



## MA-SHI-TA

## ABOUT US

A new challenge for a couple, the encounter of a writer and an on-board interpreter.

Your restaurant <MA-SHI-TA> has been selected as one of the **BEST OVERSEAS KOREAN RESTAURANTS IN 2023** by the **Korean Ministry of Agriculture, Forestry and Fisheries** : this system was created to promote the excellence of Korean cuisine and evaluates around 10,000 overseas Korean restaurants around the world each year. In 2023, only 8 restaurants worldwide were selected.

Our restaurant was opened by Gibeom Joung, a travel and food writer with over 600,000 books sold in Asia, as well as a local producer of entertainment programs and international shoots with over 300 celebrities, including ITZY and BTS. He is also a freelance photographer and journalist for <Marie Claire Maison>, <Cosmopolitan>, <Esquire>, and <The Traveller>, and still works for the daily Newspaper <Donga Ilbo> and <Atout France>. Her. Sookhyun Kim, an ex-interpreter of Air France. Having traveled extensively and enriched by their culinary and cultural discoveries around the world, they decided to open this cozy little love nest, so that those who are curious could discover all the richness of Korean cuisine.

## OUR MISSION

Our restaurant uses fresh, healthy ingredients served with care to create our authentic Korean dishes.

### 1. WE ALWAYS TAKE PLEASURE IN BRINGING YOU AUTHENTIC KOREAN CUISINE WITH ALL OUR HEART.

Before opening the restaurant, we attended catering workshops and courses, including <Park Seong-hee's Cooking House> and <Park Gwang-hee Kimchi>. Since opening we've even continued our efforts to improve our cooking and bring you better dishes. Our chef Sookhyun Kim, a mother of two, cooks with the utmost care for each customer as a mother does for her children.

### 2. OUR RESTAURANT BOASTS AN EXTENSIVE BEVERAGE MENU, CREATED IN COLLABORATION WITH SPECIALISTS TO ACCOMPANY KOREAN CUISINE.

Offering over 40 types of wine, alcohols and beverages, we source the majority of our products from organic farming. From the same cider delivered to the Elysée Palace, to the fruit juices and waters served in luxury and Michelin-starred establishments, from coffees carefully selected by baristas around the world to wines selected by famous critics : the products on our menu have been carefully chosen for their quality and compatibility with the dishes and tastes of our restaurant. Result : an excellence of the products we serve.

### 3. GOOD INGREDIENTS ARE THE FOUNDATION OF A GOOD DISH.

The quality of our meats is of great importance to us. The Yukgaejang is made from Black Angus Basses côte, and the Yukhoe Bibimbap and Tteokgalbi are made from Charolais au couteau (3% fat), used in the best gourmet restaurants in France. The pork comes from a butcher's shop in Rungis, which has specialized in importing Iberian pork from Spain for 30 years. The Park Kwang-hee Kimchi pickled chilli and green plum paste used in Yukhoe Bibimbap is handmade and artisanal.



# LUNCH MENU

Only on weekdays

STARTER + DISH / DISH + DESSERT  
**16.0**

STARTER + DISH + DESSERT  
**19.5**

## STARTERS

**\* 닭강정 3개 Dak gangjeong**

3 pieces of fried boneless chicken with a salt and pepper seasoning

**\* 만두 3개 Mandoo (야채 Vegetable 🌿 / 닭고기 Chicken)**

Chicken or vegetable dumplings served with sweet and sour sauce (3 pieces)

**\* 가지강정 3개 Gaji gangjeong 🌿**

Fried eggplant topped with a slightly spicy sauce (3 pieces)

## DISHES

**\* 이베리코 제육 볶음 Iberian Jaeyuk Bokkeum 🍳 (+1.5)**

Iberian pork cooked with a spicy sauce with different sautéed vegetables

**\* 비빔밥 Bibimbap 🌿 (+1.5 불고기 추가 with a small portion of Bulgogi)**

White and black rice topped with a fried egg, carrots, sautéed bean sprouts, zucchini and turnips

