

*At Le K restaurant, dishes are designed to be shared :
they arrive at the table gradually,
creating a friendly and gourmet rhythm.*

UMAMI LUNCH MENU

49€

Starter - Main course - Dessert

To (re)discover every lunchtime

Except on public holidays - Drinks not included

*Net prices in euros ; service included
List of allergens upon request*

SNACKING

TANGY MUSHROOMS

Ponzy sauce

8 €

EDAMAME

Salty

Spicy

8 €

10 €

TEMPURA

Prawns with ponzu sauce

Vegetables, ponzu sauce

Prawns and vegetables, ponzu sauce

19 €

17 €

20 €

GYOZAS - 5 PIECES

Chicken, ponzu sauce

Prawns, ponzu sauce

Vegetables, ume sauce

13 €

16 €

12 €

BUNS PORTION

Beef cheek confit with miso, ginger & barbecue sauce, kimchi

Cod tempura, herbs mayonaise and pickles

10 €

9 €

SKEWERS - 2 PIECES

Slow cooked pork belly (24h), glazed in the Korean style

Beef and cheese skewers

14 €

16 €

KARAAGE CHICKEN

Fried pieces of chicken legs

Korean style karaage, marinated cabbage

22 €

22 €

Net prices in euros ; service included

STARTERS

MISO SOUP

8 €

TUNA TATAKI

Shiso pesto, coriander, wasabi

Akami version 24 €

Otoro version 29 €

ROCK SHRIMP TEMPURA

Fried shrimp with a spicy mayonnaise

24 €

PEAS & WASABI

*Pea and wasabi purée, Slow cooked pork belly,
Crunchy japanese bread, Pea and Granny Smith apple dressing*

21 €

Net prices in euros ; service included

SUSHIS

MAKIS - 8 PIECES

| | |
|---|------|
| <i>Vegetables</i> | 10 € |
| <i>Spicy tuna</i> | 16 € |
| <i>Salmon, cream cheese and mango chutney</i> | 16 € |

CALIFORNIA ROLLS - 8 PIECES

| | |
|---|------|
| <i>Salmon tobiko - avocado</i> | 22 € |
| <i>Teriyaki salmon - shrimp tempura</i> | 32 € |
| <i>Lobster - avocado</i> | 38 € |
| <i>Kobe - avocado</i> | 40 € |
| <i>Tuna</i> | 35 € |

NIGIRIS - 2 PIECES

| | |
|--------------------------------------|------|
| <i>Salmon - Sea bass - Sea bream</i> | 9€ |
| <i>Salmon eggs - Red tuna</i> | 12 € |
| <i>Tuna Belly</i> | 17 € |
| <i>Wagyu</i> | 19 € |
| <i>Kobe</i> | 22 € |

SUSHIS ASSORTMENTS

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|---|-------|
| <i>Today's selection : nigiris, sashimis, makis, California rolls</i> | |
| <i>20 pieces</i> | 55 € |
| <i>40 pieces</i> | 110 € |
| <i>60 pieces</i> | 165 € |

Net prices in euros ; service included

CAVIAR FROM MAISON CASPARIAN

CAVIAR

50g
125g

150 €
340 €

CASPARIAN WAFFLES

Potato waffle, whipped cream and yuzu, caviar (20g)

45 €

TUNA AND CAVIAR

Avocado cream, red tuna and caviar (15g)

50 €



This family-run company specializing exclusively in caviar selects sturgeon eggs of exceptional quality, renowned for their delicate textures and flavours.

Each box is the result of artisanal know-how and a constant demand for quality, offering amateurs as well as connoisseurs a unique taste experience.

Net prices in euros ; service included

MAIN COURSES

MEATS

| | |
|---|-------------------|
| Wagyu beef gyudon , <i>confit onions and egg yolk</i> | 41 € |
| Wagyu burger , <i>with sweet potatoes fries</i> | 50 € |
| Black Angus beef flank , <i>smoked mash potatoes, miso, sansho pepper sauce</i> | 38 € |
| Piece of meat of the moment , <i>grilled on the Hibachi</i> | (price per 100gr) |
| <i>Side of your choice</i> | |
| <i>Sauce of your choice : Sancho pepper sauce, yakiniku meat juice, or miso Béarnaise</i> | |

FISHES

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|---|------|
| Shirashi , <i>catch of the day, rice and avocado</i> | 37 € |
| Catch of the day , <i>shitake mushroom caramel, grilled asparagus, citrus fruits condiment</i> | 41 € |
| Black cod , <i>peas and wasabi, wild garlic butter</i> | 38 € |

SIDE DISHES

| | |
|-----------------------------|------|
| <i>Plain rice</i> | 7 € |
| <i>Rice with yuzu kosho</i> | 9 € |
| <i>Umami salad</i> | 10 € |
| <i>Sweet potato fries</i> | 12 € |

Net prices in euros ; service included

PREMIUM JAPANESE MEATS

WAGYU BEEF

Grilled Wagyu on the Hibachi - 150 gr

120 €

KOBE BEEF

Grilled Kobe on the Hibachi - 170gr

170 €

*Exceptionnal meats from the land of the rising sun,
from cattle raised with particular attention,
which gives them an unrivaled tenderness and an unique flavor.*

Net prices in euros ; service included

DESSERTS

MOCHIS

Flavours according to arrival

6€

DAIFUKU

Flavours according to arrival

6€

PISTACHIO AND YUZU TARTELETTE

12€

COCOA POD

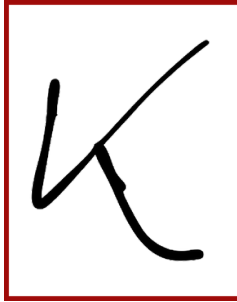
Chocolate from Vietnam and cherry morello

12€

MATCHA PAVLOVA

12€

Net prices in euros ; service included



THANKS

Terre de Provence · Cultivateurs de Sens ·
Paro, Poissonnerie & Fruits de mer · Boucherie Capucines ·
Maison Casparian · Umami · Nishikidori · Santop

ORIGIN

Beef : Japan / Germany / USA / France

Poultry : France

Pork : France

Lobster : Canada



**RELAIS &
CHATEAUX**