



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 MENU
MAIN COURSE & DESSERT 29€

Announced by the waiter
Only for the lunch

LUNCH & DINNER SET MENU

Starter / Main or Main / Dessert 39€
Starter / Main Course / Dessert 49€

5 COURSE DINNER MENU
67€

At the dinner

♦ STARTERS ♦

- Perfect egg at 63° / Colonnata bacon / Celeriac and celery / Granny Smith apple
Lemongrass-hazelnut emulsion
- Flame-seared mackerel / Leeks / Anchoïade / Apricot-turmeric vinaigrette
- Multicolored tomatoes / Ajo Blanco / Sardines with Kalamata olives / Black garlic
 - Pork cheek / Mole Negro / Buttermilk / Herb salad

♦ MAIN COURSES♦

- Wild duck / Multicolored Swiss chard / Fig-ancho condiment
Fennel with candied lemon
- Scorpionfish / Paimpol beans / Zhug / Bisque Emulsion
- Fresh Catch of the Day / Hay-Roasted Jerusalem Artichokes / Dill Garnish
Wild Seaweed Consommé
- Crispy-tender veal sweetbreads / Pressed eggplant / Thai basil-miso condiment
Meat jus +10€

Dish to share for two people

- Veal Chop, 400g
- Shredded Potatoes / Smoked Mashed Potatoes / Pecorino Crumble / Enoki / Pak Choi
Black garlic bearnaise sauce

♦ OUR CHEESSE PLATE ♦

- AOP Ripened cheese plate

♦ DESSERTS ♦

- Roasted Mirabelle plums with rosemary / Genoa cake / Rosemary cream / Yogurt sorbet
 - Sollies figs / Chocolate cream / Espelette pepper / Hazelnut financier
- Lemon balm panna cotta / Maple syrup granola / Coconut / Blackberry sorbet
- Cinnamon brioche / Salted butter caramel / Madagascar vanilla ice cream
(to be ordered at the beginning of the meal)

B E A T R I Z
Gonzalez.

Our team will be pleased to adapt your dishes according to
your allergies or intolerances.

Net prices - Service included - All our meat comes from France / Italy / Germany / Netherlands / Ireland / Spain / Poland