



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€ ◆

- Crab and watergrass ravioli / Lemon-thyme butter / Hazelnut foam
- White asparagus / Line-caught tuna sashimi / Dill condiment / Wakame seaweed
- Pepper-crusted duck breast / Blackberries / Beets / Smoked yogurt / Persimmons / Black garlic
- Perfect egg / Sobrasada sausage / Corn / Yellow onion / Tortilla
- Meagre tiradito / Hibiscus leche de tigre / Citrus condiment / Redmeat & greenmeat radishes

◆ MAIN COURSES 28€ ◆

- Challans canette / Carrots / White asparagus / Wild garlic / Meat juice
- Yellowfish / Multicolored cauliflower / Lemongrass marinade / Bonito condiment
- Grilled "Skrei" Cod / Parsnips / Lobster coral siphon / Trout roe / Burnt chives
- 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€ ◆

- Mango Pavlova / Saffron / Madeleine Cookie / Lime
- Gavottes mille-feuille / Pecan cream / Cocoa cookie and sorbet
- Coconut Dacquoise / Coconut-Lime Panna Cotta / Annona 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.