



**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.*

## *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) 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** or **Beef Tartare** or **Chicken** or **Tofu**  
소고기 또는 육회 또는 닭고기 또는 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

**Mini Daeboreum** 미니 대보름 ( Extra 5 € )

: Rice ice cream, cereal chips, pear mousse, soy crumble  
곡물 크런치, 배 무스, 콩가루 크림볼을 곁들인 쌀 아이스크림

**Mini Chunaengmu** 미니 춘앵무 ( Extra 5 € )

: Mandarin sorbet with caramelized white chocolate cream  
카라멜라이즈 화이트 초코 크림을 곁들인 만다린 소르베

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 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

**Daeboreum\*** 대보름 15 €

: Rice ice cream, cereal chips, pear mousse, soy crumble  
곡물 크런치, 배 무스, 콩가루 크림볼을 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.



*Dinner Menu*

저녁 메뉴



## Salpuri

살풀이 88€

Food and wine pairing (8cl) +45€

Food and Korean artisanal alcohol pairing (5cl) +55€

### 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 펴를 곁들인 유자 사과 소르베

\*Milky Way



Coffee or tea of your choice 커피 또는 차



## Chunaengmu

춘앵무 98€

Food and wine pairing (8cl) +55€

Food and Korean artisanal alcohol pairing (5cl) +65€

### Today's Soup

오늘의 국



### Japchae\* 잡채

\*Sauteed vermicelli noodles with sliced beef, vegetables and omelette



### Yukhé\* 육회

\*Beef tartare 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.

**Suyuk\* Salade 20 €**

냉삼겹수육과 샐러드

\*Pork belly prepared sous-vide

**Yukhé\* 20 €**

육회

\*Beef tartare 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

**Aubrac Rib-eye steak (180g) 35 €**

오브라크 소 등심

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

시망탈 숙성 채끝등심 ( 40일 이상 숙성 )

**40 days Dry aged Galice sirloin (180g) 63 €**

갈리스 숙성 채끝 등심 ( 40일 이상 숙성 )

**50 days Dry aged Galice Rib-eye steak (180g) 73 €**

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) 2 Pieces 220 €**

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

셰프 모듬 와규 초이스 - 프랑스산 / 호주산 (산지 사정에 따라)

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

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



## 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

**4 seasonal condiments 6 €**

4가지 반찬

**Fresh seasonal vegetables for BBQ 7 €**

(mushrooms, zucchini, sweet potato, onion, ...)

구이용 야채

**Pimientos de Padrón 8 €**

파드론 고추구이

**Fluffy Steamed Egg Bomb 11 €**

폭탄 계란찜

**Calçots-Grilled Spanish Scallions 13 €**

(available September to April, according to the market)

칼쏿 대파구이 (산지 사정에 따라 9월부터 4월까지 제공)

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



## 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





*See more*  
La grillade & Ssam



## *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