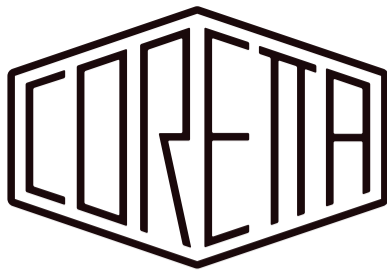


Tasting menu, 5 courses / 67€
For dinner, served for the
entire table
Wine pairing / 38€



Lunch specials announced daily
Tuesday to Saturday
Lunch menu Main course/Dessert / 32€
Main course / Coffee / 20€

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ MENUS ◆

Starter/Main course or Main course /Dessert / 44€
Starter/Main course/Dessert / 52€

◆ STARTERS ◆

- Potato gnocchi / Tomatillo espuma / Pumpkin seeds / Coriander / Parmesan 15
- Gravlax salmon / Green asparagus from Provence / Roasted kumquat / Einkorn wheat / Grana padano 16
 - Brittany crab / Citrus fruit / Focaccia / Saffron / Sweet potato 17
- Flame seared royal sea bream / Jerusalem artichoke / Pomelo / Wild fennel 18

◆ MAIN COURSES ◆

- Griddled cod / Fava beans / Green watercress curry / Pak Choi cabbage / Meat jus 29
 - Cuttlefish from Brittany / White asparagus from Landes / Kombu / Kale (+3€ for the menu) 31
 - Veal sirloin / Multicolored swiss chards / Cauliflower / Piedmont / Hazelnuts / Meat jus 30
- Crispy veal sweetbreads / Parsnip / Cocoa / New Zealand spinach / Tamarind (+9€ for the menu) 45

To share for two people

- Txogitxu Ribeye steak / Potatoes / Oyster mushrooms / New Zealand spinach / Mustard (+10€ for the menu) 48/prs

◆ CHEESE ◆

- AOP Ripened cheese plate 12

◆ DESSERTS ◆

- Lychee / Biscuit / Poppy seed / Papantla vanilla / Lemon sorbet 15
- Cinnamon roll / Salted butter caramel / Vanilla ice cream (To be ordered at the beginning) 16
- Dacquoise biscuit / Piedmont hazelnut / Guanaja chocolate / Tonka bean / Café "La reserva de tierra" 15
 - 70% cocoa chocolate / date fruit / Picual olive oil 16

BEATRIZ
Gonzalez

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