



BEERS & KOREAN ALCOHOLS

English

Maekju Korean beer 33cl 6 € **Soju** National alcohol of Korea. 17% 36cl 16,5 €
1664 33cl 6 €



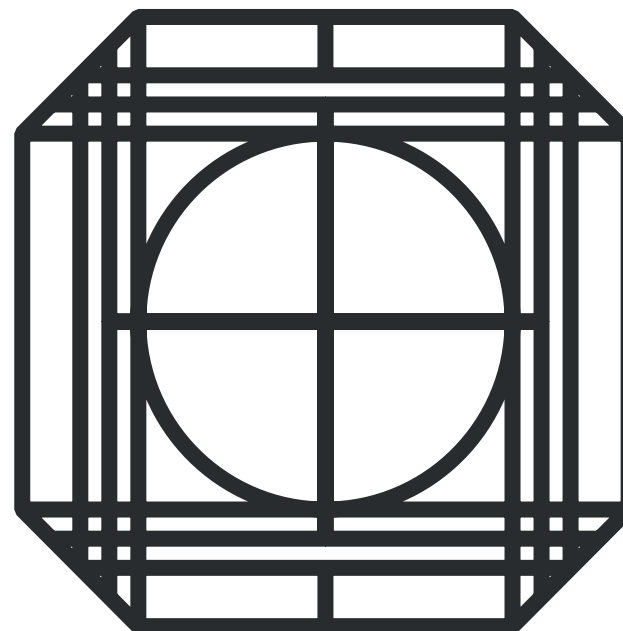
WINES

Glass Bottle

ROSE Coteaux d'Aix en Provence aoc / Dom. St-Julien les Vignes 2016/17 **BÍO** 6,5 € 25 €
 Very fresh nose, currant and citrus zest. Crisp and fresh palate.
 C ôtes de Provence aoc / Château Tour Saint Anne 2016/17 29 €
 A full and fleshy rosé, with candied fruit and liquorice aromas.

WHITE Chardonnay «Ecoterra» 2016/17 **BÍO** 6 € 23 €
 Full and creamy, buttery nose, yellow fruit and linden blossom.
 Touraine aoc / Touraine Chenin, Domaine A Deux 2016/17 30 €
 A bright yellow robe, a roasted almond nose, quite complex and mineral mouth.

RED Côtes du Rhône aoc / Les trois garçons 2016/17 **BÍO** 6 € 23 €
 Crisp and fresh, with light tannins, very greedy nose candy and fresh fruit.
 Blaye - Côtes de Bordeaux aoc / Château Gazin Montaigu 2015/16 6,5 € 24 €
 Round, full and velvety, with well-melted tannins, on a beautiful frame of freshness.
 Chinon aoc / Couly-Dutheil « Les Chatelières» 2016 29 €
 Supple and fresh, crunchy on the palate and nicely fruity.



DRINKS

Evian 50cl / Perrier 33cl / Badoit 50cl 4,5 €
 Coca-Cola, Zero / Orangina 4,5 €
 Organic Juice MENEAU 25cl (Orange, Peach, Apple, Apricot, Green thyme-lemon tea) **BÍO** 7 €
 Coffee _Moka d'Ethipie / Decaffeinated Coffee of Mexico 4 €
 Green tea, Solomon's seal tea 4 €
 Honey lemon tea, Honey Ginger tea 4,5 €
 Ginseng tea 5,5 €

Dochilak

Restaurant & Traiteur Coréen



STARTERS

Mandoo _ Grilled shrimp dumplings	7,5 €
Tofu salad ✓	7,5 €
Saeng Tofu _ Raw tofu in soy sauce or spicy sauce ✓	7,5 €
Japchae _ Stir-fried vermicelli noodles with vegetables ✓	8,5 €
Dak gangent _ Fried chickens with caramelized sauce	8,5 €
Odjinhô tcho moutchim _ Spicy squid salad 🌿	8,5 €



MAIN DISHES & BIBIMBAPS 15 €

> White rice > Side dishes

MAIN DISH

- * Jeyuk bokkeum _ Spicy Stir-fried Pork 🌿
- * Dak bokkeum _ Spicy Stir-fried Chicken 🌿
- * Odjinhô bokkeum _ Spicy Stir-fried Squid 🌿
- * Bulgogi _ Stir-fried Beef marinated in Soy Sauce
- * Tofu jorim _ Braised Tofu in Soy Sauce
- Yonô jorim _ Braised Salmon in Soy sauce (+1€)
- Godenhô jorim _ Braised Mackerel in Soy sauce (+1€)

BIBIMBAP

Beef / Porc with kimchi 🌿 / Chicken / Seafood
/ Tofu ✓ / Vegetables ✓ / Cheese ✓

Bibimbap : A mixture of rice, various vegetables, egg and your choice of main ingredient. Served in a hot stone bowl.



RICE & SIDE DISHES

Bowl of white rice / Soup of the day	4 €
Kimchi 🌿 / Cucumber salad 🌿 / Sauteed grated potatoes ✓	4,5 €

- We do not accept checks. 2 restaurant tickets per person.

- Net prices, taxes and services are included. - Our chicken meats are Halal. 



MENUS

> Soup of the day > White rice
> Side dishes > Extra 1€ for certain dish indicated (+1€)

MENU DOCHILAK 17 €

Starter + Main dish or Bibimbap
Main dish or Bibimbap + Dessert

MENU DOCHILAK ROYAL 21 €

Starter + Main dish or Bibimbap + Dessert

MENU DÉGUSTATION 18,5 €

Small « * Main dish » + Bibimbap

MENU DÉGUSTATION ROYAL 23,5 €

Small « * Main dish » + Bibimbap + Dessert



DESSERTS

Dark chocolate fondant « Lemon-Yuja »	7,5 €
Cheesecake « Lemon-Ginger »	7,5 €
Ice cream (2 scoops _ Green tea, Black sesame, Rose Petal)	7,5 €
Delight red fruit (Almond biscuit, red fruit mousse and passion, milk chocolate)	8 €

Do chilak

: means nomadic meal in Korean.

: is a simple tray, but various, balanced and healthy, a way to pleasure both gastronomic and visual.

: reminds the Koreans of the trip, the excursion and the festive moment.

: is a careful daily preparation like the little dishes of your mom.