**\* 찜닭 JjimDak**

Pieces of braised chicken with soy sauce and various vegetables

**\* 잡채 덮밥 Japchaе Deopbap 🌿**

Sweet potato vermicelli sautéed with vegetables, served with rice

## DESSERTS

**\* 마들렌 Handmade Korean Madeleine (+1)**

녹차 Green tea / 흑임자 Black sesame

**\* 오늘의 아이스크림 Ice cream of the day**

**\* 오늘의 티 Tea of the day**

**\* 오늘의 와인 Wine of the day**

**\* 커피 Café "Terres de café"**

Selected by the best barista in the world 2021

2021년 월드 바리스타 챔피언 추천 커피

# À LA CARTE MENU

## STARTERS

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- \* **잡채 Japchae** 🌿 **Signature** Small 9.0 / Large 14.0  
Stir-fried sweet potato noodles marinated in soy sauce and sesame oil with sautéed vegetables
- \* **닭강정 Dak Gangjeong** **Signature** 5pcs 8.0 / 10pcs 13.0  
Fried chicken with sauce of your choice  
(매콤 Spicy 🌶️ / 간장 Soy sauce / 오리지널 Original)
- \* **육회 Yukhoe** 13.0  
Tartare de boeuf Charolais au couteau avec prune vert au piment, oeuf cru, fleur de sel de Noimoutier
- \* **가지야채튀김 Fried Vegetable Bites** 🌿 10.0  
Fried eggplant topped with a spicy sauce and fried lotus root with Noimoutier fleur de sel
- \* **만두 6개 Mandoo of your choice (야채 Vegetable 🌿 / 닭고기 Chicken)** 8.0  
6 chicken or 6 vegetable ravioli served with sweet and sour sauce
- \* **해물파전 Haemul Pajeon** 14.0  
Korean pancake with spring onion and various seafood  
(저녁에만 주문 가능 Only available in the evening)

# DISHES

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- \* 육회 비빔밥 Yukhoe Bibimbap Signature** **24.0**  
Charolais beef tartare bibimbap with green plum and chili by Park Kwanghee, egg and carrots, bean sprouts, sautéed zucchini and turnips, fleur de sel from Noimoutier
- \* 떡갈비 Tteok-Galbie Signature** **24.0**  
Charolais-style handcut beef pancake marinated in house sauce
- \* 맥적 Makjeuk New!** **22.0**  
Maekjeokgui is a traditional Goguryeo dish prepared by marinating pork in soy paste seasoning and grilling them. The soy paste seasoning goes well with the Iberian pork loin.
- \* 이베리코 제육 볶음 Iberian Jaeyuk Bokkeum** **18.0**   
Sliced Iberian Pork loin cooked with spicy sauce and vegetables
- \* 찜닭 JiimDak** **18.0**  
Pieces of braised chicken with soy sauce and various vegetables
- \* 야채 비빔밥 Bibimbap** **18.0**   
White and black rice topped with an egg and carrots, bean sprouts, zucchini and sautéed turnips
- \* 순두부 찌개 Soondubu Jjigae** **17.0**   
Boiled soft tofu stew with pork in spicy sauce with vegetables. A raw egg is then added to the hot stew.

## SUPPLEMENTS

- \* 공기밥 A bowl of rice** **3.0**
  - \* 김 Dried seaweed Badasoop** **2.5**
  - \* 감태 Ecklonia cava dried Badasoop** **2.5**
- Badasoop supplies restaurant L'air du temps in Belgium(2\*\* Michelin) and Benu in the United States(3\*\* Michelin)

# SEASONAL DISHES

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## SUMMER (APRIL -AUGUST)

- \* 수제 소스를 곁들인 해산물 우동** **17.0**  
Cold seafood udon with homemade sauce

## WINTER(SEPTEMBER-MARCH)

- \* 육개장 Yukgaejang** **20.0**   
A spicy soup made from Black Angus short rib with onions and other ingredients, which are simmered together for a long time
- \* 돼지국밥 Daejikkobap New!** **17.0**  
Busan's famous cuisine made from Iberian pork, boiled burdock, ginger, etc.

