



## MA-SHI-TA

## WHO WE ARE

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

## 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&Klee...)

### Aperitifs :

- \* Takju/Makgeolli: Yunguna Brewery / Maison de Makgeolli
- \* Highball/Trou Seoul: Hwayo 53

### 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)  
prune verte fermentation plus 9 mois
- \* Madeleine/Yuzu cake /Tiramisu  
(Sayuri Nakao, former pastry chef of Ortensia  
1\* Michelin)

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.

Our restaurant was founded by **Gibeom Jeong**, 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.

### 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. GREAT INGREDIENTS ARE THE FOUNDATION OF A GREAT DISH.

We place the utmost importance on the quality of our ingredients. Our Yukgaejang is made with **Charolais** beef, while the Yukhoe Bibimbap is prepared with finely hand-cut **Charolais** or **Limousin** beef (3% fat content), the same high-quality meat used in top gastronomic restaurants across France. Our pork is sourced from a butcher at Rungis, who has specialized in importing Iberian pork from Spain for over 30 years.



# LUNCH MENU

From Monday to Friday, except public holidays

STARTER + DISH / DISH + DESSERT  
**16.5 €**

STARTER + DISH + DESSERT  
**19.5 €**

+ 오늘의 와인 **WINE OF THE DAY 6 €**

## STARTERS

\* 닭강정 3조각 **DAK GANGJEONG** 🍗

fried boneless chicken with a salt and pepper seasoning (3 pieces)

닭고기 만두 3조각 **CHICKEN & VEGETABLE MANDOO**

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

가지강정 3조각 **FRIED EGGPLANT** 🌿

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

## DISHES

Served with rice

이베리코 제육 볶음 **IBÉRICO JEYUK BOKKEUM (+2€)** 🍗🍗

Pork cooked with a spicy sauce with different sautéed vegetables

비빔밥 **BIBIMBAP** 🌿 (+2€ 불고기 추가 with a small portion of Bulgogi )  
(+6€ 육회 추가 with hand-cut beef tartare )

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 **JAPCHAE DEOPBAP** 🌿

Vermicelles de patate douce sautées avec légumes

## DESSERTS

마들렌 **HOMEMADE KOREAN MADELEINE +1€**

( Green tea 녹차 / Black sesame 흑임자 )

녹차 / 흑임자 아이스크림 **GREEN TEA / BLACK SESAME ICE CREAM**

히비스커스차 **HIBISCUS TEA**

코카콜라 / 코카콜라 라이트 **Coca-Cola / Coca-Cola Light**

커피 **COFFEE "Terres de Café"**

# 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

**14 €**



잡채  
**JAPCHAE**   
**SIGNATURE !**

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

Small **9 €** / Large **14 €**



감태주먹밥  
**GAMTAE JUMEOKBAP**  
**MASHITA EXCLUSIVE**

Three small rice balls with dried Ecklonia cava seaweed, served with a side dish (Garnishes may vary depending on the chef's inspiration of the day)

**10 €**



새우 잣즙 무침  
**SAEWOO JATJEUB MUCHIM**  
**MASHITA EXCLUSIVE**

Shrimp salad with cucumbers and lotus root, served with a crème fraîche and pine nut dressing

**10 €**



닭강정  
**DAK GANGJEONG**  
**SIGNATURE !**

Fried chicken with sauce of your choice  
(매콤 Spicy 🌶️ / 간장 Soy sauce / 소금후추 Salt and pepper)

5pcs **9 €** / 10pcs **14 €**



닭고기 만두 5조각  
**CHICKEN & VEGETABLE MANDOO**

Chicken and vegetable dumplings, served  
with sweet and sour sauce (5 pieces)

**9 €**



가지튀김  
**FRIED EGGPLANT** 🌿

Fried eggplant topped with a spicy sauce

**9 €**

# D I S H E S

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



맥적

## MAEKJEOK

**SIGNATURE ! MASHITA EXCLUSIVE**

Grilled Iberico 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 number of servings per day)

**24 €**



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

**24 €**



오소보코찜

## OSSO BUKO JJIM **SIGNATURE ! MASHITA EXCLUSIVE**

Braised veal/beef shank in soy sauce with vegetables  
(Limited number of servings per day)

