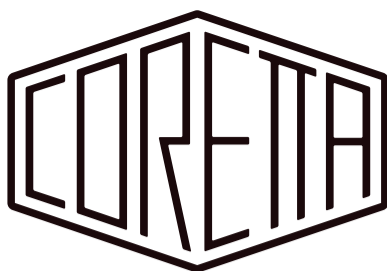


Tasting menu, 5 courses / 67€  
For dinner, served for the  
entire table  
Wine pairing / 38€



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 / Jerusalem Artichoke / Lemongrass / Coriander 29
- Cuttlefish from Brittany / White asparagus from Landes / Kombu / Kale / Bottarga (+2€ for the menu) 31
- Veal sirloin / Multicolored swiss chards / Cauliflower / Piedmont / Hazelnuts / Meat jus 30
- Crispy veal sweetbreads / Parsnip / Cocoa / Watercress / Tamarind (+9€ for the menu) 45

To share for two people

- Txogitxu Ribeye steak / Roasted salsify / Chanterelles / Potatoes and garlic foam (+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 !