



SINSEON
[VEGETARIAN]

34

Juk and Mool Kimchi

Korean-style soup and mild kimchi [varies seasonally]

Seaweed Salad with Korean Dressing

Seaweed or sea asparagus with an assortment of seasonal fruits and vegetables

Tofu with its Gourmet Friends

Grilled tofu and fried lotus root with seasoned onions and spicy sauce

Bindae-Tteok

Korean-style mung bean pancake



SEONBI
[FISH]

39

Juk and Mool Kimchi

Korean-style soup and mild kimchi [varies seasonally]

Seafood salad with Korean Dressing

Seasonal seafood and sea asparagus salad with an assortment of fruits and vegetables

Saengseon Gangjeong

Stir fried seasonal fish with sweet and spicy sauce and vegetables

Bindae-Tteok

Korean-style mung bean pancake



SURA
[MEAT]

39

Juk and Mool Kimchi

Korean-style soup and mild kimchi [varies seasonally]

Namul

Trio of blanched and traditionally seasoned vegetables [varies seasonally]

Galbi-Jjim *our signature menu

German short ribs braised in a semi-sweet korean sauce with chestnuts, radish and carrots

Bibimmandu

Fried homemade crispy dumplings with Korean-style, slightly spicy cabbage salad

**BAP &
BANCHAN**

8

Rice with Side Dishes

Only in addition to a special set.

WINE



SPARKLING WINE

Kerner Extra dry & Mineral
2016 from Thuringia, Germany

10 49

WHITE WINE

Muskat Dry & Fruity
2018 from Alsace, France

7,5 39

Muskat Dry & Floral
2017 from Alsace, France

7,5 39

Pinot Gris Mild & Fruity
2017 from Alsace, France

7,5 39

Pinot Gris Dry & Fruity
2017 from Alsace, France

7,5 39

Grand Cru, Riesling Dry, Aromatic & Fruity
2015 from Sommerberg Alsace, France

10 50

Niveau, Ruedesheimer Riesling Dry & Mineral
2017 from Rheingau, Germany

6 34

Charisma, Riesling Dry & Refreshing
2017 from Rheingau, Germany

6,7 36

Zicke, Sweeter Riesling Mild & Refreshing
2017 from Rheingau, Germany

7,5 36

Sliding Hill, Sauvignon Blanc Dry & Refreshing
2017 from Marlborough, New Zealand

7,5 39

Fruity Wine Spritzer (French Wine)

5,5

RED WINE

Sliding Hill, Pinot Noir Light & Aromatic
2015 from Marlborough, New Zealand

7,5 39

Pinot Noir Light & Aromatic
2017 from Alsace, France

7,5 39

Malbec Full bodied & Rich
2017 from Rewen estate, Mendoza, Argentina

7 36

ROSE

Pinot Noir Dry & Aromatic
2017 from Alsace, France

7 36

OTHER BEVERAGES



PREMIUM ISAE SOJU
Korean Premium Rice Spirits

5,5 49
40ml 500ml

SAKE-TABE
Shinshinosato Junmai Ginjo

12 19 75
90ml 180ml

WHISKEY
Enso - Japanese Whiskey

11

GIN & TONIC
with Grapefruit

12

BEER
BR&O Helles

4,5

TEA
Yellow Tea

4,5

WATER
Still 330ml, 750ml
Sparkling 330ml, 750ml

3,9 6,9
3,9 6,9

MISSUTGARU
Korean Summer Drink

3,4

Wine Pairing 30 Euro
In total 6 glasses

Selection from our
Wine Menu - 22 Euro

Riesling Niveau, Riesling Alsace
Riesling Charisma, Riesling Zicke

or

Rosé, Muscat
Gewürztraminer, Pinot Gris

FOOD

| | |
|---|----|
| Bibimbap [v] | 9 |
| Warm multi grain rice with various seasonal cooked vegetables [3 small Banchan is default in the tray] | |
| +Extra Organic fried eggs | 2 |
| +Extra Homemade sweet & chilli paste with beef | 3 |
| +Extra 3 beef steak slices | 4 |
| | |
| Japchae [v] | 9 |
| Glassnoodle with various seasonal cooked vegetables [3 small Banchan is default in the tray] | |
| +Extra Marinated and sauteed beef | 3 |
| | |
| Sweet & Chilli Redschrimp with Eggplants | 13 |
| [3 small Banchan is default in the tray and rice] | |

DRINK

| | |
|---|-----|
| Still Water 0.33l | 2,9 |
| Sparkling Water 0.33l | 2,9 |
| Grapefruit Ade 0.2l | 3,9 |
| BRŁO Beer Helles 0.33l | 4,5 |
| Fruity wine Spritzer [French Wine] 0,2l | 4,9 |
| Missutgaru, Korean Summer Drink | 3,4 |
| Tea, Yellow Tea | 4,5 |

| | |
|---|----|
| *Modeum-Jeon Korean-style pan-fried delicacies | 30 |
| *Gujeolpan Royal platter of 9 delicacies | 30 |

*Must be pre-ordered one day ahead of time to allow for preparation.
All menu except Yukpo and Soo's Special Anju **must be ordered by 10 pm.