

스타리아-

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RESTAURANT CORÉEN

MA-SHI-TA

Your restaurant <MA-SHI-TA> was selected as one of the **BEST KOREAN RESTAURANTS ABROAD IN 2023** by the **Korean Ministry of Agriculture, Food and Rural Affairs**. This recognition system was established to promote the excellence of Korean cuisine and evaluates around 10,000 Korean restaurants abroad each year. In 2023, only 8 restaurants were selected worldwide – and ours was among them. In 2025, <Ma-shi-ta> was once again honored as the only Korean restaurant in France, out of 400, to be included in La Liste <Silver>, the international gastronomic ranking published by the French Ministry for Europe and Foreign Affairs. This ranking is based on algorithmic analysis of data collected from over 1,000 sources worldwide, including restaurant guides, newspapers, magazines, and online reviews. In 2025, we were selected for the <Le Fooding 2026> guide.

WHO WE ARE

A new adventure for a couple – the meeting of a writer and a flight interpreter.

Our restaurant was founded by **Gibeom Jung, a travel and food writer** with over 600,000 books sold across Asia, and a local producer for international filming and entertainment programs, having worked with over 300 celebrities, including **ITZY** and **BTS**. He is also a photographer and freelance journalist for publications such as Marie Claire Maison, Cosmopolitan, Esquire, and The Traveller, and continues to contribute to the Donga Ilbo daily newspaper and Atout France. His partner, **Sookhyun Kim, is a former in-flight interpreter for Air France**. After years of traveling and being enriched by their culinary and cultural discoveries from around the world, they decided to open this warm little haven of love – a place where curious diners can discover the full richness and depth of authentic Korean cuisine.

MA-SHI-TA CARES

Our restaurant uses healthy, fresh ingredients, carefully prepared to create our authentic Korean dishes.

Our restaurant uses ingredients also found in Michelin-starred restaurants.

(*** Mingles, ** Kwonsooksu, ** L'air du temps, * Hallmann&Klée...)

Aperitifs :

* Takju/Makgeolli: Yunguna Brewery / Maison de Makgeolli

* Highball/Trou Seoul: Lee Gangju / Andong soju

Starters/Dishes :

* Yukhoe (Bibimbap):

Green plum marinated in chili paste (Parkkwanghee Kimchi)

* Gamtae Jumeokbap: Dried Ecklonia cava seaweed (Badasoup)

* Maekjeok: Soybean paste (Muryangsu)

Desserts :

* Plum (Parkkwanghee Kimchi)

Green plum aged in fermentation for over two years

* Madeleine/Yuzu cake /Tiramisu

(Sayuri Nakao, former pastry chef of Ortensia 1* Michelin)

1. WE ALWAYS TAKE GREAT PLEASURE IN SHARING GENUINE KOREAN CUISINE, COOKED WITH ALL OUR HEART.

Before opening the restaurant, we attended various culinary workshops and training programs, including Park Seong-hee's Cooking House and Park Gwang-hee Kimchi. Since opening, we have continued to make every effort to improve our cooking and offer even better dishes. Our chef, Sookhyun Kim, a devoted mother, prepares each meal with the same care and love that a mother gives to her children.

2. OUR RESTAURANT OFFERS A CAREFULLY CURATED DRINKS MENU DESIGNED IN COLLABORATION WITH EXPERTS TO COMPLEMENT KOREAN CUISINE.

With over 20 types of wines, spirits, and beverages, most of our offerings come from organic farming. From fruit juices and mineral waters served in luxury and Michelin-starred establishments, to specialty coffees selected by world-class baristas, and wines chosen by renowned critics – each product on our menu has been meticulously selected for its quality and harmony with the flavors of our dishes. The excellence of what we serve is the result of this careful curation.

3. Dishes prepared to order.

At Ma-Shi-Ta, every dish is cooked only after you place your order, using seasonal ingredients and traditional Korean jang (fermented condiments).

We prioritize freshness and authenticity to offer you honest, high-quality cuisine.

« Here is a Korean address that whispers rather than shouts...!

