



LUNCH MENU
MAIN COURSE AND DESSERT OF THE DAY 32€
ANNOUNCED BY THE WAITER
ONLY AT LUNCH DURING THE WEEK

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ STARTERS ◆

- Crab from Brittany / Gold rush zucchini / Verbena / Verjus gel 15
- Green beans / Folfer cherries from Vaucluse / Fresh Almonds / Zucchini / Tonka / Citrus 13
- 63° perfect egg / Cevennes onions / Tomatoes / Oyster mushrooms Shiitake / Girolles / Txistorra 13
 - Heirloom tomatoes / Saint Jean de Luz sardines / Shallots / Miso / Lautrec garlic 14
 - Royal seabream / Hibiscus / Sun-dried tomatoes / Basil / Leche de tigre 14

◆ MAIN COURSES ◆

- Free range guinea fowl / Yellow beans / Black sesame / Yellow wine sauce 29
 - Pollack fish / Spring vegetables / Broccoli / White miso / Fish stock 28
- Cod fish / Violin zucchini from Alpilles / Whelk and Turnip vierge / Cucumber basil condiment 25
 - Crispy veal sweetbreads / Rainbow chard / Chanterelles / Almond yogurt 44

To share for two people

- Txogitxu Ribeye steak / Red Cherry potatoes / Onion petals from Cévennes / Anchovy from Cantabrie 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Apricot from Roussillon / Avola almond biscuit / Puffed quinoa / Green Chartreuse 14
- Cinnamon Roll / Salted butter caramel / Vanilla ice cream (*To be ordered at the beginning*) 14
 - Guanaja chocolate / Hojicha tea / Red fruits / Black sesame 13
 - Madagascar vanilla / Folfer cherries from Vaucluse / Goat cheese / Rosemary 14

BEATRIZ
Gonzalez.

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