**25 €**



이베리코 제육볶음  
**IBÉRICO JEYUK BOKKEUM** 🌶️🌶️

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

19 €



찜닭  
**JJIMDAK**

Braised chicken pieces in soy sauce, served with assorted vegetables

19 €



순두부찌개  
**SUNDUBU JJIGAE** 🌶️🌶️

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

19 €



야채 비빔밥  
**BIBIMBAP VÉGÉTARIEN** 🌱  
 (+3 € 불고기 추가 SUPPLÉMENT BULGOGI )

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

18 €

# SEASONALS

여름메뉴

**SUMMER (APRIL - AUGUST)**



수제소스와 새우튀김을 곁들인 냉우동

**COLD UDON WITH FRIED SHRIMP**

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

**17 €**

겨울메뉴

**WINTER (SEPTEMBER - MARCH)**



육개장

**YUKGAEJANG** 🌶️🌶️

A spicy soup made with chuck flap tail,  
onions, and other ingredients, slowly  
simmered together over a long time

**20 €**

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## SIDES

김 **DRIED SEAWEED (Badasooop)**  
공기밥 **WHITE RICE**

**3 €**

**2 €**

# D E S S E R T S



트루 서울  
**TROU SÉOUL**  
**SIGNATURE !**

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

**13 €**



디저트 매실  
**GREEN PLUM**

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

**8 €**



유자 케이크와 얼그레이 녹차  
**YUZU CAKE**  
**WITH EARL GREY GREEN TEA**

The yuzu cake is made by pastry chef Sayuri Nakao, former head pastry chef at Ortensia (1 Michelin star)

**9 €**



볶은 메밀을 곁들인  
흑임자/녹차 아이스크림  
**BLACK SESAME or GREEN TEA ICE**  
**CREAM WITH TOASTED BUCKWHEAT**

(+3€ extra scoop of ice cream)

**6 €**



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.  
The madeleine is crafted by pastry chef Sayuri  
Nakao, former head pastry chef at Ortensia  
(1 Michelin star)

8 €



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 €



아포가토

## AFFOGATO

An Italian dessert served with Terre de Café  
coffee, topped with vanilla

7 €



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 (glutinous rice cake),  
and sweet red bean paste

10 €

# HOT DRINKS

## 한국차 KOREAN TEA

보향 다원 BOHYANG DAWON

5.5 €

(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

4.5 €

히비스커스차 HIBISCUS TEA

4.5 €

흑설탕차 LE PARTI DU THÉ - BROWN SUGAR TEA

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 €

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

25cl 6 €

알로에 주스 KOREAN ALOE VERA JUICE (오리지날 Original | 배 Pear)

5 €

아이스 히비스커스차 ICED HIBISCUS TEA

4.5 €

아이스 아메리카노 ICED COFFEE

4.5 €

# 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 (한국내 가격 43,000원)

BIÈRE VIVANTE DE LA COLLINE 2024 (Chardo / Lassaigue)

75 cl 20 €

Exceptional beer, aged for 8 months on Chardonnay lees in a Jacques Lassaigue 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 BEER OF THE MONTH Artisanal / Korean / 5%

