



LUNCH MENU
FROM TUESDAY TO SATURDAY

ANNOUNCED DAILY BY THE TEAM
DISH OF THE DAY - DESSERT OF THE DAY 29€

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€ ◆

- Marinated sardines / Burnt leeks / Grape pickles / Nori vierge sauce
 - Perfect Egg / Shellfish / Cauliflower / Marinière Emulsion
- Chicken oyster / Lemon-Preserved Pumpkin / Mimolette Cheese / Chicken Broth
- Knife-Cut Beef Tartare / Potato Pickles / Tarragon Condiment / Crispy Shallot

◆ MAIN COURSES 28€ ◆

- Grilled Redfish / Broccoli / Kale Chicharron / Chili Chutney
 - Roasted Half Pigeon / Braised Beets / Cumin Condiment / Meat Jus
- Scallops / Sesame pumpkin squash / Spring onion / Lemongrass fish stock
- Crispy veal sweetbreads / Baby spinach / Confit shallots / Labneh cream

+10€

To share for two people

- "Txogistxu" rib steak 700g / Potato Stick / Mushroom tapenade / Béarnaise sauce

+22€/prs

◆ CHEESE 13€ ◆

- AOP Ripened cheese plate

◆ DESSERTS 13€ ◆

- Mascarpone ice cream / Chicory namelaka / Amaretto / Tiramisu espuma
- Cinnamon roll / Salted butter caramel / Vanilla ice cream (To be ordered at the beginning)
 - Pavlova / Persimmon / Chestnut / Yuzu Sorbet - Kalamensi
- Candied quince - ahumado / Chocolate cream / Muscovado Chantilly cream

BEATRIZ
Guarale

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