



MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ STARTERS ◆

- Crab from Brittany / Gold rush zucchini / Verbena / Verjus gel 15
- Green beans / Folfer cherries from Vaucluse / Fresh Almonds / Zucchini / Tonka / Citrus 13
- 63° perfect egg / Cevennes onions / Tomatoes / Oyster mushrooms Shiitake / Girolles / Txistorra 13
  - Heirloom tomatoes / Saint Jean de Luz sardines / Shallots / Miso / Lautrec garlic 14

◆ MAIN COURSES ◆

- Free range guinea fowl / Yellow beans / Black sesame / Yellow wine sauce 29
  - Pollack fish / Spring vegetables / Broccoli / White miso / Fish stock 28
- Cod fish / Violin zucchini from Alpilles / Whelk and Turnip vierge / Cucumber basil condiment 25
  - Crispy veal sweetbreads / Rainbow chard / Chanterelles / Almond yogurt 44

To share for two people

- Txogitxu Ribeye steak / Red Cherry potatoes / Onion petals from Cévennes / Anchovy from Cantabrie 98

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Apricot from Roussillon / Avola almond biscuit / Puffed quinoa / Green Chartreuse 14
- Cinnamon Roll / Salted butter caramel / Vanilla ice cream (*To be ordered at the beginning*) 14
  - Guanaja chocolate / Hojicha tea / Red fruits / Black sesame 13
- Madagascar vanilla / Folfer cherries from Vaucluse / Goat cheese / Rosemary 14

**BEATRIZ**  
*Gonzalez.*

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