



S O O N
G R I L L

GASTRONOMIE CORÉENNE



English

A Dance around Korean Culture and Gastronomy

After the acclaimed Soon and Soon Grill Marais, chef Sunghak Han invites you to live a new gastronomic experience in the heart of the Golden Triangle with Soon Grill Champs Elysées.

Through a dreamlike universe inspired by Seungmu, a traditional Korean Buddhist dance, the chef sublimates the flavours of his native Korea. The original menu mixes influences to revisit the traditional fermentations and the famous Korean barbecue through daring pairings and exceptional meats.

To create the setting for his new trip to the land of calm morning, Sunghak Han called on his friend Woojin Lim. The Franco-Korean architect, winner of the Florence Biennale in 2019, has imagined a decor that is both majestic and intimate where the delicacy of Korean craftsmanship and modern materials meet.





An inspired space from Seungmu

Every detail of Soon Grill Champs Elysées, from the decorative elements to the outfits, has been thought of as a tribute to Korean craftsmanship and design. The architect Woojin Lim therefore called on the best craftsmen and designers in Korea to imagine original creations also inspired by the art of Seungmu whose dance and music are very codified and related to shamanic rituals.

Ceramist Jeongmee Lee reinterpreted the natural beauty of Korean ceramics “Moon jar” also known as Dal Hangari, with a series of works shown in the restaurant’s two main rooms. For the “golden room”, ceramicist Si-sung Ahn has created a collection of Onggi, terracotta pots with natural finishes and diffuse contrasts.

The brass tableware, called Bangjja, made by the famous artisan company Geochang Yugi, elegantly adorns the custom-made backlit marble tables.

Finally, the Franco-Korean designer Sero Oh, creative director of the fashion label SERO PARIS, signed the ultra-graphic outfits for the restaurant teams.





Lunch Menu

점심 메뉴



Menu *Bibimbap* (*Bibimbap + Small Dish*)

비빔밥 정식 (비빔밥 + 곁들임) 25€

Monday to Friday only, except holidays

Soup of the day 오늘의 국



Dolsot Bibimbap* 돌솥 비빔밥

A mixture of rice, various vegetables, egg and your choice of main ingredient.
Served in a hot stone bowl.

Main ingredient of your choice:

Beef 소고기

or 또는

Beef Tartar 육회

or 또는

Seafood (spicy) 모듬해물

or 또는

Chicken 닭고기

or 또는

Tofu 두부 



Small dish of your choice:

Bulgogi* 불고기

*Meat marinated in Korean sauce then grilled

or 또는

Grilled porc with spicy sauce 제육볶음

or 또는

Fried oyster mushroom Salad 느타리 튀김 샐러드 



Menu Dégustation 메뉴 데귀스타시옹

Starter + Main or Main + Dessert 32€

Starter + Main + Dessert 42€

Soup of the day 오늘의 국



Chicken Mandoo* 닭고기 만두 *Dumpling

or 또는

Fried oyster mushroom in sweet and sour sauce 느타리 탕수 V

or 또는

Japchae* 잡채

* Sauteed vermicelli noodles with sliced beef and vegetables



Chicken with vegetables in spicy soy sauce 닭갈비

or 또는

Grilled lamb firstribs marinated in soy sauce or in spicy sauce

양 갈비 (간장양념 또는 매운양념)

or 또는

Grilled sea bream with spicy sauce 도미 양념 구이



Bal u kong Yang* 발우공양

: Pear sorbet with Tofu and chocolate mousse in a brick sheet

두부 초코렛 무스, 코코아 밀전병을 곁들인 배 소르베

* Vegan desert inspired from the buddhist religion

or 또는

Guleum* 구름

: Cereal iced parfait, red beans confit, and milk granita

미숫가루 아이스, 팥, 우유 그라니떼

*Cloud





Dinner Menu

저녁 메뉴



Seungmu

승무 74€

Extra food and wine pairing 35€

Broth of the day

오늘의 죽



Fried oyster mushroom in sweet and sour sauce V

느타리 탕수



Vegetarian Japchae* 잡채 V

*Sauteed vermicelli noodles with vegetables and omelet strips



Natural vinegar digestive (non-alcoholic)

천연 식초 샷 (무알콜)





*Seungmu is a Korean dance performed by Buddhist monks.
This is one of the most famous traditional Korean dances,
considered cultural heritage.*

