

TaoKan

Tao

means the way, the path,
the fundamental force residing in all things.

Kan

means to protect, to take care,
to keep watching.

TaoKan

a place where we honour Chinese gastronomy,
while offering a contemporary vision.

FOOD

DIM SUM

STEAMED DUMPLINGS

E GAN QIAO KE LI JIAO Foie gras and cocoa dumplings (2 pieces)	13
LONG XIA JIAO Lobster and green apple dumplings	15
DI GUA JIAO Spinach and yam dumplings	12
YUE NAN CHANG FEN Vietnamese rice rolls Chicken and black mushrooms	13
Spicy beef	14
XIE ROU JIAO Crab dumplings	14
HA - KAO Shrimp dumplings	13
DAI ZI JIAO Scallops dumplings	14
SHU CAI JIAO Vegetables dumplings and yellow curry	12
XIAO LONG BAO Shanghai dumplings	13
SUI MAI Dumplings (wheat base) Chicken	11
Beef	12
Shrimps	13
LU SUN JIAO Chicken and green asparagus dumplings	12
ZA DIAN Steamed Dim Sum assortment	16

FRIED DUMPLINGS

GUO TIE Grilled chicken Beijing dumplings	12
SU CHUAN JUAN Fried vegetarian spring rolls	12
YUE NAN CHUN Fried chicken spring rolls	13
ZA DIAN Fried Dim Sum assortment	16
CHUN JUAN Crispy shrimps crepes	13

SOUPS

FEN SI TANG Chicken and vermicelli clear soup	11
SUAN LA TANG Traditional spicy Beijing soup	13
HUN TUN TANG Chicken broth with vegetables, shrimp and chicken dumplings	13
HAI XIAN LA TANG Spicy thai seafood soup with pineapple and lemongrass	14

APPETIZERS & SALADS

SHENG CHUN Fresh cantonese spring rolls Lobster and fresh herbs	15
Duck	13
Crispy shrimps	13
Crispy chicken	11
Vegetarian with ginger	10
GAN BEI SHA LA Scallops and fresh mango tartare	12
BO LUO XIA SHA LA Pineapple salad and crispy shrimps	13
MAODOU Steamed chinese beans	7
SHA LA Seared pepper beef salad	14
SAN WEN YU SHA LA Raw chopped salmon salad	12
HAI CAO SHA LA Seaweed salad, sesame dressing	11
SAN WEN DUO SHI Spicy salmon tartare on toast	11

MEAT & POULTRY

YE NAI GA LI Spicy red curry and coconut milk: duck, chicken or vegetarian	29
YA SONG Finely chopped duck, Hoisin sauce and mandarin pancakes	29
LOC LAC BEEF Spicy beef filet, TaoKan style	31
JIAO TANG JI Caramelized chicken on teppan	25
GONG BAO JI Spicy Kung Pao chicken	26
HEI JIAO Beef filet on teppan, peppery onions sauce	30
JU LI JI Finely chopped crispy chicken, home-made ginger BBQ sauce	25

FISH & SEAFOOD

JIAO YAN YOU YU Stir-fried squids, salt, pepper and fresh chilli	27
JIAN BAR YU Pan-fried seabass, home-made teriyaki sauce	29
WEIZENG DIAO YU Sea Bream glazed with sweet miso sauce	27
ZHENG SAN WEN YU Steamed salmon, soy sauce and bell pepper julienne	26
ZHENG LU YU Steamed seabass filet, vermicelli and infused soy sauce	29
JIAO TANG SAN WEN YU Pan-fried salmon, home-made teriyaki sauce	26
BAI CHA XUÈ YU Steamed cod steak, ginger julienne, white tea sauce	27
SHAO GAN BEI Scallops glazed with sweet miso sauce	29
XIA GAO XIA Spicy shrimps sweet and sour sauce, on teppan	28
JIAO YAN XIA Stir-fried shrimps, salt, pepper and fresh chilli	28
RUAN KE XIE Stir-fried soft shell crabs, salt, pepper and fresh chilli	31

SIDE ORDERS

MI FAN Jasmine rice	4
NUO MI FAN Sticky rice	7
SU CHAO FAN Vegetable egg fried rice	7
CHAO MIAN Stir-fried noodles with soy beans	7
CHAO SI YI DOU Stir-fried green beans	8
SUAN TIAN QIE ZI Eggplants, sweet and sour sauce	8
CHAO BO CAI Spinach, soy sauce and peanuts	9
XIAO BAI CAI Stir-fried Pak-Choi cabbage	8
XI LAN HUA Broccoli steamed or stir-fried	8
BOUDDHA CAI Vegetable assortment, steamed or stir-fried	9

