



**S O O N**  
**G R I L L**

GASTRONOMIE CORÉENNE



*English*

*We do not accept checks. 2 restaurant tickets per person.  
Net prices, taxes and services are included.*

*Please tell us in advance if you have any allergies or dietary restrictions.*

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# *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.



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## *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) 26€**

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 

All our menus are accompanied by white rice and 4 condiments varying according to the seasons.



## Menu Dégustation 메뉴 데귀스타시옹

Starter + Main or Main + Dessert 34€

Starter + Main + Dessert 44€

**Soup of the day** 오늘의 국

**Chicken Mandoo\*** 닭고기 만두 \*Dumpling

or 또는

**Fried oyster mushroom in sweet and sour sauce, truffle** V

느타리 탕수

or 또는

**Japchae\*** 잡채

\* Sauteed vermicelli noodles with sliced beef and vegetables

**Chicken with vegetables in spicy soy sauce** 닭 갈비

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 76€

Extra food and wine pairing 40€

## Broth of the day

오늘의 죽



## Fried oyster mushroom in sweet and sour sauce, truffle

느타리 탕수



## Vegetarian Japchae\* 잡채

\*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\*** V

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



**Coffee or tea of your choice** 커피 또는 차



# *Salpuri*

살풀이 86€

Extra food and wine pairing 40€

## **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

\*Cloud.

or 또는

**Eunhasu\* 은하수**

: Yuzu-apple sorbet, served with tapioca pearl

타피오카 펄을 곁들인 유자 사과 소르베

\*Milky Way



**Coffee or tea of your choice** 커피 또는 차



# Chundaengmu

춘앵무 96€

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, truffle



## 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

**Assortment of Wagyu ( Extra 45 € )**

3 pieces (according to the market) among

Fillet of Rumsteak | Heart of Rumsteak | Beef Steak | Fat slice round | Sole

와규 모듬 (산지 사정에 따라) (추가 45 €)

럼스טי이크 | 우둔살 | 비프스טי이크 | 설깃살 | 설깃머리살 중 3종

**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»

**Coffee 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, truffle 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, truffle



# 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

**Bavière sirloin mûré 21 jours (180g) 31 €**

바이에른 숙성 채끝등심 ( 21일 숙성 )

**40 days Dry aged simmental sirloin (180g) 43 €**

시망탈 숙성 채끝등심 ( 40일 이상 숙성 )

**40 days Dry aged sirloin of Galice (180g) 56 €**

갈리스 숙성 채끝 등심 ( 40일 이상 숙성 )

**60 days Dry aged Simmental Rib-eye steak (180g) 63 €**

시망탈 숙성 등심 ( 60일 이상 숙성 )

**50 days Dry aged Galice Rib-eye steak (180g) 65 €**

갈리스 숙성 등심 ( 50일 이상 숙성 )

All our barbecues are accompanied by 4 condiments varying according to the seasons.

## WAGYU FRANÇAIS 프랑스 와규



### Assortment of Wagyu (180g) 85 €

3 pieces (according to the market) among

Fillet of Rumsteak | Heart of Rumsteak | Beef Steak | Fat slice round | Sole

와규 모듬 (산지 사정에 따라)

럼스טי이크 | 우둔살 | 비프스טי이크 | 설깃살 | 설깃머리살 중 3종

### Low ribs or Rump cap of Wagyu (according to the market) (180g) 140 €

와규 목등심 또는 럼프캡 (산지 사정에 따라)

### Rib-eye steak or sirloin of Wagyu (according to the market) (180g) 180 €

와규 채끝 등심 또는 등심 (산지 사정에 따라)

### Wagyu breast (160g) 200 €

와규 새우살

## WAGYU JAPONAIS 일본 와규



### Kobe Wagyu Ribeye (180g) 220 €

고베 와규 등심

\*Japanese Race beef, known for its flesh marbled,  
its buttery taste and its melting texture in the mouth.



