# 선식 APPETIZERS

411 김치 해물파전

Kimchi sea food pancake

412 군만두 8

Fried Korean dumplings

413 물만두 8

Steamed Korean dumplings

# 안주요리 ANJU

421 오삼 불고기

18

29

Fried pork belly & cuttlefish

422 두부 김치

29

Fried Kimchi with pork and tofu, hot

423 제육 볶음

29

Stir fried pork on korean hot sauce

Anju: The Korean culture of alcohol food.
Dishes you eat while you drink.

# 구이요리 Specialties of House

431 등심 주물럭 200g

39

Sliced rib eye beef

432 등심 불고기 200g

39

Bulgogi: Marinated rib eye beef

433 생 삼겹살 200g

29

Sliced pork belly

\*This menu will be grilled on the table\*

소고기는 3-4주 숙성된 프리미엄 아르헨티나산 고기를 씁니다!

## 식사메뉴 MAIN MENU

451 육개장 20 Spicy beef soup with vegetables

452 등갈비 김치찌개 20

Kimchi soup with pork belly, hot

453 소고기 된장찌개 20

Soypaste soup with tofu beef and vegetables

454 해물 순두부찌개 20

Silken tofu with sea food and vegetables

455 비빔밥 Bibimbab 20

Rice with beef, vegetables and fried eggs

\*This menu will be served in a hot pot\*

#### 전골요리 STEW

456 김치 전골 45 2인분 (for 2 Persons)

Kimchi with pork belly, tofu and vegetables served in a big pot, hot

457 해물 전골 50 2인분 (for 2 Persons)

Halibut, red perch, shrimps, sea food and vegetables served in a big pot, hot

<u>+ 3,50€ Ramen Noodle for hot pot 라면사리</u>

#### 음료 DRINKS

461 물 Water 0,75L

462 탄산음료 Soft Drinks 0,4L 5 Cola, Cola Zero, Fanta or Sprite

463 커피 Coffee

464 차 Tea 4

Green Tea, Jasmin Tea, YuzaTea and Ginger Tea

### 주류 ALCOHOL

16

40

5.5

15

465 소주 Soju 0,35L

the best known liqour from Korea (20%)

467 와인 Wine 0,75L

Riesling or Chianti

468 맥주 Pils beer 0,4L

Gilde from Hanover

469 밀맥주 Weizen Beer 0,5L 6,5

Franziskaner from Munich

470 막걸리 Makgeoli 0,75L

Korean rice wine