Bean Bulgogi* 콩 불고기

콩 불고기

*Vegetable meat marinated in Korean sauce then grilled

or 또는

Grilled sea bream with spicy sauce

도미 양념 구이



Bal u kong Yang* 발우공양

: Pear sorbet with Tofu and chocolate mousse in a brick sheet

두부 초코렛 무스, 코코아 밀전병을 곁들인 배 소르베

*Vegan desert inspired from the buddhist religion

or 또는

Eunhasu* 은하수

: Yuzu-apple sorbet, served with tapioca pearl

타피오카 펄을 곁들인 유자 사과 소르베

*Milky Way



Coffe or tea of your choice 커피 또는 차



Salpuri

살풀이 84€

Extra food and wine pairing 35€

Today's Broth

오늘의 죽



Chicken Mandoo*

닭고기 만두

*Dumpling



Seafood Pajeon*

해물파전

*Korean pancake with spring onions



Natural vinegar digestive (non-alcoholic)

천연 식초 샷 (무알콜)





Salpuri is a Korean folk dance which literally means « to cast out evil spirits». This dance and its music are very codified and related to shamanic rituals.

Soy sauce marinated beef ribs

소 갈비

or 또는

**Grilled lamb firstribs marinated
in soy sauce or in spicy sauce**

양 갈비 (간장양념 또는 매운양념)

or 또는

Iberian pork loin

이베리코 목살



Guleum* 구름

: Cereal iced parfait, red beans confit, and milk granita

미숫가루 아이스, 팥, 우유 그라니떼

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*Milky Way



Coffe or tea of your choice 커피 또는 차



Chundaengmu

춘앵무 94€

Extra food and wine pairing 45€

Today's Broth

오늘의 죽



Japchae* 잡채

*Sautéed vermicelli noodles with sliced beef and vegetables



Yukhé* 육회

*Beef tartar accompanied by the perfect egg,
seasoned with charcoal oil



Yukjeon* 육전

*Thinly sliced beef dipped in egg batter and fried.



Natural vinegar digestive (non-alcoholic)

천연 식초 샷 (무알콜)





*Chunaengmu is a royal dance which means :
« Oriole's song in Spring ».
It's one of the most poetic and colorful royal dances.*

40 days Dry aged simmental sirloin

시망탈 숙성 채끝등심 (40일 이상 숙성)

or 또는

40 days Dry aged sirloin of Galice (Extra 10 €)

갈리스 숙성 채끝등심 (40일 이상 숙성 / 추가 10 €)

or 또는

Wagyu Rib-eye steak - Kobe, Japan (Extra 150 €)

일본산 와규 (추가 150 €)



Daeboreum* 대보름

: Rice ice cream, cereal chips, pear mousse, soy crumble

곡물 크런치, 배 무스, 콩가루 크럼블을 곁들인 쌀 아이스크림

* Inspired from the meals eaten on the korean national holiday during which we eat rice with diverse cereals and nuts to wish tranquility and good health for the year.

or 또는

Chunaengmu* 춘앵무

: Mandarin sorbet with caramelized white chocolate cream

카라멜라이즈 화이트 초코 크림을 곁들인 만다린 소르베

* Inspired from the colors of the Korean traditional dance «Chunaengmu»



Coffe or tea of your choice 커피 또는 차



À la carte

단품 메뉴



Starters

전식



Chicken Mandoo* 17 €

닭고기 만두

*Dumplings

Tofu and vegetable Mandoo* 17 € V

두부 야채 만두

Japchae* 18 €

잡채

*Sautéed vermicelli noodles with sliced beef and vegetables

Fried oyster mushroom in sweet and sour sauce 18 € V

느타리 탕수

Seafoods Pajeon* 19 €

해물파전

*Korean pancake with spring onions

Yukjeon* 19 €

육전

*Thinly sliced beef dipped in egg batter and fried.

Yukhé* 20 €

육회

*Beef tartar accompanied by the perfect egg,
seasoned with charcoal oil



Barbecues

바베큐

BEEF 소고기



Bulgogi* on the plancha (180g) 27 €

불고기

*Meat marinated in Korean sauce then grilled

Soy sauce marinated beef ribs (180g) 29 €

소 갈비

Aubrac Rib-eye steak (180g) 30 €

오브락 소등심

Bavière sirloin mûré 21 jours (180g) 30 €

바이에른 숙성 채끝등심 (21일 숙성)

Rump fillet steak (180g) 38 €

럼 스테이크

40 days Dry aged simmental sirloin (180g) 41 €

시망탈 숙성 채끝등심 (40일 이상 숙성)

40 days Dry aged sirloin of Galice (180g) 54 €

갈리스 숙성 채끝 등심 (40일 이상 숙성)

60 days Dry aged Simmental Rib-eye steak (180g) 61 €

시망탈 숙성 등심 (60일 이상 숙성)

50 days Dry aged Galice Rib-eye steak (180g) 63 €

갈리스 숙성 등심 (50일 이상 숙성)

Wagyu Beef Steak - France (180g) 82 €

프랑스산 와규

Wagyu Rib-eye steak - Kobe, Japan (180g) 182 €

일본산 와규 (고베)



