



Lunch Menu

점심 메뉴



Menu Bibimbap (Bibimbap + Small Dish)

비빔밥 정식 (비빔밥 + 곁들임) 27€

Monday to Friday only, except holidays

Today's Soup 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

Chicken 닭고기

or 또는

Tofu 두부



Small dish of your choice:

Bulgogi* 불고기

*Grilled beef meat marinated in Korean sauce

or 또는

Dak bulgogi* 닭 불고기

*Grilled chicken marinated in spicy sauce

or 또는

Grilled pork with spicy sauce 제육볶음

or 또는

Fried oyster mushroom Salad 느타리 튀김 샐러드



Menu Dégustation 메뉴 데귀스타시옹

Starter + Main or Main + Dessert 35€

Starter + Main + Dessert 45€

Soup of the day 오늘의 국



Chicken Mandoo* 닭고기 만두 *Dumpling

or 또는

Fried oyster mushroom in sweet and sour sauce 느타리 탕수

or 또는

Japchae* 잡채 *Sauteed vermicelli noodles with sliced beef, vegetables and omelette



Chicken with vegetables in spicy sauce 양념 닭 다리

or 또는

Grilled lamb firstribs marinated in soy or spicy sauce

양 갈비 (간장양념 또는 매운양념)

or 또는

Grilled sea bream with spicy sauce 도미 양념 구이

or 또는

Soy-Braised beef short ribs 소 갈비찜



Yakgwa* panna cotta 약과 파나코타

: Coconut milk, green plum juice, pear and lemon cream and yakgwa

코코넛 밀크, 매실액, 배와 레몬크림 그리고 약과

* Traditional Korean snack

or 또는

Guleum* 구름

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

미숫가루 아이스, 팥, 우유 그라니떼

*Cloud



Dinner Menu

저녁 메뉴



Salpuri

살풀이 88€

Extra food and wine pairing 40€

Today's Soup

오늘의 국



Fried oyster mushroom in sweet and sour sauce 

느타리 탕수



Mandoo cabbage roll* with beef and pork

배추 고기만두

*Dumplings rolled in cabbage



Natural vinegar digestive (non-alcoholic)

천연 식초 샷 (무알콜)



All menus come with white rice and four seasonal side dishes.



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



Chunaengmu

춘앵무 98€

Extra food and wine pairing 45€

Today's Soup

오늘의 국



Japchae* 잡채

*Sauteed vermicelli noodles with sliced beef, vegetables and omelette



Yukhé* 육회

*Beef tartar accompanied by the perfect egg



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

50 days Dry aged Galice Rib-eye steak (Extra 20 €)

갈리스 숙성 등심 (50일 이상 숙성 / 추가 20 €)



Yakgwa* panna cotta 약과 파나코타

: Coconut milk, green plum juice, pear and lemon cream and yakgwa

코코넛 밀크, 매실액, 배와 레몬크림 그리고 약과

* Traditional Korean dessert with rice syrup

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



Starters

전식



Mandoo cabbage roll* with beef and pork 18 €

배추 고기만두

*Dumplings rolled in cabbage

Mandoo cabbage roll* with tofu and vegetables 18 € 

배추 두부만두

*Dumplings rolled in cabbage

Japchae* 18 €

잡채

*Sautéed vermicelli noodles with sliced beef and vegetables

Fried oyster mushroom in sweet and sour sauce 18 € 

느타리 탕수

Yukjeon* 19 €

육전

*Thinly sliced beef dipped in egg batter and fried.

Cold Suyuk* 20 €

냉삼겹수육

*Cold pork belly prepared sous-vide

Yukhé* 20 €

육회

*Beef tartar accompanied by the perfect egg

À la carte

단품 메뉴



Barbecues

바베큐

BEEF 소고기



Bulgogi* on the plancha (180g) 29 €

불고기

Grilled beef meat marinated in Korean sauce

Soy sauce marinated beef ribs (180g) 31 €

소 갈비

20 days Dry aged Bavière sirloin (180g) 32 €

바이에른 숙성 채끝등심 (21일 숙성)

40 days Dry aged Simmental sirloin (180g) 45 €

시망탈 숙성 채끝등심 (40일 이상 숙성)

40 days Dry aged Galice sirloin (180g) 58 €

갈리스 숙성 채끝 등심 (40일 이상 숙성)

50 days Dry aged Galice Rib-eye steak (180g) 68 €

갈리스 숙성 등심 (50일 이상 숙성)

WAGYU 와규



Rib-eye steak or sirloin of Wagyu* (180g) 180 €

- **Australia** (according to the market)

호주산 와규 채끝 등심 또는 등심 (산지 사정에 따라)

Wagyu* Ribeye (180g) - Japon 210 €

일본산 와규 등심

Chef's Wagyu* assortment (200g) 3 Pieces 220 €

- **France / Australia** (according to the market)

셰프 모듬 와규 초이스 - 프랑스산 / 호주산 (산지 사정에 따라)

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

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



Barbecues

바베큐

PORK 돼지고기



Iberian pork pluma (400g) 85 € / 2p
이베리코 모듬세트(2인분)

Farm raised brisket (180g) 27 €
생 삼겹살

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

Iberian pork loin (180g) 35 €
이베리코 목살

Iberian pork pluma (180g) 38 €
이베리코 플뤼마

CHICKEN 닭고기



**Grilled chicken drumsticks with vegetables
in spicy sauce (180g) 27 €**
양념 닭 다리

DUCK 오리고기



Grilled duck marinated in soy or spicy sauce (180g) 30 €
오리 불고기

LAMB 양고기



**Grilled lamb firstribs marinated
in soy or spicy sauce (180g) 32 €**
양 갈비 (간장양념 또는 매운양념)

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



Main Dishes

본식



Dolsot Bibimbap* of your choice 22 €
(Beef / Chicken / Tofu / Yukhé**)

돌솥 비빔밥

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

**Beef Tartar

Served in a hot stone bowl.

Spicy stew with pork and Kimchi* 22 €

돼지 김치 찌개

*Fermented spicy cabbage

Fermented soybean paste stew with beef ribs 22 €

소 갈비 된장찌개

Soy-Braised beef short ribs 24 €

소 갈비찜

Grilled sea bream with spicy sauce 24 €

도미 양념 구이



Rice & Sides Dishes

밥과 반찬



White rice 4 €

백미

Leafy vegetables for Ssam* 5 €

쌈

*«Wrap » 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

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 by the meals prepared 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 by the colors of the Korean traditional dance «Chunaengmu»

Yakgwa* panna cotta 약과 파나코타 15 €

: Coconut milk, green plum juice, pear and lemon cream and yakgwa

코코넛 밀크, 매실액, 배와 레몬크림 그리고 약과

*Traditional Korean dessert with rice syrup

Glace au Makgeolli* 막걸리 아이스크림과 잣크림 15 €

: Sesame crumble, buckwheat dacquoise, pine nut cream and makgeolli ice cream

참깨 크럼블, 메밀 다쿠아즈, 잣크림과 막걸리 아이스크림

*Korean traditional rice wine

