



By Jihun Kim

계절회

SEASONAL HWE

간장랍스터

GANJANG LOBSTER

관자와 아티초크

SCALLOP & ARTICHOKE

육회 성게알 김밥

YUKHWE & SEA URCHIN GIMBAP **+£30**

찰광어

WILD TURBOT

유기농 양갈비 또는 와규 갈비살

LAMB RACK **OR** WAGYU GALBI **+£40**

무화과 인삼

FIG & GINSENG

A decorative graphic at the bottom of the page consists of numerous thin, golden-brown lines that flow and curve across the width of the page, creating a sense of movement and elegance.

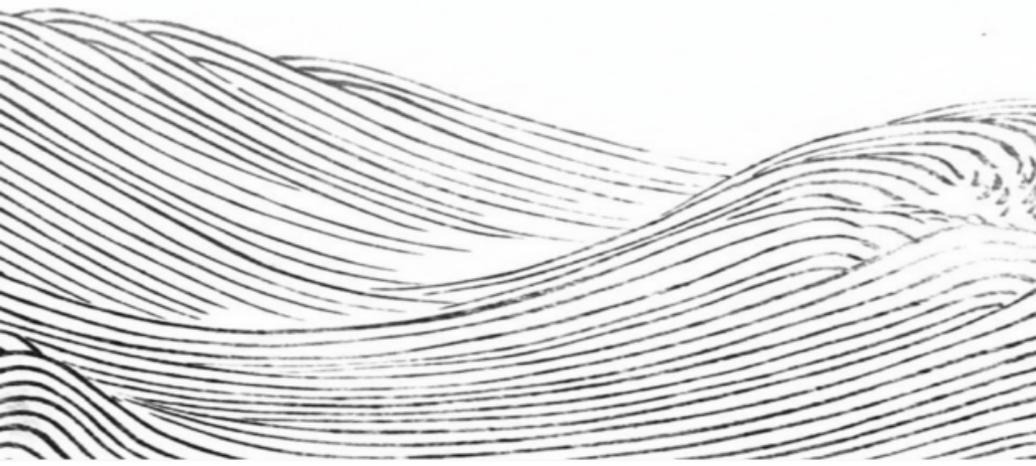
계절회
SEASONAL HWE

갑오징어, 유자 초장, 콜라비
Cuttlefish, Yuja Chojang, Kohlrabi

도미, 막장, 깻잎
Sea Bream, Makjang, Perilla

참치, 깨 간장
Cornish Bluefin Tuna, Sesame Doenjang

솜씨
김지훈

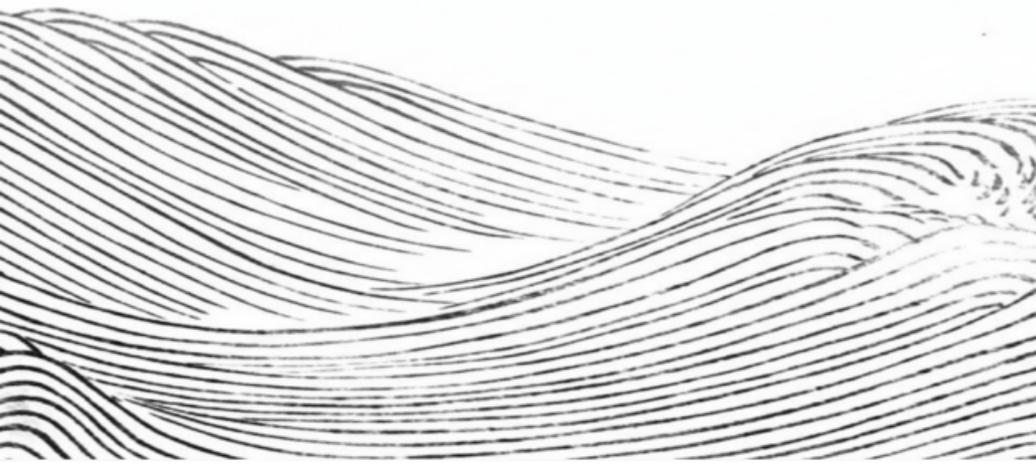


간장랍스터
GANJANG LOBSTER

Ganjang Cured Native Lobster
Jerusalem Artichoke Soy Cream
Myoga, N25 Oscietra Caviar Reserve

