



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€ ◆

- Crab and watergrass ravioli / Lemon-thyme butter / Hazelnut foam
- White asparagus / Line-caught tuna sashimi / Dill condiment / Wakame seaweed
- Pepper-crusted duck breast / Blackberries / Beets / Smoked yogurt / Persimmons / Black garlic
- Perfect egg / Sobrasada sausage / Corn / Yellow onion / Tortilla
- Meagre tiradito / Hibiscus leche de tigre / Citrus condiment / Redmeat & greenmeat radishes

◆ MAIN COURSES 28€ ◆

- Guinead fowl supreme / Shiitake mushrooms / Turnip greens / Meat juice
- Yellowtail / Jerusalem artichoke / Bergamot vierge / Champagne sauce
- Grilled "Skrei" Cod / Parsnips / Lobster coral siphon / Trout roe / Burnt chives
- Crispy veal sweetbreads / Baby spinach / Confit shallot / Labneh cream +10€

Dish to share for two people

- "Txogitxu" rib steak 700G / Pressed celery / Pearl onion
Brown butter bearnaise sauce +22€/prs

◆ OUR CHEESSE PLATE 13€ ◆

- AOP Ripened cheese plate

◆ DESSERTS 13€ ◆

- Vanilla biscuit / Granny Smith apple / Salted butter caramel / Cider
- 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.