The very best – a true UFO, nurtured by haute gastronomy »

-Le fooding 2026

« A Korean meal made with heart »

-François Simon, Gastronomic Chronicles (Le Figaro)

S T A R T E R S



육회
YUKHOE
SIGNATURE !

Hand-cut Charolais/Limousin beef tartare with spicy green plum, young raw egg, fleur de sel, and black pepper

15 €



잡채
BOJAGI JAPCHAE 
SIGNATURE !

Stir-fried sweet potato noodles marinated in soy sauce and sesame oil, served with sautéed vegetables

Small 9 € / Large 15 €



감태주먹밥
GAMTAE JUMEOKBAP
UNIQUEMENT CHEZ MASHITA

3 petites boules de riz avec ecklonia cava séché avec un accompagnement (Les garnitures peuvent varier selon l'inspiration du chef du jour)

10 €



새우 잣즙 무침
SAEWOO JATJEUB MUCHIM
UNIQUEMENT CHEZ MASHITA

Salade aux crevettes, concombres et racine de lotus avec une sauce crème fraîche et pignon de pin

Uniquement en été
(Avril - Août)

10 €



닭강정

DAK GANGJEONG

SIGNATURE !

Fried chicken with sauce of your choice

(매콤 Spicy 🌶️ / 간장 Soy sauce
/ 소금후추 Sel et poivre)

Small **9 €** / Large **15 €**



해물파전

HAEMUL PAJEON

Korean Seafood and Scallion Pancake

*Uniquement en hiver
(Septembre - Mars)*

Serves 2 **16 €**



가지 연근 강정

FRIED EGGPLANT AND LOTUS ROOT 🌿

Aubergine & racine de rotus frite nappée
d'une sauce légèrement piquante

10 €



닭고기 만두 5조각

MANDOO AU POULET ET LÉGUME

5 raviolis au poulet et légumes servis
avec la sauce aigre douce

9 €

D I S H E S

Served with a bowl of rice (kimchi available upon request)

SIDE : 공기밥 BOWL OF RICE +3 €



육회비빔밥

YUKHOE BIBIMBAP

SIGNATURE !

Bibimbap with hand-cut Charolais/ Limousin beef tartare, topped with spicy green plum by Park Kwanghee (also supplied to Mingles, a 2-star Michelin restaurant in Seoul), egg, carrots, sautéed soybean sprouts, zucchini, and turnips, finished with fleur de sel and black pepper

25 €



소고기 불살 찜

SO BOL JJIM

SIGNATURE ! MASHITA EXCLUSIVE

Tender beef cheek slowly braised in a fragrant soy-based sauce, served with seasonal vegetables. A Korean interpretation of “Bœuf Bourguignon,” where the tenderness of the meat meets the umami richness of Korean flavors.

(Limited servings per day)

25 €



맥적

MAEKJEOK

SIGNATURE ! MASHITA EXCLUSIVE

Grilled pork neck marinated in Muryangsu soybean paste (also supplied to Mosu, a 3-star Michelin restaurant in Seoul).

Maekjeok is a traditional dish from the Goguryeo era.

(Limited servings per day)

24 €



이베리코 제육볶음
IBÉRICO JEYUK BOKKEUM 🍴

Sliced Iberico pork neck cooked in spicy sauce, served with vegetables

20 €



야채 비빔밥
BIBIMBAP VÉGÉTARIEN 🌱

+3 € 불고기 추가

Served with soy sauce-marinated beef

White and black rice topped with egg, carrots, sautéed soybean sprouts, zucchini, and turnips

20 €



곰탕
GOMTANG

Clear beef broth, slowly simmered, with selected cuts of round and shank, gently infused until tender.

