



LUNCH MENU
FROM TUESDAY TO SATURDAY

ANNOUNCED DAILY BY THE TEAM
DISH OF THE DAY - DESSERT OF THE DAY

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

BETWEEN PARISIAN BISTRONOMY AND MEXICAN FLAIR, A GOURMET JOURNEY

LUNCH & DINNER SET MENU

STARTER / MAIN / DESSERT 49€

5-COURSE DINNER MENU 67€

WINE PAIRING 38€

♦ STARTERS 13€ ♦

- Crab and watercrass ravioli / Lemon-thyme butter / Hazelnut foam
- Pressed duck foie gras / Celery with yellow wine / Celery salad
- Field-grown endives / Bottarga / Vegetable juice / Orange / Hazelnuts
- Perfect Egg / Shellfish / Cauliflower / Marinière emulsion
- Potimarron squash / Iberico pork / Tuberous chervil / Red curry / Pumpkin seeds / Citron

♦ MAIN COURSES 28€ ♦

- Guinea fowl supreme / Salsify / Shiitake mushrooms / Turnip greens / Meat juice
- Grilled scallops / Jerusalem artichokes / Bergamot and almond cream / Beard and champagne sauce +6€
- Grilled Lean meat / Parsnips / Trout egg / Chili oil / Burnt chives
- Crispy veal sweetbreads / Baby spinach / Confit shallot / Labneh cream +10€

To share for two people

- "Txogitxu" rib steak 700G / Potatoe stick / Mushroom tapenade / Béarnaise sauce +22€/prs

♦ CHEESE 13€ ♦

- AOP Ripened cheese plate

♦ DESSERTS 13€ ♦

- Vacherin / Citrus from "Baches" / Chestnut condiment / Clementine sorbet
- Chocolate sweetness / Gingerbread / Salter 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.

Notre équipe se fera un plaisir d'adapter vos
plats selon vos allergies ou intolérances