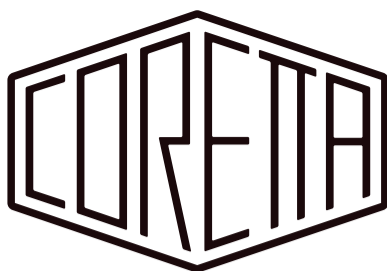


Tasting menu, 5 courses /67€
For dinner, served for the
entire table
Wine pairing /38€



Lunch specials announced daily
Tuesday to Saturday
Lunch menu Main course/Dessert / 32€
Main course / Coffee / 20€

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ MENUS ◆

Starter/Main course or Main course /Dessert / 44€
Starter/Main course/Dessert / 52€

◆ STARTERS ◆

- Potato gnocchi / Parmesan / Meat jus / Truffle shards 15
- Winter roots / Bayonne ham aged 24 months / Hazelnuts foam from Piedmont 16
- Brittany crab / Citrus fruit / Focaccia / Saffron / Sweet potato 17
- Flame seared sea bream gravlax / Jerusalem artichoke / Pomelo / Wild fennel 18

◆ MAIN COURSES ◆

- Griddled cod / Jerusalem Artichoke / Lemongrass / Coriander 29
 - Roasted meagre / Rutabaga / Celery stalk / Bottarga / Miso 31
 - Wild boar loin / Beets / Ginger / Meat jus with pepper berries 30
 - Crispy veal sweetbreads / Parsnip / Cocoa / Watercress / Tamarind (+9€ for the menu) 45
- To share for two people
- Txogitxu Ribeye steak / Roasted salsify / Chanterelles / Potatoes and garlic foam (+10€ for the menu) 48/prs

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Lychee / Biscuit / Poppy seed / Papantla vanilla / Lemon sorbet 15
- Cinnamon roll / Salted butter caramel / Vanilla ice cream (To be ordered at the beginning) 16
- Dacquoise biscuit / Piedmont hazelnut / Guanaja chocolate / Tonka bean / Café "La reserva de tierra" 15
- 70% cocoa chocolate / date fruit / Picual olive oil 16

BEATRIZ
Gonzalez

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