Barbecues

바베큐

PORK 돼지고기



Farm raised brisket (180g) 25 €

생 삼겹살

Grilled pork spareribs marinated in soy sauce (180g) 27 €

돼지 갈비

Iberian pork brisket (180g) 29 €

이베리코 삼겹살

Iberian pork loin (180g) 31 €

이베리코 목살

Iberian pork pluma (180g) 35 €

이베리코 플뤼마

LAMB 양고기

**Grilled lamb firstribs marinated
in soy sauce or in spicy sauce (180g) 29 €**
양 갈비 (간장양념 또는 매운양념)

CHICKEN 닭고기

**Chicken with vegetables in spicy soy sauce
on the plancha (180g) 27 €**
닭 갈비



Main Dishes

본식



Beef Dolsot Bibimbap* 20 €

소고기 돌솥 비빔밥

*A mixture of rice, various vegetables,
egg and your choice of main ingredient.

Served in a hot stone bowl.

Yukhé* Dolsot Bibimbap 20 €

육회 돌솥 비빔밥

*Beef Tartar

Spicy stew with pork and Kimchi* 21 €

돼지 김치 찌개

*Fermented spicy cabbage

Fermented soybean paste stew with beef ribs 21 €

소 갈비 된장찌개

Grilled sea bream with spicy sauce 22 €

도미 양념 구이



Rice & Sides Dishes

밥과 반찬



White rice 4 €

백미

Leafy vegetables for Ssam* 5 €

쌈

*«Wrapped » refers a dish in Korean cuisine in which,
leafy vegetables are used to wrap a piece of meat

Kimchi* 5 €

김치

*Fermented spicy cabbage

Sesame leaves for Ssam 5 €

쌈용 깻잎

Sesame leaves pickled in soy sauce 6 €

깻잎절임



Desserts

디저트

Eunhasu* 은하수 13 €

: Yuzu-apple sorbet, served with tapioca pearl

타피오카 펄을 곁들인 유자 사과 소르베

*Milky Way

Daeboreum* 대보름 14 €

: Rice ice cream, cereal chips, pear mousse, soy crumble

곡물 크런치, 배 무스, 콩가루 크럼블을 곁들인 쌀 아이스크림

*Inspired from the meals eaten on the Korean national holiday during which we eat rice with diverse cereals and nuts to wish tranquility and good health for the year.

Guleum* 구름 14 €

: Cereal iced parfait, red beans confit, and milk granita

미숫가루 아이스, 팥, 우유 그라니떼

*Cloud

Chunaengmu* 춘앵무 14 €

: Mandarin sorbet with caramelized white chocolate cream

카라멜라이즈 화이트 초코 크림을 곁들인 만다린 소르베

*Inspired from the colors of the Korean traditional dance «Chunaengmu»

Bal u kong Yang* 발우공양 15 €

: Pear sorbet with Tofu and chocolate mousse in a brick sheet

두부 초코렛 무스, 코코아 밀전병을 곁들인 배 소르베

*Vegan desert inspired from the buddhist religion





Ssam

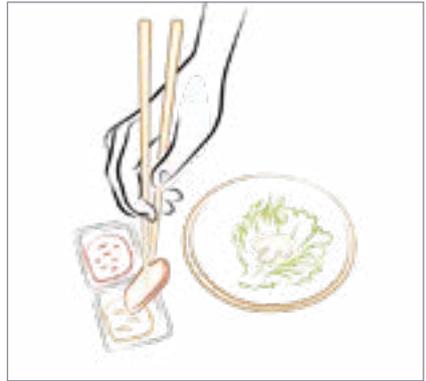
EMBALLAGE
WRAPS

What is SSAM ?

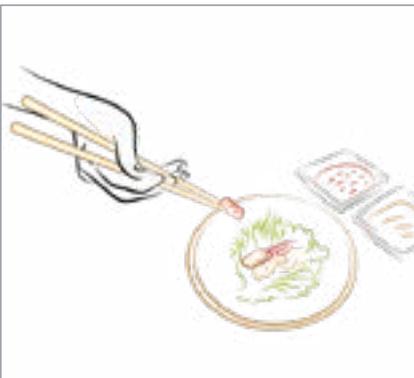
It means « wrap » in korean and its the most popular way of eating Korean BBQ.



1.
Place a piece of lettuce on your hand.



2.
Place a piece of meat that has been dipped in your favourite sauce.



3.
Add some spicy paste and some vegetables on it.



4.
Wrap the whole thing into a little ball.
Pop the whole wrap (Ssam) in your mouth and finish it in one bite.



S O O N
G R I L L

GASTRONOMIE CORÉENNE