## *Barbecues*

바베큐

**PORK** 돼지고기



**Farm raised brisket (180g) 26 €**

생 삼겹살

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

돼지 갈비

**Iberian pork loin (180g) 34 €**

이베리코 목살

**Iberian pork pluma (180g) 37 €**

이베리코 플뤼마

## LAMB 양고기

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**Grilled lamb firstribs marinated  
in soy sauce or in spicy sauce (180g) 31 €**  
양 갈비 ( 간장양념 또는 매운양념 )

## CHICKEN 닭고기

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**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 23 €**

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

**4 condiments varying according to the seasons 6 €**

4가지 반찬



## Desserts

### 디저트



#### **Eunhasu\*** 은하수 14 €

: Yuzu-apple sorbet, served with tapioca pearl

타피오카 펄을 곁들인 유자 사과 소르베

\*Milky Way

#### **Daeboreum\*** 대보름 15 €

: 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 15 €

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

미숫가루 아이스, 팥, 우유 그라니떼

\*Cloud

#### **Chunaengmu\*** 춘앵무 15 €

: 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

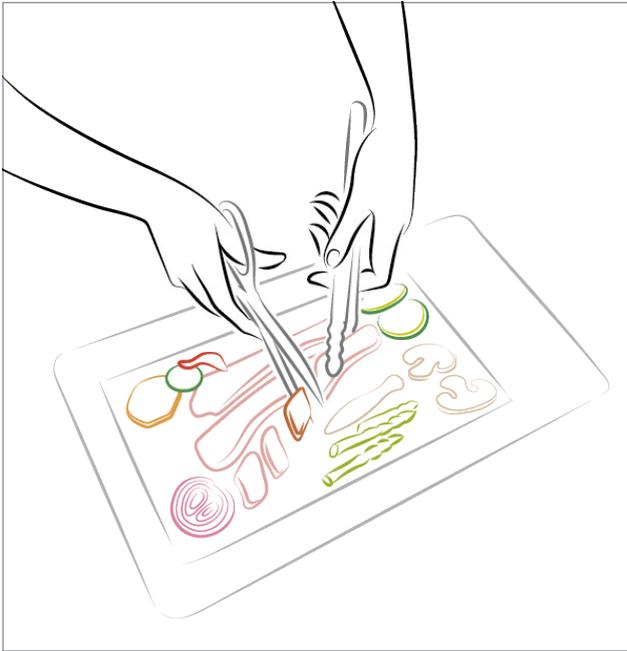
\*Vegan desert inspired from the buddhist religion





# *La Grillade*

COMMENT MANGER UN BBQ CORÉEN  
HOW TO EAT KOREAN BBQ



- 1. Switch on the grill. (wait 2-3 mins to heat up)**
- 2. Cook the non-marinated meat first.**
- 3. Turn the meat only once, halfway through cooking.**
- 4. When meat is cooked, move it to the side of the grill so it doesn't overcook.  
Or better yet, eat it.**

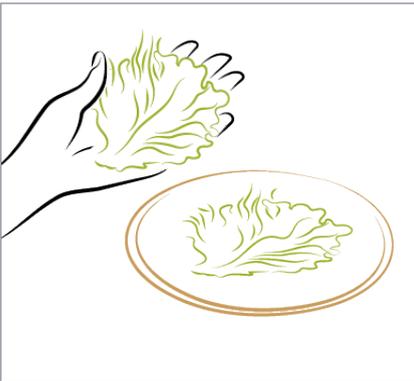


# *Ssam*

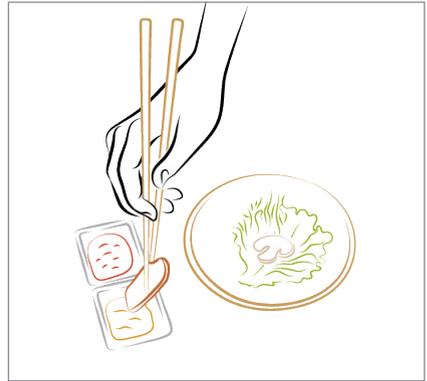
**EMBALLAGE**  
WRAPS

**What is SSAM ?**

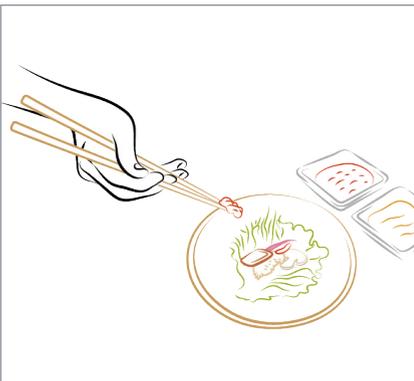
**It means « wrap » in korean and its the most popular way of eating Korean BBQ.**



**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