20 €



순두부찌개
SUNDUBU JJIGAE 🍴

(+2 € 해산물 추가 with seafood)

Spicy pork and soft tofu stew with vegetables, finished with a raw egg added to the hot broth

18 €



찜닭

JJIMDAK

Braised chicken pieces in soy sauce, served with assorted vegetables

18 €



수제소스와 새우튀김을 곁들인 냉우동

COLD UDON WITH FRIED SHRIMPS

Cold udon with fried shrimp, served with your choice of house-made sauce
(간장 Soy sauce / 매콤 Spicy 🌶️🌶️)

17 €

D E S S E R T S



트루 서울
TROU SEOUL

SIGNATURE ! MASHITA EXCLUSIVE

Korean-style Trou Normand, served with a shot of premium soju and vanilla ice cream with yuzu

13 €



모듬한과
**ASSORTMENT OF 2 TRADITIONAL
KOREAN MINI DESSERTS**

(+8€ A GLASS OF MAKGEOLI or TAKJU)

SIGNATURE !

Two small desserts crafted by a Korean culinary artist from the Royal Food Culture Foundation, served with a traditional Korean beverage

9 €



흑임자 티라미수
BLACK SESAME TIRAMISU

SIGNATURE !

A Korean twist on a timeless Italian classic — the silky sweetness of mascarpone meets the deep, nutty richness of black sesame. Crafted by Sayuri Nakao, Former Head Pastry Chef at Ortensia, a 1-Michelin-star restaurant.

9 €



디저트 매실
GREEN PLUM

SIGNATURE ! MASHITA EXCLUSIVE

A handcrafted dessert plum, supplied to Mingles and Juok, the 2-star Michelin restaurants in Korea.

8 €



마들렌 + 커피/차
HOMEMADE MADELEINE
+ COFFEE / TEA

Korean madeleine (녹차 Green tea or 흑임자 Black sesame) served with a Brown Sugar Tea (tea-based): black tea with cacao, vanilla, caramel, and pecan — selected by Pâtisserie Yann Couvreur.

8 €



유자 케이크 + 커피/차
GÂTEAU DE YUZU
+ CAFÉ / THÉ

The yuzu cake was made by pastry chef Sayuri Nakao, former head pastry chef at Ortensia, a one-Michelin-star restaurant.

8 €



볶은 메밀을 곁들인
 흑임자/녹차 아이스크림
BLACK SESAME or GREEN TEA ICE
CREAM WITH TOASTED BUCKWHEAT
 (+3€ extra scoop of ice cream)

6 €



빙수
BINGSU
 (+3€ BLACK SESAME or GREEN TEA ICE CREAM)
 Shaved ice made with milk and sweetened condensed milk, topped with roasted soybean powder, mochi, and sweet red bean paste.

*Available only in summer
 (April – August)*

10 €

HOT DRINKS

한국차 **KOREAN TEA**

보향 다원 **BOHYANG DAWON**

6 €

(Recipient of the Presidential Award in Korea, collaborates with Palais des Thés and Mariage 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**

생강레몬차 **GINGER & LEMON TEA** / 유자차 **YUZU TEA**

4.5 €

제주 귤피차 **INFUSION OF JEJU MADARIN PEEL**

4.5 €

호지차 **HŌJICHA (Roasted Green Tea)**

4.5 €

메밀차 **SOBACHA (Caffeine-Free Roasted Buckwheat Infusion)**

4.5 €

얼그레이 **EARL GREY - LE PARTI DU THÉ**

4.5 €

커피 **COFFEE** (Selected by the world's best barista of 2021)

3.5 €

COLD DRINKS

물 **STILL WATER** / 탄산 **SPARKLING VELLEMINFROY**(Bourgogne)

50cl 6 € | 1L 8 €

레모네이드 **LEMONADE Bio**

6 €

아키발드 오리지널 토닉 **ARCHIBALD ORIGINAL TONIC**/진저 비어 **GINGER BEER**

7 €

(The world's best tonic, selected by more than 150 Michelin-starred restaurants.)

과일 주스 **FRUIT JUICE (Meneau)** (사과 Apple **Bio** | 오렌지 Orange **Bio**)

25cl 6 €

알로에 주스 **KOREAN ALOE VERA JUICE** (오리지널 **ORIGINAL** | 배 **PEAR**)

6 €

BEER & SOJU

루그 **LUG / Brasserie des Voirons / Brown / Bio / Artisanal** 6%

33cl 7 €

Christophe and Barbara, based in Lucinges (Haute-Savoie), are the creators of Lug natural beers from the Brasserie des Voirons — carefully brewed with a beautiful balance on the palate.