# DESSERTS

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**\* 모듬한과 Assortment of 4 small traditional Korean desserts + Black tea & Ginseng 12.0**

Red bean paste - Puffed rice with honey - Black sesame with honey

Wheat cake made by Dana with Black Tea & Ginseng

**\* 모듬한과 Assortment of 4 small traditional Korean desserts 8.0**

Semi-dried persimmon - pecan - Candied Komquat - bellflower root with honey

Sesame with honey - Red bean paste \*depends on stock availability

**\* 디저트 매실 Green Plum 8.0**

Park Kwanghee's artisan-crafted dessert plums from traditional

Korean plums colored with perilla leaves and supplied to

2-star Michelin restaurants Mingles and Juok in Korea.

**\* 아포가토 Affogato 7.0**

Coffee with a scoop of ice cream of your choice drowned in coffee

(Vanilla ice cream with Madagascar bourbon)

**\* 마들렌과 커피 또는 차 Artisanal Korean madeleine + Brown sugar Tea 7.0**

Korean madeleine (녹차 Green tea or 흑임자 Black sesame) served with Brown sugar tea :

Black tea with cocoa, vanilla, caramel and pecans selected by Patisserie Yann Couvreur

**\* 아이스크림 1스쿱 1 scoop of ice cream of your choice 3.5**

(흑임자 Black sesame / 말차 Matcha / 바닐라 Vanilla / 레몬 유자 Lemon&Yuze)

# DESSERTS SAISONNIERS

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## SUMMER (APRIL-AUGUST)

**\* 빙수 Bingsu:shaved ice with toppings 12.0**

인절미빙수 Injeulmi bingsu:shaved ice with glutinous rice / 팔빙수 Pat bingsu:shaved ice with red bean

## WINTER(SEPTEMBER-MARCH)

**\* 봉우리떡 Bongwoori tteok 9.0**

Festive cake made with sticky rice and organic red beans, handcrafted by Dana

# HOT DRINKS

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## \* 한국차 Korean Tea

### 보향 다원 Bohyang Dawon Tea

4.5

(Winner of the Presidential Prize in Korea, works with Palais du Thé-Mariages Frères)

↳ 계피&대추 황차 Yellow jujube & cinnamon tea

↳ 우엉 녹차 Green tea & burdock

↳ 인삼 홍차 Black tea & ginseng

↳ 흑미 & 돼지감자 녹차 Green tea with black rice & Jerusalem artichoke

## \* 커피 Coffee (Selected by the World's Best Barista 2021)

3.5

# COLD DRINKS

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## \* 탄산 Orezza sparkling water (Corsica)

50cl 5.0 | 1L 8.0

## \* 물 Still / sparkling water Abatille (Arcachon) 75cl

7.0

## \* 에이드 Ade

6.0

(청포도 Grape | 매실 Plum | 오미자 Schisandra)

## \* 레모네이드 Lemonade Bio - 파리 콜라 Paris Coca Bio

5.0

## \* 과일 주스 Juice (Patrick Font) 25cl

5.0

(사과 Apple Bio | 오렌지 Orange Bio | 자몽 Grapefruit | 포도 Grape)

## \* 알로에 주스 Korean Aloe Vera juice

5.0

(오리지널 Original | 배 Pear)

## \* 아이스 아메리카노 Iced Americano

4.5

# ALCOHOLS

## APERITIFS

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- \* **크레망 알자스 Les Bulles Bottle 75cl** **28.0**  
Biodynamic Domaine Achillea Sparkling natural - Crément d'Alsace
- \* **샴페인 앙리 지로 Champagne Henri Giraud Cuvée Nature 75cl** **68.0**  
70% Pinot noir/30% Chardonnay. Champagne Henri Giraud is a champagne house hailed by Robert Parker as "Virtually the most beautiful Champagne house". Its minerality and aromatic richness are marked by very ripe fruit.
- \* **수제 막걸리 Makgeolli Organic 12%** **One glass 10.0 | 75cl 48.0**  
Artisanal rice alcohol made in France  
(Supplies the restaurant l'Air du temps in Belgium - 2\* Michelin)

