



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€ ◆

- 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 28€ ◆

- Half a pigeon / Multicolored Swiss chard / Fig-ancho condiment
Fennel with candied lemon
- Scorpionfish / Green beans with butter / Zhug / Bisque emulsion
- Grilled hake / Paimpol coconut / Smoked bacon and basil pesto / Fish stock emulsion
- Crispy-tender veal sweetbreads / Pressed eggplant / Thai basil-miso condiment
Meat jus +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€ ◆

- Roasted Mirabelle plums with rosemary / Genoa cake / Rosemary cream / Yogurt sorbet
- Solies figs / Chocolate cream / Espelette pepper / Hazelnut financier
- Drôme peaches / Orange biscuit / Peach and orange blossom sorbet
- Cinnamon brioche / Salted butter caramel / Madagascar vanilla ice cream
(to be ordered at the beginning of the meal)

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