Unfiltered and unpasteurized

BIÈRE VIVANTE DE LA COLLINE 2024 (Chardo / Lassaigne)

75 cl 20 €

Exceptional beer, aged for 8 months on Chardonnay lees in a Jacques Lassaigne Champagne barrel. Fresh and elegant aromas reminiscent of a fine Champagne. A rare cuvée produced in very small quantities, revealing the minerality of the terroir. Served at Le Bristol, L'Astrance, and Lasserre

이달의 맥주 **KOREAN KRAFT BEER**

4.5% 50cl 9 €

한국맥주 **KOREAN BEER : 카스 CASS**

4.5% 33cl 6 €

소주 **SOJU / (오리지널 ORIGINAL / 리치 LITCH)**

17% 6cl 5 € | 35cl 20 €

ALCOOLS TRADITIONNELS CORÉENS

APÉRITIF

Takju : A traditional Korean rice wine, smooth and creamy with a mild alcohol content.

Makgeolli : A lightly sparkling, subtly sweet fermented rice drink, perfectly paired with Korean cuisine.

Highball : Premium Soju with Archibald Original Tonic. (The world's best tonic, selected by more than 150 Michelin-starred restaurants.)



YAKJU

A clear and elegant traditional Korean rice wine



연 75cl **54 €**

YEUN 8%

Sparkling | Five-flavor berry (Omija) | Umami | Sour

삼양주

Glass **10 €** | 75cl **54 €**

SAMYANGJU 12%

Round | Silky | Deep | Complex

소주 하이볼

12 €

SOJU HIGHBALL

Light body | Premium soju | Refreshing | Citrus | Mild

복분자 칵테일

12 €

BOKBUNJA COCKTAIL

Medium body | Fruity | Black berry | Mild | Sour

매실 칵테일

12 €

MAESIL COCKTAIL

Light body | Fruity | Green plum | Mild | Sour

청명주

5cl **12 €**

CHEONGMYEONGJU 14%

Light body | Fruity | Umami | Sour

Pairing suggestion : Haemul Pajeon, Gamtae Jumeokbap, Fried Eggplant

솔송주

5cl **10 €**

SOLSONGJU 13%

Light body | Pine needles | Clean | Mild

Pairing suggestion : Chicken & Vegetable Mandoo, Saewoo Jatjeub Muchim, Bibimbap Vegetarien

이강주

5cl **10 €**

LEEGANGJU 25%

Light body | Clean | Dry | Herb

Pairing suggestion : So Bol Jjim, Jjimdak, Yukhoe bibimbap

우렁이쌀

5cl **8 €**

WOURANGISSAL 13%

Medium to full body | Honey | Vanilla | Light acidity

Pairing suggestion : Maekjeok, Ibérique Jeyuk Bokkeum, Bulgogi bibimbap

니모메

5cl **8 €**

NIMOME 12%

Light-bodied | Pure | Fresh aromas | Freshness

Pairing suggestion : Gamtae Jumeokbap, Saewoo Jatjeub Muchim, Chicken & Vegetable Mandoo

Tasting of 3 Traditional Korean Spirits

24 €

우렁이쌀 WOURANGISSAL / 막걸리 MAKGEOLLI / 솔송주 SOLSONG JU or 청명주 CHEONG-MYEONG JU

W I N E L I S T

At Ma-shi-ta, Mr. Joung

in collaboration with sommeliers, importers, and leading wine journalists, presents an exclusive selection of cuvées celebrating the harmony between Korean gastronomy and the finest French wines.

CHAMPAGNE / SPARKLING

Domaine WA Sud, "KADOÉPART" 2023, Bio Natural wine Southern wine 12.5 %, 75cl **32 €**

Kohki Iwata, a Japanese-born winemaker, producing rare natural wines. Notes of red berries, white fruits, rose, and citrus.

