LANSON & BEATRIZ GONZALEZ MENU

MARKED COMPOSITION
STARTER – MAIN COURSE – DESSERT 65€

CORETTA

LUNCH MENU
FROM TUESDAY TO SATURDAY

ANNOUNCED DAILY BY THE TEAM
DISH OF THE DAY - DESSERT OF THE DAY 29€

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

BETWEEN PARISIAN BISTRONOMY AND MEXICAN FLAIR, A GOURMET JOURNEY

LUNCH & DINNER SET MENU
STARTER / MAIN / DESSERT 49€

5-COURSE DINNER MENU 67€
WINE PAIRING 38€

♦ STARTERS 13€ ♦

Crab and watercress ravioli / Champagne lemon thyme butter / Hazelnut foam +6

Pressed duck foie gras / Celery with yellow wine / Celery salad +6

- Flame-grilled mackerel / Burnt leeks / Grape pickles / Nori vierge sauce

- Perfect Egg / Shellfish / Cauliflower / Marinière Emulsion

- Knife-Cut Beef Tartare / Potato Pickles / Tarragon Condiment / Crispy Shallot

- Pie in a crust / Mallard / Pork / Duck liver / Vegetable pickles

♦ MAIN COURSES 28€ ♦

Caponized poultry / Conchiglioni stuffed with salsify / Truffled chestnut / Poultry juice +6€

Grilled scallops / Jerusalem artichokes / Bergamot and almond cream / Beard and champagne sauce +6€

- Grilled Redfish / Broccoli / Kale Chicharron / Chili Chutney / Lobster sauce

- Crispy veal sweetbreads / Baby spinach / Confit shallots / Labneh cream +10€

,

To share for two people

+22€/prs

- “Txogistxu” rib steak 700g / Potato Stick / Mushroom tapenade / Béarnaise sauce

♦ CHEESE 13€ ♦

- AOP Ripened cheese plate

♦ DESSERTS 13€ ♦

Vacherin / Citrus from Bachès / Chestnut condiment / Clementine sorbet +4€

Chocolate sweetness / Gingerbread / Salted butter caramel / Hazelnut ice cream +4

- Hazelnut dacquoise / Chocolate cream / Coffee espuma / Cocoa sorbet

- Cinnamon roll / Salted butter caramel / Vanilla ice cream (To be ordered at the beginning)

BEATRIZ Gonzalez

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

Prix nets - Service compris - Toutes nos viandes proviennent de France / Italie / Allemagne /Espagne