



OMA

엄마

CHÂTEAU  
*des Fleurs*  
PARIS  
CHAMPS ÉLYSÉES

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THE MENU

• 19 RUE VERNET 75008 PARIS •

# OMA

엄마

## Starters

**Mackerel Kimbap** 고등어 김밥 | 18  
pepper sauce, wasabi shoots, ginger, chives,  
marinated radishes, wasabi

**Seabass ceviche** 농어세비체 | 19  
ponzu, pickled radish, buckwheat, sesame oil

**Roasted onions** 양파구이 | 12  
Parmesan-gorgonzola, balsamic vinegar reduction,  
honey and roasted pistachios

**Yukhué, Korean beef tartare, brioche braid** 육회 | 19  
aïoli mayonnaise, parmesan, gochujang sauce

**Fried Shitake Mushrooms** 표고버섯 튀김 | 16  
teriyaki sauce, green chilies



## Main Courses

**OMA Rice** 버터 장조림밥 | 25  
beef chucks, poched egg, seaweed, sesame, marinated radish

**Mulhué** 물회 | 31  
raw fish, vegetables, spicy iced broth

**Pan-Seared Duck Breast** 오리 | 36  
Yuzu-kosho, wasabi shoot, pickled radish,  
potatoes millefeuille

**K-Chicken** 닭튀김 | 24  
rice, butter Gochujang,  
romaine lettuce salad, Wasabi mayonnaise

**Souyuk-Pork from the South-West** 돼지 수육 | 24

**OMA Style**  
braised sucrine lettuce, baby pea shoots

**Capellini with clams** 조개, 김파스타 | 29  
two seaweed pesto sauce, Dashi seaweed,  
nori seaweed, coriander



## Desserts

**Aged 18-month Comté** | 13  
yuzu jam



**Yuzu cheesecake** 유자 치즈케익 | 13  
lemon crumble

**Mont-Blanc by Angelina** 몽블랑 | 14

**OMA's Chocolate cake** 초콜렛케익 | 11



Meat origin displayed in the restaurant dining room

