



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

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ STARTERS ◆

- Pointed cabbage / Colonnata lard / Tahini / Buckwheat / Meat juice 13
- Black mullet tiradito / Multicolored radishes / Verjus / Finger lime 16
- 63° Perfect egg / Porcini mushroom / White sauce / Hazelnut / Onion from Cévennes 15
- *Favorite recipe from Le Parisien Week-End newspaper, November 16-17, 2024*
- Smoked eel / Lady Godiva squash / Pomelos / Espelette peper 14

◆ MAIN COURSES ◆

- Sébaste from Brittany / Jerusalem artichoke / Beets / Parsley / Fish broth 25
- Brittany scallops / Parsnip / Coffee "La reserva de tierra" / Pistachio / Calamansi 31
- Mallard duck / Romanesco cabbage / Salsify / Rosemary / Meat juice / Pepper berries 28
- Crispy veal sweetbreads / Squash / Thai spring onion / Coriander / Sesame oil 45

To share for two people

- Txogitxu Ribeye steak / Potato Gnocchi / Shiitake mushrooms / Béarnaise sauce 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Freshness of citron and Buddha's hand / Yuzu sorbet / Champagne granita / Sugar disk / Bachès citrus 14
- Cinnamon roll / Salted butter caramel / Vanilla ice cream (To be ordered at the beginning) 15
- Black rice from the Po Valley / Chantecler apple / Brittany cider / Crunchy cacao 15
- Papantla Vanilla / Cocoa nib ice cream / Pecan nuts / Chocolate biscuit 14

BEATRIZ
Gonzalez.

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