



MENU //

LUNCH MENU FROM
TUESDAY TO SATURDAY

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

BETWEEN PARISIAN BISTRONOMY AND MEXICAN FLAIR, A GOURMET JOURNEY

LUNCH & DINNER SET MENU

49€

Starter / Main Course /
Dessert

LUNCH MENU

MAIN COURSE & DESSERT 29€

Announced by the waiter

5 COURSE DINNER MENU

67€

At the dinner

WINE PAIRING

38€

With the 5 course dinner
menu

♦ STARTERS 13€ ♦

- Crab and watergrass ravioli / Lemon-thyme butter / Hazelnut foam
- Duck foie gras / Celery / Yellow wine / Celery stalks +2€
- Duck breast with pepper / Beets / Smoked yogurt / Persimmon / Black garlic
- Perfect Egg / Shellfish / Cauliflower / Marinière emulsion
- Meagre tiradito / Hibiscus leche de tigre / Citrus condiment / Redmeat & greenmeat radishes

♦ MAIN COURSES 28€ ♦

- Guinead fowl supreme / Shiitake mushrooms / Turnip greens / Meat juice
- Scallops / Jerusalem artichoks / Bergamot / Scallop beard +5€
- Grilled Meagre / Parsnips / Trout egg / Chili oil / Burnt chives
- Crispy veal sweetbreads / Baby spinach / Confit shallot / Labneh cream +10€

Pièce à partager pour deux personnes

- "Txogitxu" rib steak 700G / Pressed celery / Pearl onion +22€/prs
Brown butter bearnaise sauce

♦ NOTRE ASSIETTE DE FROMAGE 13€ ♦

- AOP Ripened cheese plate

♦ DESSERTS 13€ ♦

- Vacherin / Citrus from "Baches" / Clementine sorbet
- Chocolate sweetness / Gingerbread / Salted butter caramel / Hazelnut ice cream
- Hazelnut Dacquoise / Chocolate cream / Coffee espuma / Cocoa sorbet
- Cinnamon roll / Salted butter caramel / Vanilla ice cream
(To be ordered at the beginning)

BEATRIZ
Gonzalez.

Our team will be pleased to adapt your dishes according to
your allergies or intolerances.

Net prices - Service included - All our meat comes from France / Italy / Germany / Netherlands / Ireland / Spain / Poland