## CIDER

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- \* **시드르 Cidre Organic 7.2% 33cl** **7.0**  
Cider Extra brut cider / Fils de pomme / Prestige vintage or rosé (supplies Elysées palace)

## COCKTAILS

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- \* **화요 하이볼 Hyayo Highball** **12.0**  
Premium soju Hwayo 53 and tonic
- \* **복분자 칵테일 Bokbunja Cocktail** **9.0**  
Soju, lemon juice and black raspberries
- \* **매실 칵테일 Maesil Cocktail** **9.0**  
Soju, Fermented plum and lemonade

# CRAFT BEERS

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\* **Organic** 루그 Lug / Brasserie des Voirons / Blanche-Brune-Blonde / 6% 33Cl (한국내 가격 43,000원) **7.0**

Christophe and Barbara, based in Lucinges (Haute-Savoie), are the brewers of the natural Lug beers from the Brasserie des Voirons: carefully brewed, it creates beautiful balance in the mouth. Unfiltered and unpasteurised.

\* **이달의 맥주** Beer of the month / Korean / 5% 50cl **9.0**

\* **한강** Hangang / Korean / Wheat malt / 5.2% 33cl **6.5**

\* **서울** Seoul / Korean / Wheat malt hops / 5% 33cl **6.5**

## ANJU

Snacks paired with beers in Korea

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\* **바다숲** 수제 양념 뱀어 & 김 **New!** **8.0**

The highest quality domestic whitebait wrapped in glutinous rice, seasoned with red chili paste, grilled, then added with seaweed. It has a nice sweet and spicy taste and dried seaweed is also suitable as a beer snack. Provided 3\* Michelin Benu in the United States, 2\* Michelin L'Air du temps in Belgium, 2\*Kwon sooksoo in Korea

## ALCOOLS CORÉENS

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\* **복분자** Bokbunja / Black raspberries 13% 6cl 5.0 | 37.5cl 20.0

\* **매취순** Maechisoon / Plum fermented for 15 years 13% 6cl 6.0 | 37.5cl 24.0

\* **소주** Soju / Cereal-based alcohol 17% 6cl 5.0 | 35cl 18.0

\* **과일소주** Flavoured Soju / Blueberry-Peach 17% 6cl 5.0 | 35cl 18.0



# WINE MENU

## WHITE WINES

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### AUVERGNE

\* **Domaine la Bohème Patrick Bouju Cuvée GM 75 cl** **45.0**

**Natural wine** Grenache and Muscat, Rieslings (13%). A superb balance between floral notes and spicy minerality.

### ALSACE

\* **Gustave Lorentz 2018 Gewurztraminer Vendanges Tardives 75 cl** **88.0**

**Alsace AOC** 100% Gewurztraminer (13.5%) A high-class aperitif, this soft Gewurztraminer.

Impresses with its fat, its power and its length while retaining its freshness and its mineral side typical of the terroir.

\* **Biodynamic Domaine Achilée 2022 Riesling sec 75 cl** **34.0**

100% Riesling. 100% Riesling. Very marked structure, ripe acidity which gives it great ver'city. Sustained citrus aromas with a strong presence of spices integrated on the finish.

### BURGUNDY

\* **Lise-Marie 2021 - DOMAINE NADINE FERRAND (Guide Hachette \*\*) 75 cl** **48.0**

**Pouilly Fuisse 1<sup>er</sup> cru** 100% Chardonnay(13.5%) A Pouilly-Fuissé with great structure, well balanced and worth tasting even after a few years in the cellar.

\* **Le Petit Têtu 2021 Jean Marie Berrux 75 cl** **45.0**

**Biodynamic Bourgogne AOC** 100% Chardonnay (13%) an aromatic range rich in white fruits. Offers a complex experience, enhanced by a refreshing saline finish.

