



## STARTER

<b>V GUN MANDU</b>	<b>8</b>
Gemüse Teigtaschen mit Erdnuss	
Vegetable dumplings with peanut sauce	
땅콩 소스와 샐러드를 곁들인 야채 군만두	
<b>GOCHUJANG BEEF SSAM</b>	<b>8</b>
Chili Beef mit Salatherzen	
Chili Beef with Saladhearts	
소고기 고추장 쌈	
<b>VOLCANO CHICKEN POPS</b>	<b>10</b>
Huhn Knusprig mit scharf-süßen Marinade und Yuzu Mayo	
Crispy Chicken with spicy sauce and yuzu mayo	
매운 닭강정과 유자 마요네즈	
<b>SASHIMI HOE MUCHIM</b>	<b>10</b>
Salmon Sashimi mit Kohlrabi und Chili Dressing	
Salmon Sashimi with kohlrabi and chili dressing	
콜라비와 초장이 들어간 연어 회무침	
<b>(V) TTEOKBOKKI</b>	<b>12</b>
Reiskuchen in Chilimarinade mit Fischlaibchen	
Spicy stir fried rice cakes with fishballs	
오뎅이 들어간 떡볶이와 김마리	
<b>SWEET SOUR CRISPY TANGSU</b>	<b>12</b>
Knuspriges Karree mit hausgemachter Gemüse süß-sauer Sauce	
Crispy fried pork loin with homemade sweet and sour sauce	
돼지고기 등심 탕수육	
<b>KOREAN BEEF TARTARE</b>	<b>12</b>
Handgehacktes Beef mit eingelegter Birne und Reis Chips	
Hand Chopped Beef with pickled Pear and Rice Chips	
소고기 육회	
<b>PORK JOKBAL SALAD</b>	<b>12</b>
Scheiben von kor. Stelze mit Julienne-Gemüse und Senfsauce	
Sliced pork hock with julienne vegetable and mustard sauce	
냉채 족발	

## MAIN

<b>V VEGETABLE MISO STEW</b>	<b>16</b>
Würziger Miso Eintopf mit Saisonalen Pilzen	
Korean miso hotpot with seasonal mushroom	
버섯 된장찌개	
<b>SILK TOFU SEAFOOD STEW</b>	<b>18</b>
Seidentofu Eintopf mit Meeresfrüchten	
Boiling seafood stew with silk tofu	
해물 순두부찌개	
<b>PORK KIMCHI JJIGAE</b>	<b>18</b>
heißer Eintopf mit Kimchi und geschmorrtten Schweinerippen	
Hot kimchi stew with braised pork ribs	
돼지고기 김치찌개	
<b>CHEESE CHICKEN GALBI</b>	<b>18</b>
gebratenes Huhn in Chilimarinade mit Käse überbacken	
Hot pan with chicken and chili marinade topped with cheese	
고구마와 떡이 들어간 치즈 닭갈비	
<b>HOEDEOP RICE BOWL</b>	<b>18</b>
Reisschale mit rohen Lachswürfeln	
Rice bowl topped with raw salmon and salad	
연어 회덮밥	
<b>SEAFOOD BLACKNOODLE</b>	<b>18</b>
Garnelen und Calamari in Schwarzbohnensauce mit Nudeln	
Stir fried noodle in black bean sauce with shrimps and calamari	
해산물 쟁반 짜장	
<b>(V) DOLSOT BIBIM SURF &amp; TURF</b>	<b>22</b>
Heiße Gemüse-Reisschale mit Garnelen und Rinderfilet	
Sizzling rice bowl topped with beef steak and tiger prawns	
소고기 안심과 새우를 곁들인 돌솥 비빔밥	
<b>BEEF STEAK POT RICE</b>	<b>28</b>
Rinderfilet gewürfelt auf Reis mit Nussbutter und Pilzen	
Diced Beef Filet with brown butter and mushroom	
버섯이 들어간 소고기 안심 솔밥	

## MAIN

<b>HANSANG PLATE</b>	
mit Beilagen, Miso Suppe, Reis und Salat	
Served with sides, soup and rice	
<b>V TOFU AND VEGETABLE</b>	<b>18</b>
<b>ORIGINAL KOREAN BULGOGI</b>	<b>20</b>
<b>FILET OF SALMON, GRILLED MEDIUM</b>	<b>22</b>
<b>KOREAN FRIED CHICKEN</b>	
Crispy Cajun / Sweet Chili / Garlic Parmesan	
케이준 후라이드 / 양념 치킨 / 마늘 파마산 플레이크	
<b>BONELESS 순살</b>	<b>18</b>
<b>HALF K(KOREAN)FC 반마리</b>	<b>18</b>
<b>WHOLE K(KOREAN)FC 한마리</b>	<b>26</b>

