



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 ◆

- Octopus / Rice noodles / Coriander and Nori / Vanilla champagne sauce 15
- Shellfish / Romaine lettuce gazpachoe / Radishes / Trout eggs 15
- 63° perfect egg / Artichokes / Colonatta lard / Parmesan 13
- Aged beef carpaccio / Cantabrian anchovies / Yuzu / Black garlic / Kalamata 16

◆ MAIN COURSES ◆

- Free range guinea fowl / Green asparagus from Landes / Mushrooms / Yellow wine sauce 30
- Roasted skate wing / White asparagus from Landes / Fava beans / Strawberries from Alpilles 30
- Cod fish / Peas / Seaweed condiments / Potato siphon / Saffron foam 29
- Crispy veal sweetbreads / Chickpea cream / Spring vegetables / Shrimps / Surf and turf jus 44

To share for two people

- Txogitxu Ribeye steak / Truffles french fries / Wild garlic / Txistorra / Parmesan / Pepper Sauce 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Fresh cheese foam / Raspberries / Basil ice cream / Lime 14
- Cinnamon Roll / Salted butter caramel / Vanilla ice cream (*To be ordered at the beginning*) 14
- Chocolate / Crispy coconut / Coconut sorbet / Green cardamom 13
- Gariguettes strawberries / Rhubarb / Gingerbread biscuit / Lemon gel 14

**BEATRIZ**  
*Gonzalez.*

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