



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 ◆

- Smoked eel / Roasted celeriac with miso / Black sesame / Shizo 14
- 63° perfect egg / Cep purée / Jerusalem artichoke / Buckwheat Parmesan emulsion / Colonnata lard 13
 - Salmon gravlax / Kohlrabi / Cardamom cream / Dulce gel / Nasturtiums 14
- Calf's head / Picual-Marinated chanterelles / Gribiche / Multicolored radishes / Oysters 13

◆ MAIN COURSES ◆

- Squab from Gers / Chervil root / Lard / Walnut pesto / Cranberries / Lovage emulsion 30
- Cod fish / Mash Kabocha / Butternut squash / Tactarius mushrooms / Spring onions / Reduced broth 28
 - Snacked Scorpion fish / Crushed helianthis / Herbs ravioli / Blood orange and chasselas sauce 28
- Crispy veal sweetbreads / Chestnut-Hazelnut gnocchi / Butternut squash / Parsley / Wild mushrooms 42

To share for two people

- Txogitxu Ribeye steak / Roasted parsnip / Tarragon Spongecake / Eringi / Mushroom duxelle / Garlic 89

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Exotic pavlova / coconut sorbet / Candied pineapple / Mango passion fruit 14
- Cinnamon Roll / Salted butter caramel / Vanilla ice cream (*To be ordered at the beginning*) 14
 - Smoked pear / Walnut ice cream / Williams pear espuma 13
- Candied quinces / Guanaja chocolate ganache / Cocoa sorbet / Umeboshi jam 14

BEATRIZ
Gonzalez.

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