DESSERTS

MANG GUO NUO MI FAN Fresh mango sticky rice and coconut milk (served hot)	12
TANG JIANG Candied ginger	8
SHUI GUO Fresh exotic fruits	13
NUO MI CI Traditional steamed coconut balls	10
XIANG JIAO Crispy toffee banana	11
LU CHA BING Matcha green tea crepes, fresh mango or chocolate sauce	11
QIAO KE LI JUAN Crispy chocolate egg rolls	12
BING QI LIN Ice creams and sorbets (artisan)	10
MEITIAN KAFEI Gourmet coffee	14
ICED MOCHIS Flavour of your choice, a piece	5

MENUS

ONLY FOR LUNCH

DIM SUM

26

Fresh crispy chicken cantonese spring rolls

or

Chicken and vermicelli clear soup

•

Steamed Dim Sum assortment (7 pieces)

Vegetable egg fried rice

•

Coffee

HAO YUN

32

Seaweed salad, sesame dressing

or

Chicken broth with vegetables, shrimp and chicken dumplings

•

Finely chopped crispy chicken,

home-made ginger BBQ sauce

or

Steamed salmon, soy sauce and bell pepper julienne

•

Vegetable egg fried rice

•

Coffee

TAOKAN

40

Fresh crispy chicken cantonese spring rolls

or

Spicy Beijing soup with tofu, bamboo,
black mushrooms and chicken

•

Loc Lac Beef (spicy Beef filet)

or

Stir-fried shrimps salt, pepper and fresh chilli

•

Vegetable egg fried rice

or

Stir-fried noodles with soy beans

•

Crispy chocolate egg rolls

TASTING MENU

ONLY FOR DINER

Spicy salmon tartare on toast,
Scallops and fresh mango tartare

•

Steamed and fried Dim Sum assortment

•

Scallops glazed with sweet miso sauce

•

Loc Lac Beef (spicy beef filet)

Vegetable egg fried rice

•

Selection of desserts

75

DRINKS

WATERS

Perrier 33cl	6
Evian 50cl	7
Evian 75cl	8
Chateldon 75cl	8

ICED TEA

Home-made iced tea	8
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FRUIT JUICES & SODAS

Fruit juices (organic) 25cl	7
Limonade 25cl	7
Coca-Cola 33cl	7
Coca-Cola Zéro 33cl	7
Tonic Water (La French Bio, alcool free) 25cl	7
Ginger Beer (La French Bio, alcool free) 25cl	7
Ginger and lime soda	8

BEERS

Tsingtao beer 33cl	8
Singha beer 33cl	8

SAKES

	15cl	50cl	72cl
J.TOKUBETSU «NABESHIMA» (served hot)	15		
L'ATELIER DU SAKÉ (served cold)		50	
J.DAIGINZO «NAMAZUME» (served cold)	20		100
MATERIA «JUNMAI GINJO» (served cold)	22		120

APERITIFS

Martini rosso, bianco 5cl	9
Ricard 4cl	9
Porto 7cl	9
Vin de Prune Japonais 7cl	11
Campari 5cl	11
Aperol 5cl	11
Gin Hendrick's 5cl	16
Vodka Belvédère 5cl	16
Whisky Johnnie Walker – Black Label 5cl	16
Whisky Chivas Regal 5cl	16
Whisky Glenmorangie – Single Malt 5cl	16
Bourbon Jack Daniel's 5cl	16
Whisky Japonais Togouchi – Kiwami Premium 5cl	21
Rhum Japonais Ryoma 5cl	20
Rhum Bacardi Reserva 5cl	16

COCKTAILS

TAOKAN	
Moët & Chandon Impérial, Aperol, Saké Yuzu liqueur (Yuzushu)	18
TAI TAM	
Gin, lychee nectar, rose sirup, Chambord	18
WONG TAI SIN	
Moët & Chandon Imperial, Vodka, Chambord, Yuzu sorbet	18
TSING YI	
Vodka, Mei Kei Lu, Ginger Ale, fresh lime	18
SHA TIN	
Gin, St Germain Liqueur, ginger, cucumber, Fever Tree Tonic	18
KOWLOON	
Saké plum liqueur (Umeshu), Veuve Clicquot Rosé	18
TAI WO	
Virgin fruit cocktail	12

CHAMPAGNES

	15cl	75cl
ROEDERER		
Brut Collection	20	100
Cristal Roederer 2014		375
RUINART		
Blanc de Blancs		155
VEUVE CLICQUOT		
Rosé	22	110
MOËT & CHANDON		
Moët & Chandon Imperial		90
Cuvée Dom Pérignon, Vintage 2012		375

RED WINES

15cl 75cl

BORDEAUX

HAUT-MÉDOC

Château Beaumont 2016	11	53
Mademoiselle L du Château La Lagune 2016 / 2017		58
Château La Lagune, Grand Cru Classé 2014		165

MOULIS

Château Maucaillou 2017		85
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MARGAUX

Confidences de Prieuré Lichine 2012		80
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SAINT-JULIEN

Amiral de Beychevelle 2013		95
Château Léoville Poyferré 2013 (François L.Vuitton collection)		210

