



LUNCH MENU FROM  
TUESDAY TO SATURDAY

MENU //

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
- Potimarron squash / Bottarga / Tuberous chervil / Red curry / Pumpkin seeds / Citron

♦ MAIN COURSES 28€ ♦

- Guinead fowl supreme / Shiitake mushrooms / Turnip greens / Meat juice
- Scallops / Jerusalem artichokes / Bergamot / Scallop beard +5€
- Grilled Lean meat / 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 Brown butter bearnaise sauce +22€/prs

♦ 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.