50cl 9 €

한국맥주 : 크러시/카스/테라 KOREAN BEER : KRUSH / CASS / TERRA 4.5%

33cl 6 €

소주 SOJU / Grain-based alcohol 17%

6cl 5 € | 35cl 20 €

과일소주 FLAVORED SOJU / Lychee ou Apricot 17%

6cl 5 € | 35cl 20 €

# ALCOOLS TRADITIONNELS CORÉENS

## APERITIF



연 Verre 10 €

**YEUN 8%**

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

윤구나 양조장 탁주

Verre 10 € | 75cl 54 €

**YUNGUNA BREWER TAKJU 8%**

Full body | Pineapple | Lychee | Mango

윤구나 양조장 막걸리

Verre 10 € | 75cl 54 €

**YUNGUNA BREWER MAKGEOLLI 11%**

Light body | Tart | Dry | Bitter | Sour

메종 드 막걸리

Verre 10 € | 75cl 54 €

**MAISON DE MAKGEOLLI 12%**

Light body | Tart | Dry | Bitter | Sour

## YAKJU

A clear and elegant traditional Korean rice wine



솔송주

5cl 9 €

**SOLSONGJU 13%**

Light body | Pine needles | Clean | Mild

**Pairing suggestion : Gamtae jumeupbap, Makjeuk**

청명주

5cl 12 €

**CHEONGMYEONGJU 14%**

Light body | Fruity | Umami | Sour

**Pairing suggestion : Yukhoe, Yukhoe bibimbap**

우렁이쌀

5cl 8 €

**WOURANGISSAL 13%**

Medium to full body | Honey | Vanilla | Light acidity

**Pairing suggestion : Japchae**

이강주

5cl 9 €

**LEEGANGJU 25%**

Light body | Clean | Dry | Herb

**Pairing suggestion : Osso buco jjim,**

**Ibérique Jaeyuk bokkum, Jjimdak**

## HIGHBALL / COCKTAIL



소주 하이볼

12 €

**SOJU HIGHBALL**

Light body | Premium soju | Refreshing | Citrus | Mild

복분자 칵테일

9.5 €

**BOKBUNJA COCKTAIL**

Medium body | Fruity | Black berry | Mild | Sour

매실 칵테일

9.5 €

**MAESIL COCKTAIL**

Light body | Fruity | Green plum | Mild | Sour



# CARTE DES VINS

## S P A R K L I N G

**Cremant d’Alsace - LES BULLES BOUTEILLES** 75cl **34 €**

**Biodynamie** Domaine Achillée Pétillant naturel- Crément d'Alsace

**Champagne Henri Giraud, ESPRIT NATURE** 75cl **96 €**

70% Pinot Noir / 30% Chardonnay. Henri Giraud Champagne is a renowned house, praised by Robert Parker as “virtually the greatest Champagne house.” Its minerality and aromatic richness are highlighted by notes of fully ripe fruits

## W H I T E

### AUVERGNE

**Domaine la Bohème, Patrick Bouju, G&M** 7 5cl **48 €**

**Natural wine** Grenache, Muscat & Riesling (13%). A beautiful harmony of floral aromas and a spicy, mineral finish

### ALSACE

**Domaine Gustav Lorentz , Gewurtraminer, EVIDENCE 2021** 75cl **42 €**

**Alsace Grand cru AOP (JS 90)**

**Natural wine** A dry Gewurztraminer perfectly suited for gastronomy, offering a surprisingly vibrant freshness. Its expressive bouquet features aromas of rose, candied mandarin, and exotic tropical fruits

### BOURGOGNE

**Domaine Passy le clou, CHABLIS 2022** **Petit Chablis AOC** 75cl **42 €**

100% Chardonnay. Aged for 10–12 months in oak barrels, this wine develops toasted bread notes that are delightful both on the nose and the palate. The aromatic profile is rich, led by citrus fruits, yet underpinned by a distinct mineral structure

**Domaine Gueguen, BOURGOGNE CÔTES SALINES 2023** 75cl **36 €**

100% Chardonnay. Light and lively dry white. At the gateway to Chablis, a great minerality brings out the typicality of the soils, then finishes with flavors of honey

### LOIRE

**Nicolas Reau, LE CLOS DES TREILLES 2022** 75cl **38 €**

**Natural wine** Chenin. A former professional pianist, Nicolas Reau has become a maestro of natural wine, particularly of the Cabernet Franc grape variety, with floral and tangy fruit notes

**Domaine Tessier, LA CHARBONNERIE 2022** 75cl **35 €**

**Cheverny AOC**

**Natural wine** A blend wine, predominantly Sauvignon for its fruitiness, Chardonnay for its richness, and sometimes Orbois for its liveliness. The nose is delicate and fresh, dominated by Sauvignon, with aromas of blackcurrant and floral notes

### SAVOIE

**Domaine H, LE PREMIER PRINTEMPS 2023** 75cl **38 €**

100% Jacquère Maceration. Wine produced by Ha Seok-hwan, the first Korean wine producer. He worked as a sommelier at Passe temps, a 1 Michelin star restaurant in Lyon, fresh white wine, fruity, aroma of citrus, lemongrass, beautiful liveliness, pleasant freshness