PAUILLAC

Château Lacoste Borie 2014 / 2015		85
Château Lynch-Bages, Grand Cru Classé 2011 / 2012		380

SAINT-ÉMILION

Château de Pasquette, Grand Cru 2012	12	60
Château Beau-Séjour Bécot, 1 ^{er} Grand Cru Classé 2014		190

POMEROL

Château Bellegrave 2010		120
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PESSAC-LÉOGNAN

Les Demoiselles de Larrivet Haut-Brion 2015 / 2016	15	75
Château de Fieuzal 2012		115

LOIRE

MENETOU-SALON

Domaine du Lorient 2021 / 2022		50
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SANCERRE

Domaine Joseph Mellot, Le Rabault 2020 / 2021	11	53
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LANGUEDOC

FAUGÈRES

Château Grézan, Cuvée Héritage 2020		47
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RED WINES

15cl 75cl

BOURGOGNE

BROUILLY

Fernand Laroche 2018

9 45

BOURGOGNE PINOT NOIR

La Bruyère Prieur 2020

12 60

GIVRY

Domaine Masse 2020 / 2021

62

BOURGOGNE DU CHÂTEAU

Château de Meursault 2020 / 2021

65

MERCUREY

L'Or Rouge, Louis Père et Fils 2019

72

SAVIGNY-LES-BEAUNE

Domaine JL Maldant 2018 / 2019

16 80

BEAUNE

Domaine Louis Latour, 1^{er} Cru 2008 / 2013

110

POMMARD

Domaine Faiveley 2018 / 2020

125

NUIT-SAINT-GEORGES

Domaine V&V Godier 2017 / 2018

135

CHAMBOLLE-MUSIGNY

Louis Latour 2017 / 2018

155

CORTON

Domaine Latour, Grand Cru 2011

170

VALLÉE DU RHÔNE

CROZES-HERMITAGE

Les Jalets, Paul Jaboulet Aîné Bio 2020 / 2021

55

CHÂTEAUNEUF-DU-PAPE

Domaine Le Jas des Papes 2016 / 2017

80

CÔTE ROTIE

Bonnevaux, J. Boutin 2020 / 2021

155

WHITE WINES

15cl 75cl

BOURGOGNE

POUILLY-VINZELLES

Louis Latour, En Paradis 2020 / 2021 60

CHABLIS

Louis Père et Fils 2021 12 60

POUILLY-FUISSÉ

Domaine de la Tassée d'Or 2018 / 2019 65

MERCUREY

Domaine Louis Max, Les Rochelles 2018 75

PERNAND-VERGELESSES

Louis Jadot, Clos de la Croix de Pierre 2020 / 2021 17 85

MEURSAULT

Louis Latour 2019 / 2020 150

CHASSAGNE-MONTRACHET

Domaine Guy Amiot, 1^{er} Cru Les Champgains 2019 / 2020 200

CORTON-CHARLEMAGNE

Louis Latour, Grand Cru 2016 320

LOIRE

SANCERRE

Domaine de la Rossignole 2021 / 2022 58

POUILLY-FUMÉ

Domaine Barillot 2021 / 2022 12 60

ALSACE

RIESLING

Cuvée Particulière Gustave Lorentz 2018 / 2019 48

VALLÉE DU RHÔNE, PROVENCE

CROZES-HERMITAGE

Les Jalets, Paul Jaboulet Aîné 2021 / 2022 52

SAINT-JOSEPH

Le Grand Pompée, Paul Jaboulet 2021 / 2022 70

CONDRIEU

Maison Delas, Le Clos Boucher 2020 / 2021 120

ROSÉ WINES

15cl 75cl

CÔTES DE PROVENCE

Saint Andrieu	10	50
Whispering Angel	11	55

COFFEE

Espresso or decaffeinated		5
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TEAS

BLACK TEAS

Grand Yunnan Imperial		7
Lapsang Souchong		8

GREEN TEAS

Long Jing		9
Grand Jasmin Yin Hao		8
Genmaïcha (au riz soufflé)		8

WHITE TEA

Jasmin Yin Zhen		10
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THÉ OOLONG

Tie Guan Yin		9
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INFUSIONS

Pousse Délice (verbena, rosemary and peppermint)		7
Morphée (lime blossom, mint and orange blossom)		7
Elixir (ginger, lemon and kaffir lime)		7
Soba Cha (roasted buckweat)		8

DIGESTIFS

5cl

Saké Yuzu liqueur (Yuzushu)		12
Vieille Prune de Souillac		16
Bas-Armagnac Château de Laubade		16
Bas-Armagnac Belloya, Le 25 ans		16
Bas-Armagnac Belloya, l'Erudit		25
Cognac Hennessy VS		16
Cognac Hennessy XO		25

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Taokan



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From Monday to Saturday
12.00 - 2.30 pm / 7.30 - 10.30 pm
Sunday 7.30 - 10.30 pm

Valet parking