



LUNCH MENU
MAIN COURSE AND DESSERT OF THE DAY 32€
ANNOUNCED BY THE WAITER
ONLY AT LUNCH DURING THE WEEK

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ STARTERS ◆

- Octopus / Rice noodles / Coriander and Nori / Vanilla champagne sauce 15
- Green asparagus from Landes / Haddock / Lemon sabayon 15
- 63° perfect egg / Artichokes / Colonatta lard / Parmesan 13
- Beef tataki / Fois gras cream / Kalamata / Daikon / Capers 16

◆ MAIN COURSES ◆

- Free range guinea fowl / Green asparagus from Landes / Mushrooms / Yellow wine sauce 30
- Roasted skate wing / Sautéed broad beans / Candied rhubarb / Alpilles strawberries / Smoked milk 30
- Cod fish / Peas / Seaweed condiments / Potato siphon / Saffron foam 29
- Crispy veal sweetbreads / White asparagus from Landes / Wild Garlic / Mushrooms / Nuts 44

To share for two people

- Txogitxu Ribeye steak / Mashed potatoes / Caper virgin sauce / Mushroom sauce / Béarnaise 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Fresh cheese foam / Raspberries / Basil ice cream / Lime 14
- Cinnamon Roll / Salted butter caramel / Vanilla ice cream (*To be ordered at the beginning*) 14
- Abinao chocolate foam / Barbados rum and banana ice cream / Cacao tile / Candied orange 13
- Rhubarb / White pepper / Pink berries / Hibiscus / White chocolate / Yuzu sorbet 14

BEATRIZ
Gonzalez.

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