



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
Only for the lunch

5 COURSE DINNER MENU
67€

At the dinner

WINE PAIRING
38€

With the 5 course dinner
menu

◆ STARTERS 13€ ◆

- Pan-seared duck foie gras / Green asparagus / Red shiso /
Chicken broth with galangal +4€
- White asparagus / Line-caught tuna sashimi / Dill condiment / Wakame seaweed
- Green peas / Stracciatella / Parsley-cilantro pesto / Rhubarb / Kalamansi
- Perfect egg / Sobrasada sausage / Corn / Yellow onion / Tortilla
- Meagre tiradito / Hibiscus leche de tigre / Citrus condiment /
Redmeat & greenmeat radishes

◆ MAIN COURSES 28€ ◆

- Challans canette / Carrots / White asparagus / Pak Choï / Meat juice
- Yellowfish / Multicolored cauliflower / Lemongrass marinade / Bonito condiment
- Cod glazed with Kaffa coffee / Green asparagus / Broad beans / Wild garlic
- Crispy veal sweetbreads / Baby spinach / Confit shallot / Labneh cream +10€

Dish to share for two people

- "Txogitxu" rib steak 700G
- Shredded Potatoes / Smoked Mashed Potatoes / Pecorino Crumble / Enoki / Pak Choi +22€/prs
- Brown butter bearnaise sauce

◆ OUR CHEESSE PLATE 13€ ◆

- AOP Ripened cheese plate

◆ DESSERTS 13€ ◆

- Mango Pavlova / Saffron / Madeleine Cookie / Lime
- Gavottes mille-feuille / Pecan cream / Cocoa cookie and sorbet
- Coconut Dacquoise / Coconut-Lime Panna Cotta / Annona 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.