

**APRETIF**



Yuzu Tonic Yuzu Gin & Tonic	15	
Sekt – Riesling & Veltine <small>Fine pearly &amp; Aromatic</small> 2022 from Rheingau, Germany	11	50
Soju Spritzer Premium Soju, Cremant, berry Tonic	12	
Sparkling Sake Elegant carbonation, fine pearls	14	

**WHITE WINE**

Chenin Blanc <small>Mineral, Balanced &amp; Silky</small> 2022 from Loire, France	12	60
Riesling <small>Mineral &amp; Dry</small> 2022 from Rheingau, Germany	9	50
Pinot Blanc <small>Dry, Fruity &amp; Elegantly light</small> 2022 from Alsace, France		50

**NATURAL WINE INSPIRATION**

VIGNETO CARANTINA [White] – Garganega Salty & smokey		55
Muscatel [White] – Minimalism Unfiltered, unbothered and untouched	10	50
Pinot Gris, Traminer, Riesling [Orange] – Amphora Orange Blossom, oregano & black		50

**RED WINE**

Carbernet Sauvignon & Merlot <small>Full-bodied &amp; Fruity</small> 2019 from Bordeaux, France		50
Primitivo <small>Round &amp; Full-bodied</small> 2022 from Pugily, Italy		50

**KOREAN BEVERAGE**

Korean Soju Sour Premium soju & organic citrus	12	
Natural Makgeolli 13% <small>100ml</small> Cloudy korean rice wine	14	
Rice wine experice[Choi signature] <small>300ml</small> Various & fine selection of K-rice wine synchronized with your dining pace		42
Hwayo – Premium Soju 41% <small>330ml</small> A paradigm shifting soju	7	68
Leegangju 19% – Rice liqueur Carafed with pears & ginger		48
Beer <small>330ml</small> BRLO Helles		8

**0% BEVERAGE**

CHOI Mindful drink Aloe or Grapefruit Lemonade <small>250ml</small> Aloe, organic citrus or grapefruit + tonic	10	
Iced nutty Jakdu bean tea <small>Korea</small>	8	
Misutgaru Korean roasted multi-grain shake	10	
Water <small>500ml</small> Still or Sparkling		7

**RIGHT TO FINISH**

Espresso <small>Italy</small>	3,5	
-------------------------------	-----	--

* PAIRING *		
Wine	All courses (total 0.5l) 3 Glasses (total 0.3l)	55 Euro 35 Euro
Tea	4 Glasses of Korean Organic Tea, [Cold & Hot]	25 Euro