Food and alcohol pairing : Haemul Pajeon, Gamtae Jumeokbap, Dak Gangjeong (Salt & Pepper)

Champagne Henri Giraud, "ESPRIT NATURE", Bio Champagne AOC 12 %, 75cl **96 €**

70% Pinot Noir, 30% Chardonnay. A house praised by Robert Parker as "virtually the most beautiful Champagne house." Fine minerality and rich aromas with beautifully ripe fruit.

Food and alcohol pairing : Saewoo Jatjeub Muchim, Gamtae Jumeokbap, Chicken & Vegetable Mandoo, Dak Gangjeong (Salt & pepper)

W H I T E

AUVERGNE

Domaine la Bohème, Patrick Bouju, "G&M", Bio Natural wine Auvergne wine 13 %, 75cl **48 €**

Blend of Grenache, Muscat, and Riesling. Patrick Bouju, a passionate winemaker. Fresh fruit aromas with herbal notes, round and elegant on the palate.

Food and alcohol pairing : Fried Eggplant, Dak Gangjeong (Soy sauce), Cold Udong with Fried Shrimps

ALSACE

Gustave Lorentz, Riesling "ALTENBERG DE BERGHEIM", Bio Alsace Grand Cru AOP (RB 93) 3.5 %, 75cl **43 €**

Alsace Grand Cru, elegant and refined. Notes of citrus, white flowers, and minerality, with freshness and finesse.

Food and alcohol pairing : Haemul Pajeon, Saewoo Jatjeub Muchim, Gamtae Jumeokbap, Yukhoe

BOURGOGNE

Domaine 47N3, Guillaume Michaut, "PETIT CHABLIS" 2023, Biodynamic wine Chabli AOC 13 %, 75cl **45 €**

100% Chardonnay. Notes of white flowers and peach, with a smooth, mineral palate. Hand-harvested and aged on fine lees. *Food and alcohol pairing : Saewoo Jatjeub Muchim, Fried Eggplant, Dak Gangjeong (Salt & Pepper)*

LOIRE

DE VINI, "NO BULLSCHISTE BLANC" 2023, Vin naturel Vallée de la Loire 10 %, 75cl **38 €**

Natural Chenin, fresh and mineral, with citrus and saline notes. Ideal with shellfish and fish. A vibrant white from the Loire, perfect for sharing.

Food and alcohol pairing : Saewoo Jatjeub Muchim, Gamtae Jumeokbap, Yukhoe

Domaine Tessier, "LA CHARBONNERIE" 2022, Natural wine Cheverny AOC 14 %, 75cl **35 €**

Blend of Sauvignon and Chardonnay. Fresh, elegant aromas with a balanced palate.

Food and alcohol pairing : So Bol Jjim, Bojagi Japchae, Maekjeok, Dak Gangjeong (Soy sauce)

SAVOIE

Domaine H, "LE PREMIER PRINTEMPS" 2023, Natural wine Savoie AOC 13 %, 75cl **38 €**

Ha Seok-hwan, 100% Jacquère. Fresh and fruity, with notes of citrus and lemongrass, offering a pleasant liveliness. *Food and alcohol pairing : Saewoo Jatjeub Muchim, Gamtae Jumeokbap, Fried Eggplant*

JURA

Domaine Fumey Chatelain, ARBOIS CHARDONNAY 2023 , Bio Arbois AOC 13 %, 75cl **32 €**

A precise and elegant Jura Chardonnay, made from biodynamically farmed vines. It offers a beautiful mineral tension, with notes of citrus and white fruits, and a fresh, well-balanced finish. *Food and alcohol pairing : Gamtae Jumeokbap, Haemul Pajeon, Chicken & Vegetable Mandoo*

R E D

RHÔNE

Domaine Frédéric Cossard, "Cuvée MOUVÈDRE" 2021, Bio Vin naturel Vallée de la Loire 13.5 %, 75cl **45 €**

100% Mourvèdre. Intense aromas of blackberry, blackcurrant, and garrigue, with silky tannins.

