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 MENU MAIN COURSE & DESSERT 29€	LUNCH & DINNER SET MENU	5 COURSE DINNER MENU 67€
Announced by the waiter Only for the lunch	Starter / Main or Main / Dessert 39€ Starter / Main Course / Dessert 49€	At the dinner

♦ STARTERS ♦

- Perfect egg at 63° / Colonnata bacon / Celeriac and celery / Granny Smith apple
Lemongrass-hazelnut emulsion

- Flame-seared mackerel / Leeks / Anchoïade / Apricot-turmeric vinaigrette

- Multicolored tomatoes / Ajo Blanco / Sardines with Kalamata olives / Black garlic

- Pork cheek / Mole Negro / Buttermilk / Herb salad

♦ MAIN COURSES♦

- Wild duck / Multicolored Swiss chard / Fig-ancho condiment
Fennel with candied lemon

- Scorpionfish / Paimpol beans / Bacon /Zhug / Bisque Emulsion

- Fresh Catch of the Day / Hay-Roasted Jerusalem Artichokes / Dill Garnish
Wild Seaweed Consommé

- Crispy-tender veal sweetbreads / Pressed eggplant / Thai basil-miso condiment +10€
Meat jus

Dish to share for two people
- Veal Chop, 400g
Shredded Potatoes / Smoked Mashed Potatoes / Pecorino Crumble / Enoki / Pak Choi
Black garlic bearnaise sauce

♦ OUR CHEESSE PLATE ♦

- AOP Ripened cheese plate

♦ DESSERTS ♦

- Roasted Mirabelle plums with rosemary / Genoa cake / Rosemary cream / Yogurt sorbet

- Sollies figs / Chocolate cream / Espelette pepper / Hazelnut financier

- Lemon balm panna cotta / Maple syrup granola / Coconut / Blackberry sorbet

- Cinnamon brioche / Salted butter caramel / Madagascar vanilla ice cream
(to be ordered at the beginning of the meal)

BEATRIZ 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