## BANCHAN

<b>MARINATED SPINACH</b>	<b>4</b>
시금치 무침	
<b>SOY SPROUT SALAD</b>	<b>4</b>
숙주 무침	
<b>CARAMEL CABBAGE SALAD</b>	<b>5</b>
캐러멜 양배추 샐러드	
<b>SOY GLAZED POTATOES</b>	<b>5</b>
감자 조림	
<b>AVOCADO GREEN SALAD</b>	<b>6</b>
아보카도 샐러드	
<b>HOMEMADE KIMCHI</b>	<b>6</b>
배추 김치	
<b>DAILY BANCHAN</b>	<b>6</b>
오늘의 반찬	

## DESSERT

<b>NOKCHA TIRAMISU</b>	<b>6</b>
Green Tea Tiramisu with berries	
녹차 티라미수	
<b>WALNUT RED BEAN CAKE</b>	<b>6</b>
Rote Bohnen Kuchen mit Walnüssen	
호두가 들어간 팥 케익	
<b>BLACK SESAME AFFOGATO</b>	<b>7</b>
Affogato mit Schwarzsosam-Eis	
흑임자 아포가토	



## APERITIF

DEUTZ CHAMPAGNE, BRUT 0.375	40
DEUTZ CHAMPAGNE, ROSE 0.375	45
BIO FRIZZANTE 0.1/0.75 Goldenits	4.5/28
MANGO FRIZZANTE	5.5
YUZU FRIZZANTE	5.5
APEROL SECCO	6
LILLET SPRITZ	6
LILLET BERRY	6

## LONG DRINK

MOKO MULE Vodka, Ginger Ale, Gurke	9
SEOUL NIGHT Soju, Lemongrass, Homemade Eistee	7
BERRY KOREAN Soju, Beeren, Yuzu, Frizzante	7
CLASSIC TONIC Gin, Gurke, Indian Tonic	9
SICHUAN RUSSIAN MIX Gin, Russian Berry, Sichuan Pfeffer	10
SOHO SLING Gin, Rosmarin, Gingerbier	10

## SOJU HIGHBALL

Homemade Soju with Tonic	
JASMIN	8
SENGHA MANDARINE	8
HIBISCUS	8

## BEER

ZIPFER VOM FASS 0.33/0.5	4/5.5
KALTENHAUSER KELLERBIER FL	4
EDELWEISS HOFBRÄU FL	4
ZIPFER LIMETTEN RADLER FL	4.5
ZIPFER ALKOHOLFREI FL	4
KOREANISCHES BIER FL	4.5

## WEIN

WEISSER SPRITZER	3.5
WIENER G'MISCHTER SATZ Christ	4.5/25
GRÜNER VELTLINER Salomon	5/28
ASIA CUVEE Mayer am Pfarrplatz	5/28
SAUVIGNON BLANC Sabathi	6/34
ZWEIGELT Michael Auer	4.5/25
CUVEE ROT ANNA CHRISTINA FL Netzl	65

## SOJU & CO.

CHAMISUL FRESH, JINRO ALC 17% FL	12
SOMAC (SOJU AND BEER) 0.2	
2 soju : 8 beer	4.5
3 soju : 7 beer	5
7 soju : 3 beer	5.5
HONEY SOJU 4CL	3
SWEET AND BITTER 0.3	5.5
MAKKOLI FL Koreanischer Reiswein	14
CHILI FEUERWASSER ALC 35%	6/48
YUZUCELLO ALC 28%	7/60

## NON-ALCOHOLIC

HOMEMADE LEMONGRASS ICED TEA	5
HOMEMADE LEMONAID 0.3/0.5 Minze Holunder Orange Ingwer Ingwer Zitrone Mango	4/6
*SODAWASSER 0.25/0.5	2/3.5
*SODA ZITRONE 0.25/0.5	3/4.5
VÖSLAUER 0.33/0.75 Prickelnd / Still	3/6
APFELSAFT NATURTÜB	4
APFELSAFT GESPRITZT 0.25/0.5	3.5/5
FRITZKOLA /LIGHT	4

## COFFEE & TEA

ESPRESSO/DOPPIO	3/4.5
MELANGE	4
CAPPUCCINO	4
AMERICANO SINGLE/DOUBLE	4/5
GINGER TEA	4
YUZU TEA	4
SENGHA GREEN TEA	4.5
SWEET OOLONG TEA	4.5
JASMINE PEARLS TEA	4.5

\*JUGENDGETRÄNK