Food and alcohol pairing : Maekjeok, Ibérique Jeyuk Bokkeum, Jjimdak

Domaine Stéphane Ogier, "LE TEMPS EST VENU" 2024, Côtes-du-Rhône AOC 14 %, 75cl **34 €**

60% Grenache, 40% Syrah. Expressive and convivial, with clear aromas of red and black fruits (cherry, blackcurrant), complemented by delicate spicy and floral notes.

Food and alcohol pairing : Maekjeok, Dak Gangjeong (Soy sauce, Salt & Pepper), So Bol Jjim

Xavier Vignon, "BOUTEILLE À LA MER" 2020, Bio Côtes du Rhône Villages AOC (JS 91) 15 %, 75cl **34 €**

50% Grenache, 20% Mourvèdre, 20% Syrah, 10% Cinsault.

Spicy and elegant, with floral and indulgent notes, revealing aromas of blueberry and black cherry.

Food and alcohol pairing : Maekjeok, So Bol Jjim, Yukhoe (Bibimbap)

BOURGOGNE

Jean-Marie Berrux, "NON DE GÛ" 2021, Bio Natural wine Ardèche 13 %, 75cl **58 €**

100% Pinot Noir and Syrah. Fine, deep tannins with indulgent aromas of red fruits and spices.

Food and alcohol pairing : Yukhoe, Bojagi Japchae, Dak Gangjeong (Spicy)

Sextant & Derain, "LA FLEUR AU VERRE" 2023, Bio Natural wine Bourgogne 11.5 %, 75cl **38 €**

100% organic Pinot Noir. Aromas of strawberry, raspberry, and spices, taut and juicy on the palate.

Food and alcohol pairing : Haemul Pajeon, Ibérique Jeyuk Bokkeum, Dak Gangjeong (Salt & Pepper)

AUVERGNE

Domaine la Bohème, Patrick Bouju, "Cuvée P" 2022, Bio Natural wine Auvergne wine 12.5 %, 75cl **46 €**

100% organic Pinot Noir from volcanic soils. Supple and deep, with mineral complexity.

Food and alcohol pairing : Fried Eggplant, Bojagi Japchae, Yukhoe (Bibimbap), So Bol Jjim

Vignoble des Vernusses, "Cuvée LUNAIRE" 2020, Bio Natural wine AOP Saint-Pourçain 13 %, 75cl **36 €**

60% Pinot Noir, 40% Gamay. Spicy and generous, fruity and velvety, with a long, elegant finish.

LOIRE

Domaine de Pied-Flond, "ANJOU ROUGE" 2023, Bio Natural wine Anjou AOC 12.5 %,75cl **34€**

90% Cabernet Franc, 10% Cabernet Sauvignon. Fruity and subtly spiced, with supple tannins and a lively finish. *Food and alcohol pairing : Maekjeok, Dak Gangjeong (Soy sauce), So Bol Jjim*

Sylvie Augereau, "RÉJOUISSANCES" 2023, Bio Natural wine Loire 12 %,75cl **36 €**

Pineau d'Aunis, Grolleau, and Gamay. Super fruity, fresh and smooth, with finesse and indulgence.

Food and alcohol pairing : Yukhoe bibimbap, Fried Eggplant, Gamtae Jumeokbap, Bojagi Japchae

VINS DU SUD

Domaine Berry, Althoff, "SYRAULT" 2023, Bio Southern wine 13.5 %, 75cl **32 €**

60% Syrah, 40% Cinsault, garnet color. Notes of redcurrant and blueberry, lively and easy-drinking.

Food and alcohol pairing : Ibérique Jeyuk Bokkeum, Yukhoe, Dak Gangjeong (Soy sauce or Spicy)

Domaine WA Sud, "Cuvée SOURIEZ" 2022, Bio Natural wine Southern wine 14.5 %,75cl **32 €**

100% Syrah. Kohki Iwata, Japanese winemaker. Black fruits and spices, with a long, clean finish.

Food and alcohol pairing : Haemul Pajeon, So Bol Jjim, Dak Gangjeong (Salt & Pepper)

JURA

Domaine Fumey Chatelain, Arbois Rouge "NO SIN TOU TSEFS" 2023, Bio 12 %, 75cl **34 €**

Pinot Noir & Ploussard, A natural red from Jura with fine tannins, fresh red fruit aromas, a hint of spice, and a lively, smooth palate.

