

Lunch

Course menu inspired by nature and seasonal ingredient changes according to the situation of the ingredients every day.

January Bites

Seasonal fish Hoe,
Vegetable bites assorted by chef
(add Caviar +15,000)

Vegetable

Acorn Jelly, Sancho pesto,
Naju Pear, Black sesame

Sense of Winter

Sunartichoke Mandoo,
Morel, Hanwoo(beef) Consomme

Fish

Fish of the day

Crisp

Seasonal fruit Tart

Bansang

Hanwoo Tteok-Galbi
or

Lobster

Lobster, Seasonal fruit,
Makgeoli (+15,000)
or

Hanwoo

Hanwoo(Korean beef) steak,
Seasonal greens (+20,000)

Jang Trio

Ganjang, Doenjang, Gochujang
or

Dark Garlic

Cheese, Dark garlic, Makgeoli

Joo-ak

Tea & Coffee

.....
90,000

Additional

Guksu 12,000
Jang Noodle 25,000
Apple Sorbet 10,000

Pairing

3 glasses 90,000
Additional (1 glass)
request to Sommelier
Traditional alcohol 80,000

Lunch

chef signature course

Course menu inspired by nature and seasonal ingredient changes according to the situation of the ingredients every day.

January

Seasonal fish Hoe

Bites of Mingles

Vegetable bites assorted by chef,
Caviar

Vegetable

Acorn Jelly, Sancho pesto,
Naju Pear, Black sesame

Sense of Winter

Sunartichoke Mandoo,
Morel, Hanwoo(beef) Consomme

Fish

Fish of the day

Korean Chicken

Non-antibiotic Chicken, Jinseng,
Truffle

Crisp

Seasonal fruit Tart

Lobster

Lobster, Seasonal fruit, Makgeoli
or

Hanwoo

Hanwoo(Korean beef) steak,
Seasonal greens
or

Lamb

Mingles' style Lamb steak

Jang Trio

Ganjang, Doenjang, Gochujang
or

Dark Garlic

Cheese, Dark garlic, Makgeoli

Joo-ak, Doraji

Tea & Coffee

.....

150,000

Additional

Guksu 12,000

Seon 25,000

Apple Sorbet 10,000

Pairing

3 glasses 90,000

Additional (1 glass)

request to Sommelier

Traditional alcohol 80,000

Dinner

Course menu inspired by nature and seasonal ingredient changes according to the situation of the ingredients every day.

January

Seasonal fish Hoe

Bites of Mingles

Vegetable bites assorted by chef,
Caviar, Eo-ran(Korean Bottarga)

Vegetable

Acorn Jelly, Sancho pesto,
Naju Pear, Black sesame

Sense of Winter

Sunartichoke Mandoo,
Morel, Hanwoo(beef) Consomme

Fish

Fish of the day

Korean Chicken

Non-antibiotic Chicken, Jinseng,
Truffle

Crisp

Seasonal fruit Tart

Lobster

Lobster, Seosonal fruit, Makgeoli
or

Hanwoo

Hanwoo(Korean beef) steak,
Seasonal greens

or

Lamb

Mingles' style Lamb staek

Dark Garlic

Cheese, Dark garlic, Makgeoli

Jang Trio

Ganjang, Doenjang, Gochujang
or

Apple

Zepi pepper mousse,
Apple Sorbet

Joo-ak, Doraji

Tea & Coffee

.....

180,000

Additional

Guksu 12,000

Seon 25,000

Pairing

3 glasses 90,000

Additional (1 glass)

request to Sommelier

Traditional alcohol 90,000

Signature 150,000