양념 랍스터
Crispy Nori, Yang-Nyeom Lobster

숨
씨 김지훈



관자와 아티초크
SCALLOP & ARTICHOKE

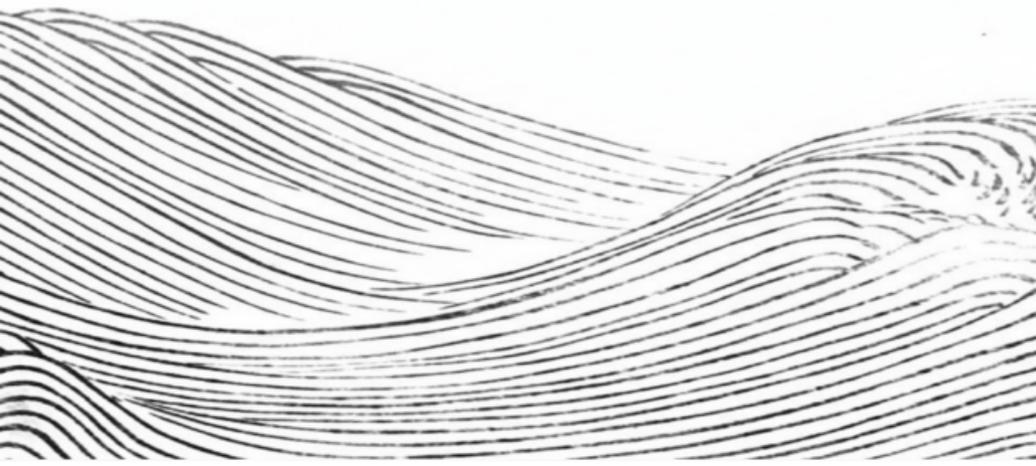
Orkney Scallop

Spicy Barigoule Artichoke

Turbot Fin

Romanesco Broccoli

솜씨
김지훈



찰광어
WILD TURBOT

Cornish Wild Turbot

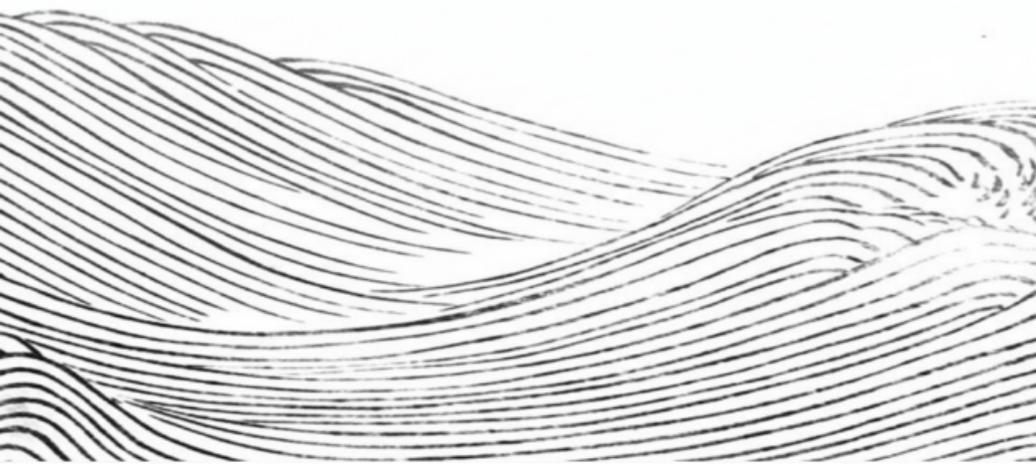
Ganjang Jorim Tokyo Turnip

Razor Clam

Makgeolli Butter

Spicy Maeuntang

솜씨
김지훈



유기농 양갈비

ORGANIC SALTMARCH LAMB RACK

Doenjang Roasted Beetroot, Black Garlic
Ssamjang & Carrot Kimchi Sauce

OR

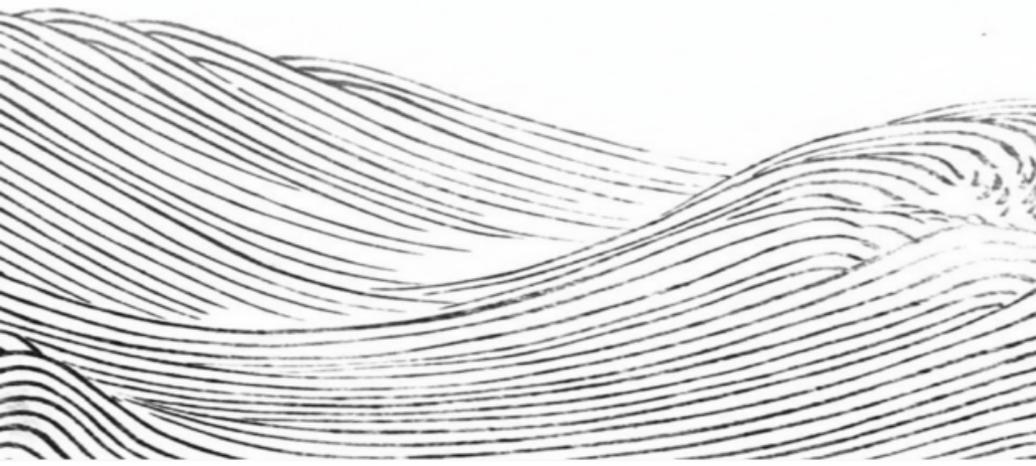
와규 갈비살

WAGYU GALBI

Doenjang Roasted Beetroot, Black Garlic
Hazelnut Ssamjang
Galbi Sauce

Wild Mushroom Rice, Gamtae

솜씨
김지훈



무화과 수플레
FIG SOUFFLÉ

Provence Black Fig Soufflé
Puffed Buckwheat, Almond
Rice Cake
Ginseng Honey Ice Cream

솜씨
김지훈