Food and alcohol pairing : Bojagi Japchae, Ibérique Jeyuk Bokkeum, Maekjeok

O R A N G E

Domaine Achillée, Alsace "HESPÉRIDÉ" 2022, Natural wine Alsace 13.5 %, 75cl **35 €**

Orange Wine – 50% Gewurztraminer, 50% Pinot Gris – A 5-day maceration produces a full-bodied, expressive wine that reveals the character of its terroir. Attractive nose of citrus peel, with an exotic, pleasant palate marked by vibrant freshness.

Food and alcohol pairing : Saewoo Jatjeub Muchim, Fried Eggplant, Gamtae Jumeokbap

R O S S E

Château de Pibarnon, "BANDOL" 2021, Bio Bandol AOP (RB 93) 13.5 %, 75cl **68 €**

An explosion of fruit, citrus, and flowers, with a long and elegant palate.

Food and alcohol pairing: So Bol Jjim, Ibérique jeyuk bokkeum, Maekjeok

GLASS (12cl) / CARAFE (50cl)

ROSE SPARKLING

Domaine WA Sud, "KADOÉPART" 2023, **Bio Natural wine** Southern wine 12.5 %, 6 € / 24 €

Food and alcohol pairing: Haemul Pajeon, Gamtae Jumeokbap, Dak Gangjeong (Salt & pepper)

WHITE

Domaine Tessier, "LA CHARBONNERIE" 2022, **Natural wine** Cheverny AOC 14 %, 7 € / 26 €

Food and alcohol pairing : So Bol Jjim, Bojagi Japchae, Maekjeok, Dak Gangjeong (Soy sauce)

Domaine 47N3, Guillaume Michaut, "PETIT CHABLIS" 2023, **Biodynamic wine** Chabli AOC 13 %, 9 € / 30 €

Food and alcohol pairing : Saewoo Jatjeub Muchim, Fried Eggplant, Dak Gangjeong (Salt & Pepper)

Gustave Lorentz, Riesling "ALTENBERG DE BERGHEIM", **Bio** Alsace Grand Cru AOP (RB 93) 13.5 %, 9 € / 30 €

Food and alcohol pairing: Haemul Pajeon, Saewoo Jatjeub Muchim, Gamtae Jumeokbap, Yukhoe

RED

Xavier Vignon, "BOUTEILLE À LA MER" 2020, **Bio** Côtes du Rhône Villages AOC (JS 91) 15 %, 7 € / 26 €

Food and alcohol pairing: Maekjeok, So Bol Jjim, Yukhoe (Bibimbap)

Domaine Stéphane Ogier, "LE TEMPS EST VENU" 2024, **Côtes-du-Rhône** AOC 14 %, 7 € / 26 €

Food and alcohol pairing: Maekjeok, Dak Gangjeong (Soy sauce, Salt & Pepper), So Bol Jjim

Domaine WA Sud, "Cuvée SOURIEZ" 2022, **Natural wine** Southern wine 14.5 %, 6 € / 24 €

Food and alcohol pairing : Haemul Pajeon, So Bol Jjim, Dak Gangjeong (Salt & Pepper)

Domaine de Pied-Flond, "ANJOU ROUGE" 2023, **Bio Natural wine** Anjou AOC 12.5 %, 7 € / 26 €

Food and alcohol pairing : Maekjeok, Dak Gangjeong (Soy sauce), So Bol Jjim

ORANGE

Domaine Achillée Alsace, "HESPÉRIDÉ" 2022, **Natural wine** Alsace 13.5 %, 8 € / 28 €

Food and alcohol pairing : Saewoo Jatjeub Muchim, Fried Eggplant, Gamtae Jumeokbap

ROSE

Château Pibarnon, "BANDOL" 2021, **Bio** Bandol AOP (RP 93) 13.5 %, 11 € / 45 €

Food and alcohol pairing: So Bol Jjim, Ibérique jeyuk bokkeum, Maekjeok