



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€** ◆

- Shrimp and Pork Gyoza / Chicken and Lemongrass Broth / Yellow Zucchini / Kimchi
 - Assorted tomatoes / Sardines in escabèche / Tomato water mist
- Green peas / Stracciatella / Parsley-cilantro pesto / Rhubarb / Kalamansi
 - Perfect egg / Sobrasada sausage / Corn / Yellow onion / Tortilla
- Kombujime Mackerel / Green Tomatillo / Creamy Avocado / Pineapple / Jalapeño

◆ **MAIN COURSES 28€** ◆

- Challans Canette / Black Radish / Fava Beans / Beets / Melon / Meat Juice
Green Curry Sauce
- Scorpionfish / Baby vegetables / Poivrade artichoke / Wakame / Seafood sauces
- Cod Glazed with Kaffa Coffee / Brocoletti / Fennel with Orange / Spring Onions
 - 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)

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