### LOIRE

\* **Pouilly fumé 2022 Domaine Jean Marie reverdi et fils (Guide Hachette \*\*) 75 cl** **38.0**

**Sancerre AOC** 100% Sauvignon Blanc(13%). Very aromatic Dry White. Beautiful mineral freshness, lively and persistent finish. Favorite of the Hachette Guide!

\* **Cuvée 0.72+ Blanc 2019, De Vini 2019 75 cl** **24.0**

**Natural wine** Organic and natural dry white wine from the Muscadet region, made from Burgundy melon on gabbro soils. fresh, balanced and tasty.

### GREEK WINE

\* **Domaine Sous Végétal 2019 Par Patrick Bouju Cuvée Livia 75 cl** **27.0**

**Natural wine** Dry and fresh natural wine from the island of Samos made from small-grain muscat (13%)

# RED WINES

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## RHÔNE

\* **Domaine Stephane Pichet 2021 (Guide Hachette 2024\*\*\*)** 75 cl **75.0**

**Côte-Rôtie AOC** 100% Syrah A Côte Rôtie with enormous concentration and richness. Tender, Stéphane Pichat's Champion's is a lovely marvel that amateurs know well.

\* **Domaine du Vieux Télégramme 2021 (RP91)** 75 cl **72.0**

**Châteauneuf du pape AOC** 80% Grenache, 10% Syrah.etc(15%) Always as fruity and with good power in the mouth. Without doubt one of the best Châteauneuf du Pape.

\* **Domaine de Frederic Coossard 2021 Cuvée Movèdre** 75 cl **42.0**

**Natural wine** 100% Mourvèdre (11%)

A lovely juice with notes of blackberry, garrigue, fine tannins, freshness.

## BURGUNDY

\* **Nom de gu 2020 Jean Marie Berrux, 75 cl** **42.0**

**Natural wine** 100% Pinot-Noir(12.5%) With fine but deep tannins blended with Syrah from Ardèche. Guaranteed indulgence.

\* **Domaine de Frédéric Cossard Cuvée Carignan Rouge 2022** 75 cl **39.0**

**Natural wine** 100% Carignan (13.5%) A natural, organic red wine made from carignan grapes, vinified in Burgundy by Frédéric Cossard from organic grapes grown in the Vaucluse. Peppery and fruity.

## BORDEAUX

\* **Le Puy 2020 Cuvée Emilion** 75 cl **56.0**

**Natural wine** Merlot, Cabernet-Sauvignon, Cabernet-Franc(13%) A wine of elegance. The tannins are supple, while the fruit is intense and precise.

\* **Château Larrivet Haut-Brion 2017 (RP 93)** 75 cl **88.0**

**Pessac Léognan AOC** Merlot, Cabernet-Sauvignon, Cabernet-Franc (13.5%)

A former director of Châteaux Montrose makes this wine. A harmonious and impressive wine.

## AUVERGNE

\* **Domaine la Bohème 2022, Patrick Bouju Cuvée P** 75 cl **42.0**

**Natural wine** 100% Pinot noir (13.5%). Organic, natural red wine from the Auvergne terroir of Gergocie, made from Pinot Noir grapes grown on volcanic soil. The presence of this wine is supple, deep, mineral & complex.

\* **Domaine la Bohème 2020, Patrick Bouju Cuvée M01** 75 cl **32.0**

**Natural wine** carignan, cinsault, gamay, grenache, muscat d'Alexandrie, sauvignon, syrah...

Le M01 proudly bears the signature of the great Patrick Bouju. Structured, full-bodied and fleshy, this complex red shines with black cherry aromas and well-balanced acidity. The finish is joyful, velvety, deep & spicy.

## SAVOY

\* **Jean Yves Peron, i Vicini Barbera Rouge 2021 75 cl** **52.0**

**Biodynamic** barbera 100% (14%) Organic, biodynamic and natural red wine vinified in Savoie by Jean-Yves Péron from organic Barbera grapes harvested in Piedmont. Noble, full-bodied and silky.

