



CUISINE

PARIS - TOKYO

Perched above the Parisian rooftops, KONG offers fusion cuisine, blending French elegance with Japanese exoticism. Discover a breathtaking setting with a panoramic view of the Seine and the Pont Neuf. Each bite is an adventure, a journey between two cultures, in a futuristic and chic setting.





BOOKING



KONG PLATE

LA CARTE

LUNCH MENU

Tuna tartar - Beef skewers - Crispy prawns from Madagascar - Chicken spring rolls, sweet & sour black sauce - Salmon and beetroot crudo 39

SNACK

Edamame spicy 8

Edamame with salt flower 8

STARTERS

Crab and avocado maki 24

Sea bass ceviche, cucumber & salmon eggs 21

Crispy prawns from Madagascar, chili ponzu sauce 22

Small japanese spaghetti "Udon" with chanterelle mushrooms 22

Duck spring rolls, sweet & sour black sauce 21

Mango Tuna Rolls 22

Tuna Tartar, avocado "hot & spicy" 26

Spring salad - asparagus, avocado and sucrine, summer truffle vinaigrette 19

Kong tuna crispy rice 20

Prawn and crab ravioli, scampi emulsion 26

"Wagyu" beef tataki, summer truffled ponzu sauce, shiso 26

Crispy Lobster 24

MAIN COURSES

Chicken breast with ginger, miso aubergine confit 31

Tartare of beef "Angus" japanese style, tenderloin cut, broken summer truffle 32

Roasted duck breast with Sichuan berries	37
Château filet "Angus", black pepper sauce	41
"Wagyu" beef, new style béarnaise sauce	60
Braised octopus, pear teriyaki and shiso sweet potato	36
"Obsiblu" prawns and grilled asparagus	36
Black cod with miso, wakame, sesame	48
Japanese spaghetti "Udon" with lobster	45

GARNITURES

Flavoured white rice	8
Pont Neuf fries	8
Mashed potatoes	8
Spinach salad	8
Roasted miso chard	8
Kale mi-cuit, garlic and sesame	8

DESSERTS

Banana pavlova, rhubarb and shiso, whipped cream	16
Mango salad & coconut sorbet	15
Carrément chocolat Pierre Hermé	17
2000 Feuilles Pierre Hermé	17
Cheesecake Suzette Pierre Hermé	17
Tarte Duo Fraise & Yuzu Pierre Hermé	17
Ice cream or Sorbet	
<i>Ice cream : Vanilla, Chocolate, Coconut</i>	
<i>Sorbet : Strawberry, Mango, Lime</i>	14

BOOK A TABLE



BAR

SPICES, APHRODISIACS, SPARKLING

The atmosphere of the KONG bar combines the intimate character of a cocktail bar with the refinement and elegance of a palace bar.



KONG COCKTAILS

SAKURA SHISO

Dark rum & Cachaça Tijuca infused with shiso -
Umeshu - Verjuice - Peach bitter 18

MUSASHI

Gin Hendrick's infusion with coconut oil - Rose syrup -
Litchi - Lemon 20

GEISHA

Vodka - Rose syrup - Strawberry puree - Champagne 20

TOKYO SPRITZ

Champagne - Basil - Yuzu Liqueur 20

HARA-KIRI

Mezcal - Chili pepper - Cucumber - Elderflower and
satay salt 18

ASIAN PORN STAR MARTINI

Vodka - Sake infusion Vanilla from Madagascar -
Passion fruit 18

CLASSIC COCKTAIL

We happily prepare classic cocktails:

Mojito, Caïpirinha, Caïpiroska, Spritz, dry martini,
Cosmopolitan, Pina colada, Sex on the beach,
Amaretto sour, Black russian... 19

CHAMPAGNE COCKTAIL

BELLINI

Champagne - Peach cream - Peach purée 25

ROSSELINI

Champagne - Strawberry cream - Red fruit puree 25

SAINT GERMAIN SPRITZ

Champagne - Saint Germain - Lemon - Tonic water 25

NON-ALCOHOLIC COCKTAILS

SUGAR BABY

Jasmine tea - Rhubarb puree - Verjuice - Syrup - Soda 12

HORIDÉ

Pineapple - Lime - Fresh mint - Coconut - Orgeat
syrup - Hash powder 12

