



Lunch menu announced by the waiter  
From Tuesday to Saturday  
32€, main course and dessert

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ STARTERS ◆

- Potato gnocchi / Parmesan / Meat jus / Truffle shards 14
- Winter roots / Pata negra / Hazelnuts foam from Piedmont 16
- Duck foie gras from Vendée / Brioche bread / Yuzu / Pickles 15
- Flame-grilled red mullet / Jerusalem artichoke / Pomelo / Wild fennel 14

◆ MAIN COURSES ◆

- Griddled cod / Helianthus / Lemongrass / Coriander 26
- Roasted meagre / Rutabaga / Celery stalk / Bottarga / Miso 31
- Wild boar loin / Beets / Ginger / Meat jus with pepper berries 28
- Crispy veal sweetbreads / Parsnip / Cocoa / Watercress / Tamarind 45

To share for two people

- Txogitxu Ribeye steak / Roasted salsify / Chanterelles / Potatoes and garlic foam 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Freshness of citron and Buddha's hand / Yuzu sorbet / Champagne granita / Sugar disk / Bachès citrus 16
  - Cinnamon roll / Salted butter caramel / Vanilla ice cream (To be ordered at the beginning) 16
- Dacquoise biscuit / Piedmont hazelnut / Guanaja chocolate / Tonka bean / Café "La reserva de tierra" 13
  - Chestnut from Ardèche / Bachès mandarin / Meringue / Papantla vanilla ice cream 15

**BEATRIZ**  
*Gonzalez.*  
Remerciements :

*Pain : Poujauran | Beurre : Isigny-sur-Mer AOP | Viande : Bodega des Pyrénées | Poularde Saint Martory*

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