



LUNCH MENU
LUNCH DISH AND LUNCH DESSERT

30€

ANNOUNCED BY THE WAITER

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ AT BEGINNING, TO SHARE ◆

- Puglia Burrata / Old Kind of Tomatoes / Basil and Lemon oil 12
- Delicatessen Board : Beef Cecina and Iberic Pork 16
- Cheese Board : Corsican Sheep Cheese / Petit Gaugry of Gaugry's House / Cherry Marmelade 17

◆ STARTERS ◆

- 63°C Egg / Poivrade Artichoke / Greengage Plum / Bigorre Bacon 12
- Parme Ham Broth / Onion Marmade / 12 Month Comté / Cantabrie anchovies / Seeds Bread 12
- Skipjack Tuna Tataki / Fennel / Ginger/ Fishbone Juice / Fresh herbs 14
- Peppered and Smoked Duck Breast / Wild Blueberries / Greek Yogurt / Beet 13

◆ MAIN COURSES ◆

- Octopus a la plancha / Saffron Risotto / Snacked Leeks / Squid Ink Lacquering / Earth-Sea Juice 26
 - Simmenthal Beef Sirloin / Mushroom Ballotine / Cabbage / Buckwheat / Blue cheese Emulsion 27
 - Roasted Hake Fish with Savoray / Paimpol White Beans / Oyster Mushroom / Bok Choi / Lobster bisque 24
 - Crispy Sweetbreads / Carrots-Paprika / Onion petals / Spinach / Mirabelles 32
 - Roasted veal chop / Potatoes with Red Miso / Stoved Cep / Sesame / Parmesan 60
- (Pièce à partager, pour deux personnes)

◆ DESSERTS AND CHEESE ◆

- Cheese Plate : Corsican Sheep Cheese / Petit Gaugry of Gaugry's House / Cherry Marmelade 10
- Roasted Sollies Fig with Honey / Lemon Curd / Caramelized Pecan Nuts / Yoghurt Sorbet 12
- Cinnamon Roll / Salted Butter Caramel / Vanilla ice cream (à commander en début de repas) 11
- Tiramisu Espuma / Kafa coffee biscuit / Melted Guanaja Chocolate 10
- Quetsches Plum Puff Pastry Tart / Light vanilla cream / Coconut Sorbet 11

Vegetarians and Vegans,
Ask us for as special dish