



LUNCH MENU  
MAIN COURSE AND DESSERT OF THE DAY 32€  
ANNOUNCED BY THE WAITER  
ONLY AT LUNCH DURING THE WEEK

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ STARTERS ◆

- Scallops / Dashi broth / Confit kombu / Daikon / Miso egg yolk condiment 14
- Gillardeau Oyster / Jerusalem artichoke / Foie gras / Walnuts / Yellow wine 16
  - Marinated beets / Fresh goat cheese / Shallot pickles / Pine nut foam 13
- Smoked duck breast with berries / Carrot mousseline / Coconut / Blood orange sabayon 15

◆ MAIN COURSES ◆

- Filet mignon / Colonnata lard / Cauliflower / Black garlic / Red wine sauce 30
  - Meagre / Roasted carrots / Red kuri squash / Shitake / Mussels / Turmeric broth 26
    - Grilled squid / Black pudding / Seaweed mashed potatoes / Kale cabbage 28
- Crispy veal sweetbreads / Roasted heliantis marjoram / Brocciu / Pork sobresade / Lemon 42

To share for two people

- Txogitxu Ribeye steak / Pressed Jerusalem artichoke and celeri / Truffle / Mushrooms / Blue cheese 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Bachès citrus pavlova / Lemon shizo Cream / Yuzu sorbet 14
- Cinnamon Roll / Salted butter caramel / Vanilla ice cream (*To be ordered at the beginning*) 14
- Guanaja chocolate ganache / Passion fruit / Cocoa tile / Passion fruit sorbet / Passion citron 13
  - Boskoop apples / Lemon spongecake / Buttermilk / Yogurt Granny Smith sorbet 14

**BEATRIZ**  
*Gonzalez.*

We adapt to your intolerances and allergies  
Vegetarians and Vegans,  
Ask us for as special dish !