



OMA

엄마

CHÂTEAU
des Fleurs
PARIS
CHAMPS ÉLYSÉES

— ◆ —
THE MENU

• 19 RUE VERNET 75008 PARIS •

OMA

엄마

Starters

“Mandou” garnished with meat 7 pieces | 17
(Korean dumpling)

Marinated sardines | 14
white radish marinated in rice vinegar,
fresh coriander, buckwheat seeds

Roasted onions | 12
Parmesan-Gorgonzola cheese cream,
balsamic honey vinegar reduction, roasted pistachios

Citrus fruits salmon | 17
pink peppercorn, cashew nut with spring onion oil

Cabbage steak | 12
Comte cheese, candied onion

Main Courses

“Oma” rice | 23
with seaweed, soft-boiled egg, sesame and pickled radish

Korean beef tartare | 29
with fresh spinach and onion sauce

Veal sweetbreads | 39
candied lemon and onion,
fresh lemon balm and fried onion

“Mulhué” | 30
served with raw fish, vegetables, glazed broth (*spicy)

Pork belly cooked in three-ways | 22
served with honey cream, thyme, onion, mustard sauce,
braised sucrine lettuce with gochujang

Bibimbap | 20
filled with white cabbages, carrots, red onions, beetroots,
seaweed, gochujang, spring onion and miso sauce

Desserts

Selection of cheeses | 16



Blueberry Pie | 15
spicy chocolate ganache

Roasted apple | 10
pistachio

Red fruits selection | 16

Mi-cuit chocolate cake | 13
hazelnut caramel



Bar Menu

18H-22H

“Mandou” filled with meat 5 pieces | 14
(Korean dumpling)

Pickled Mackerel in vinegar | 17
ginger and spring onion

Crispy tempura monkfish | 13
leeks with onion sauce

Poultry terrine | 10
with fresh garlic

