



BEERS & KOREAN ALCOHOLS

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



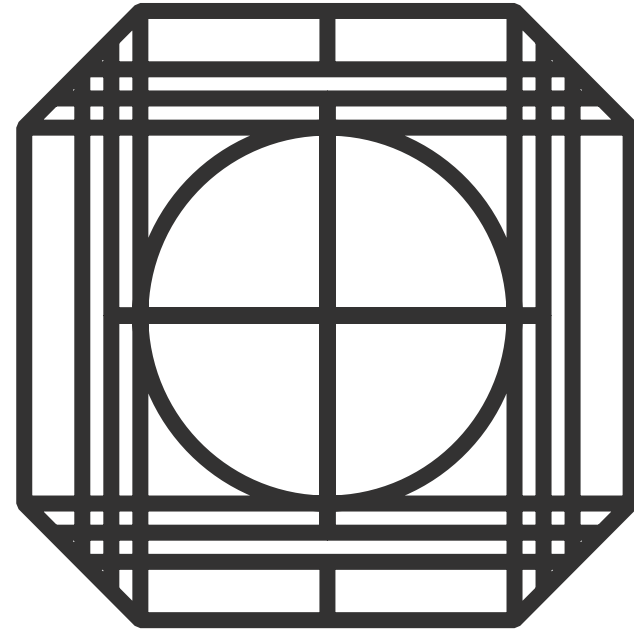
WINES

		Class	Bottle
ROSE	Coteaux d'Aix en Provence aoc / Dom. St-Julien les Vignes 2016/17 BIO	5,5 €	22 €
	Very fresh nose, currant and citrus zest. Crisp and fresh palate.		
	C ôtes de Provence aoc / Château Tour Saint Anne 2016/17		26 €
	A full and fleshy rosé, with candied fruit and liquorice aromas.		
WHITE	Chardonnay «Ecoterra» 2016/17 BIO	5 €	20 €
	Full and creamy, buttery nose, yellow fruit and linden blossom.		
	Touraine aoc / Touraine Chenin, Domaine A Deux 2016/17		26 €
	A bright yellow robe, a roasted almond nose, quite complex and mineral mouth.		
RED	Côtes du Rhône aoc / Les trois garçons 2016/17 BIO	5 €	20 €
	Crisp and fresh, with light tannins, very greedy nose candy and fresh fruit.		
	Blaye - Côtes de Bordeaux aoc / Château Gazin Montaignu 2015/16	5,5 €	21 €
	Round, full and velvety, with well-melted tannins, on a beautiful frame of freshness.		
	Chinon aoc / Couly-Dutheil « Les Chatelières» 2016		26 €
	Supple and fresh, crunchy on the palate and nicely fruity.		



DRINKS

Evian 50cl / Perrier 33cl / Badoit 50cl	4 €
Coca-Cola, Zero / Orangina	4 €
Organic Juice MENEAU 25cl (Orange, Peach, Apple, Apricot, Green thyme-lemon tea) BIO	6,5 €
Coffee _Moka d'Ethipie / Decaffeinated Coffee of Mexico	3 €
Green tea, Solomon's seal tea	3 €
Honey lemon tea, Honey Ginger tea	4 €
Ginseng tea	5 €



Dochilak

Restaurant & Traiteur Coréen



STARTERS

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



MAIN DISHES & BIBIMBAPS 14,5 €

> 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€)
- Kimchi tsigué _ Kimchi and Pork Stew (+1€) 🌿🌿
- Soun Tofu tsigué _ Spicy Seafood and Soft Tofu Stew (+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 or black rice / Soup of the day	3 €
Kimchi 🌿 / Cucumber salad 🌿 / Sauteed grated potatoes 🌿	4 €

-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 or Black rice
> Side dishes > Extra 1€ for certain dish indicated (+1€)

MENU DOCHILAK 16,5 €

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

MENU DOCHILAK ROYAL 20,5 €

Starter + Main dish or Bibimbap + Dessert

MENU DÉGUSTATION 18 €

Small « * Main dish » + Bibimbap

MENU DÉGUSTATION ROYAL 23 €

Small « * Main dish » + Bibimbap + Dessert



DESSERTS

Cottage cheese mousse (passion jelly, crumble)	6 €
Tiramisu « Green Tea »	7 €
Dark chocolate fondant « Lemon-Yuja »	7 €
Cheesecake « Lemon-Ginger »	7 €
Ice cream (2 scoops _ Green tea, Black sesame, Rose Petal)	7 €
Delight red fruit (Almond biscuit, red fruit mousse and passion, milk chocolate)	7,5 €

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.