## BEAUJOLAIS

\* **Château des Jacques Côte du py 2017 (RP 93+) 75 cl** **47.0**

**Morgon AOC** 100% Gamay(15%). Fruity flavors blend harmoniously with a light mineral note.

\* **Une tranche sudiste Philippe Jambon** **29.0**

**Natural wine** 85% de Grenache et 25% Syrah(14.5%). The Grenache Noir augurs well for freshness.

## PROVENCE / BANDOL

\* **Château Pibarnon 2019 (RB 90+) 75 cl** **56,0**

**Organic** Bandol AOP Mourvèdre (90%), Grenache (10%) Ripe, even a little jammy, in a powerful, modern style. Full-bodied, supple & rich, it finishes with a soft layer of supple tannins.

## SPAIN

\* **BB "Los Hondos" 2019 Partida Creus 75 cl** **38.0**

**Natural wine** 100 % bobal/Partida Creus Antonella Gerosa and Massimo Marchiori, originally from Piedmont, they first pursued a career as architects in Barcelona. On the nose, candy, sweet flowers, fresh fruit, and on the palate, distinction: straightforward acidity and morello cherry, ripe plum, black pepper, and a hint of salt on the finish.

# ORANGE WINES

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\* **Biodynamic** **Domaine Achillée - Alsace Hespéridé 2022 75 cl** **33.0**

An orange wine made from 50% Gewurztraminer and 50% Pinot Gris. Maceration for 5 days this full-bodied, rich wine reveals its terroir. Attractive nose of citrus peel, exotic mouthfeel, pleasant and beautifully toned.

\* **Jérôme Saurigny 2020 75 cl** **48.0**

**Natural wine** Cabernet Franc, Grolleau Noir(12%),  
Olivia is a passionate young winemaker, with tasty vintages.

# HALF-BOTTLE

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## ROSÉ

\* **Château Pibarnon 2022 (RP 91) 37.5cl** **20.0**

**AOC Bandol** 65% mourvèdre-35% cinsault. The 2022 rosé is an explosive little bomb of fruit, citrus and flowers... But let's give it a few more months until spring to become balanced.

## RED

\* **Château Pibarnon 2019 (RB 90+) 37.5cl** **27.0**

**Organic** Bandol AOP Mourvèdre (90%), Grenache (10%) Ripe, even a little jammy, in a powerful, modern style. Full-bodied, supple and rich, it finishes with a soft layer of supple tannins.

# GLASS OF WINE

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## RED

- \* Xavier Vignon-Cuvée Anonyme 2019 **Châteauneuf du Pape AOC**/15% 12.0
  - \* Château Moulin Bellegrave 2020 **Saint-Emilion Grand cru** Merlot,Cabernet-Franc/14% 9.0
  - \* Yves Cheron Heritiers Cheron-Misset-La grand comtadine 2021 8.0
- Crozes Hermitage AOP 100% Syrah (14%)

## WHITE

- \* **Natural wine** Gustave Lorentz 2016 **Alsace grand cru** 100% Gewurztraminer / 13.5% 9.0
  - \* Pouilly fumé 2022 Domaine Jean Marie reverdi et fils 8.0
- Sancerre AOC (Guide Hachette \*\*) 13%
- \* **Natural wine** Caroline Gimenez <Preciado> **Loire/100% Chenin Blanc** / 12.0% 6.0

## ROSÉ

- \* Domaine la Bastide Blanche 2022 **Bandol AOC**/Mourvèdre,Grenache/13.5% **(RB 92+)** 7.0

# DIGESTIFS

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**\* Hyayo 53 4Cl/53%**

**12.0**

Hwayo 53 is a premium distilled spirit with an alcohol content of 53%, with a smooth, clean aftertaste.

**\* Chartreuse Jaune 4Cl/43%**

**12.0**

With its notes of honey, citrus and spices, and an alcohol content of 43%, it has made a name for itself among fine liqueurs!

**\* Bas Armagnac Château Laubade 12ans /4Cl/40%**

**12.0**

Powerful on the palate, Intemporel 12 ans brings a touch of clean, persistent rancidness, typical of old Bas Armagnacs.