Boutargue, salad	6,50 €	Roasted Camembert cheese truffles ✓	21,00 € HF
La Terrine des copains	9,00 €	ROASTED BABY POTATOES WITH ROSEMARY, SALAD	
PORK, CHICKEN LIVERS, PICKLES, SALAD		Burgundy snails x6	12,00 € +2,50 €
Zucchini Fritters ✓	9,00 €	BUTTER, GARLIC, PARSLEY	
LEMON YOGURT, FÊTA CHEESE, BLACK OLIVE POWDER		Salmon Tartar with Sesame	15,50 € +4,50 €
Stir fried razor clam	9,00 €	SOY SAUCE, HOMEMADE GUACAMOLE, COUNTRY BREAD TOAST	
DEGLAZED WITH CHARDONNAY AND LEMON JUICE		Mixed plate	18,50 € +6,50 €
		IBERIAN HAM AND BRIE DE MEAUX, SALAD, PICKLES	

Main Courses

Le Burger Croustillant des Copains	19,50 €	Truffled Coquillettes ✓	25,00 € HF
HOMEMADE FRIED CHICKEN, COLESLAW, CHEDDAR, PICKLES, BURNT ONION MAYONNAISE, HOMEMADE FRENCH FRIES		TRUFFLE CREAM, BUTTON MUSHROOM, PARMESAN	
Roasted aubergine, Parmigiana sauce ✓	19,00 €	Angus rib eye steak 300gr	31,00 € HF
HERBED QUINOA, HOMEMADE BASIL PESTO		HOME-MADE FRENCH FRIES AND BÉARNAISE SAUCE, SALAD	
Fillet of sea bream a la plancha	24,50 €	Crispy Octopus	29,50 € HF
HOMEMADE RATATOUILLE, ROASTED FENNEL, VIRGIN PEA SAUCE AND CHERRY TOMATOES		PAN-FRIED BABY POTATOES, CHERRY TOMATOES, KALAMATA AND RED PEPPERS IN PARSLEY, CREAM OF HERBS, CHORIZO POWDER	
Crispy Iberian Pork Chop	26,50 €		
HOMEMADE MASHED POTATOES WITH ONION CONFIT AND BLACK GARLIC MAYONNAISE			

Desserts

La Tatin des Copains	9,50 €	Poached Pear with vanilla	9,50 €
APPLES AND ISIGNY CREAM		HOT CHOCOLATE AND SLIVERED ALMOND	
Profiteroles	10,00 €	Café or The gourmand	10,50 €
VANILLA ICE CREAM AND GIANDUJA HOT CHOCOLATE		ASSORTMENTS OF MIGNARDISES, ASK LES COPAINS !	
Pavlova Mont Blanc style	10,00 €		
MERINGUE, VANILLA WHIPPED CREAM, CHESTNUT CREAM AND MARRON GLACÉ			

Tous nos plats sont faits maison. Prix nets en euro, service compris

*HF = hors formule