



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€ ◆

- Pan-seared duck foie gras / Roasted carrots / Redcurrants
Chicken broth with galangal +4€
- Assorted tomatoes / Sardines in escabèche / Tomato water mist
- Green peas / Stracciatella / Parsley-cilantro pesto / Rhubarb / Kalamansi
- Perfect egg / Sobrasada sausage / Corn / Yellow onion / Tortilla
- Meagre tiradito / Hibiscus leche de tigre / Citrus condiment /
Redmeat & greenmeat radishes

◆ MAIN COURSES 28€ ◆

- Challans canette / Candied fennel / Black radish / Broad beans
Meat jus / Green curry sauce
- Scorpionfish / Baby vegetables / Poivrade artichoke / Wakame / Seafood sauces
 - Cod glazed with Kaffa coffee / White asparagus / Apricot
Carrot-orange sauce
- Crispy veal sweetbreads / Baby spinach / Confit shallot / Labneh cream +10€

Dish to share for two people

- "Txogitxu" rib steak 700G
- Shredded Potatoes / Smoked Mashed Potatoes / Pecorino Crumble / Enoki / Pak Choi +22€/prs
- Brown butter bearnaise sauce

◆ OUR CHEESSE PLATE 13€ ◆

- AOP Ripened cheese plate

◆ DESSERTS 13€ ◆

- Strawberries / Shepherd's Tea Cream / Basil Ice Cream
- Gavottes mille-feuille / Pecan cream / Cocoa cookie and sorbet
- Cherries in kirsch / Roasted vanilla cream / Cocoa cookie / Morello cherry 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.