



LUNCH MENU  
LUNCH DISH AND LUNCH DESSERT

30€

ANNOUNCED BY THE WAITER

MENU //

BISTROT & GOOD LIVING

151 BIS RUE CARDINET, 75017 PARIS

◆ POUR COMMENCER, A PARTAGER ◆

- El Real Guacamole y Totopos SIGNATURE 10
- Sardines Sashimi / Kalamansi Condiment / Chili Oil / Raspberry 14
- Delicatessen Board / Paleta Bellota / Iberic Ham 16
- Cheese Board / Fourme d'ambert / Moelleux du Revard / Black sesame caramel 17
- Old Tomatotes / Reserve Xeres Vinegar Pedro Jimenez 9

◆ ENTRÉES ◆

- Thai Remoulade Celery / Green Mango / Wasabi / Smoked RazorClams / Vierge Peanut Coriander 11
- Stoved duck foie gras / Corn and Basilic Cream / Zucchini / Meat Juice with currant 14
- Grilled Langoustine / Marinated watermelon / White Peach with vinegar / Ioded Cucumber Foam 15
- Trout Gravelax / Kohlrabi Cabbage Carpaccio / Radish / Cold Cardamom Emulsion 12

◆ PLATS ◆

- Royal Seabream / Paimpol Beans- sage / Red peppers / Cress-Pistachio / Soubressade emulsion 25
  - Roasted MonkFish with Cecina / Glazed Cauliflower / Sautéed Snow Peas / Bok choy Cabbage / Apricot 26
  - Landes Duck Breast / Mini Beet / Chard / Hibiscus / Kalamata Crumble 24
  - Signature Sweet Bread / Chanterelles / Green Beans / Mashed mushrooms / Candied shallots 32
  - Txogitxu Rib steack / Fried Gnocchis / Aragula / Parmeggiano / Choron sauce 88
- (For two people to share)

◆ DESSERTS ET FROMAGES ◆

- Cheese plate moelleux du Revard / Fourme d'Ambert / Black sesame Caramel 10
- Rhum Baba / Tonka Chantilly / Peach 11
- Cinnamonn Roll / Salted and buttered Caramel / Vanilla Ice Cream (Orders at the beginning) 11
- Vaucluse Apricot Pie / White Chocolate Ganache / Vanilla Cream / Coconuts Sorbet 12
- Chocolate Ganache / Almonds crumble / Cocoa Nibs / Chocolate Sorbet 10

Vegetarians and Vegans,  
Please Ask us for as special dish