### RHÔNE

**Louis Chèze, MARSANNE 2023** **Collines Rhodaniennes IGP** 75cl **35 €**

100% Marsanne. With its creamy texture and honeyed notes, this 2023 Marsanne completely captivated us during the tasting. It pairs wonderfully with appetizers, Asian cuisine, or refined dishes

## R E D

### RHÔNE

**Domaine Frédéric Cossard, Cuvée MOUVÈDRE 2021** 75cl **45 €**

**Natural wine** 100% Mourvèdre (11%) A lovely juice with notes of blackberry, scrubland, fine tannins and freshness

**Domaine Stéphane Ogier, LE TEMPS EST VENU 2022** 75cl **36 €**

**Côtes du Rhône AOC (JS 91)**

The “small vintage” of a big name in the Rhône is making people talk about it for its finesse, its fruitiness and its elegance. A successful blend of 80% Grenache and 20% Syrah, impossible to be disappointed !

### BOURGOGNE

**Jean-Marie Berrux, NON DE GÛ 2021** 75cl **58 €**

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

### AUVERGNE

**Domaine la Bohème 2022, Patrick Bouju, Cuvée P** 75cl **46 €**

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

**Vignoble des Vernusses, Cuvée LUNAIRE 2020,** 75cl **36 €**

**AOP Saint-Pourçain**

**Bio** 60% Pinot noir, 40% Gamay, Spicy and full-bodied, it is both intense and very well-balanced! The finish is fruity and velvety, with great length, highlighted by fine tannins

LOIRE

Jean Pierre Robinot, CONCERTO DI VENEZIA 2021 75cl 64 €

Natural wine The crus of Pineau d'Aunis crafted by Jean-Pierre — warm, friendly, and luminous — are a reflection of their maker

Sylvie Augereau, RÉJOUISSANCES 2023 75cl 36 €

Natural wine Pineau Aunis Grolleau and Gamay, Journalist, organizer of the famous Dive-Bouteille, Sylvie Augereau is a great wine enthusiast. Super fruit, fluidity, freshness, finesse, it is a wine in the irresistible genre

SOUTHWEST FRANCE WINES

Domaine Berry, Althoff, SYRAULT 2023 75cl 32 €

Bio 60% Syrah, 40% Cinsault. The garnet color reflects notes of currant and blueberry.

ORANGE

Domaine Achillée, Alsace HESPÉRIDÉ 2022 75cl 35€

Natural wine An orange wine made from 50% Gewürztraminer and 50% Pinot Gris. After 5 days of skin maceration, this whole-cluster wine reveals richness and a strong sense of terroir. The nose opens with citrus peel aromas, while the palate offers exotic fruit notes, a pleasant texture, and vibrant energy

Caroline Gimenez, PRECIADO 75cl 32€

Natural wine 100% Chenin Blanc. She makes her wines in Anjou, with her friend Jérôme Saurigny, in the shared cellar. The style of Saurigny but fresher, younger and lighter. Super energetic and very tasty for summer days. Very rare!

ROSE

Château de Pibarnon, BANDOL 2021, Bando1 AOP (RB 93) 75cl 68 €

Organic wine The 2022 rosé is a small explosive bomb of fruits, citrus fruits and flowers. The palate is refined and long, while remaining tasty with some bitterness, supports of elegance

GLASS(12cl) / PITCHER(50cl)

RED

LA GRAND COMTADINE 2022 Crozes-Hermitage AOC 9 € / 30 €

Patrick Bouju, Cuvée MÔL Natural wine 8 € / 28 €

Stephane Ogier, LE TEMPS EST VENU 2023 7.5 € / 25 €  
Côtes du Rhône AOC

Domaine Berry, Althoff, SYRAULT 2023 7 € / 25 €  
Natural wine

WHITE

Domaine Passy le cou, CHABLIS 2022 Petit Chablis AOC 10 € / 38 €

Domaine Tessier, LA CHARBONNERIE 2022 9 € / 30 €  
Natural wine

Domaine H, LE PREMIER PRINTEMPS 2023 7.5 € / 25 €

ORANGE

Domaine Alchillée Alsace HESPÉRIDÉ 2022 Natural wine 8 € / 28 €

ROSE

Château Pibarnon, BANDOL 2021, Bando1 AOP (RP 93) 11 € / 36 €

