SAM SUN

RESTAURANT COREEN

SEASONAL MENU

39€

Dishes are prepared by Chef Oh with many years of expertise in South Korea as well as at the embassy and in several countries. He advocates healthy and nutritious cuisine with natural ingredients, mixing Korean and French cuisine.

STARTER

어향새우요리
OEHYANG SAEU YORI
Steamed shrimp with fruits and vegetables

ou

닭강정 (또는) 두부채소탕수육
DAK GANGJEONG / DUBU CHAESO TANGSUYUK
Fried Chicken or Fried Tofu and Vegetables, both served with Sweet and Sour sauce

DISH

1 dish of your choice served with rice and 4 side dishes from the current seasonal menu

닭 주물럭
DAK JUMULLEOK
Barbecue marinated spicy chicken with garlic seasame oil

돼지 목살
DWAEJI YANGNYEOM MOKSAL
Grilled pork loin

소고기찜
SOGOGI JJIM
Beef short ribs with vegetables and soy sauce

찜닭 ou
JJIM DAK
Braised chicken

DESSERT

검은깨 크림 브륄레
BLACK SESAME CRÈME BRULÉE

ou

호떡 & 아이스크림
HOTTEOK & ICE CREAM
Korean pancake topped with brown sugar and decorated peanuts with a scoop of vanilla ice cream

Le vrai fait maison

MENU

Dishes are prepared by Chef Oh with many years of expertise in South Korea as well as at the embassy and in several countries. He advocates healthy and nutricious traditional Korean cuisine with natural ingredients.

전식
STARTERS

Meat

돼지탕수육 16
DWAEJI TANGSUYUK
Fried pork served with Sweet and Sour sauce

닭강정 16
DAK GANGJEONG
Fried chicken with soy sauce and corn sauce

닭깐풍기 16
DAK KKANPUNG-GI
Spicy Fried Chicken with Chili Sauce

궁중떡볶이 17
GUNGJUNG TTEOKBOKKI
Tteokbokki Royal
Rice cake with beef

육회 19
YUKHOE
Marinated Steak tartare

Seafood

모듬전 15
MODEUM JEON
Kimchi pancake, Sauteed shrimp with vegetable and potato pancake

소라무침 18
SORA MUCHIM
Whelk salad with the Chef's spicy sauce

새우깐풍기 18
SAEU-KKANPUNG-GI
Spicy Fried shrimp with Chili Sauce

새우강정 18
SAEU-GANGJEONG
Fried shrimp with soy sauce and corn sauce

Classic

잡채 *possible*
JAPCHAE
Stir-fried sweet potato noodles with beef and vegetables
(Without beef) 14
(With beef) 15

두부&버섯탕수육
DUBU & BEOSEOT TANGSUYUK
Tofu and Mushrooms served with Sweet and Sour sauce 16

잡채만두
JAPCHAE MANDU (6p)
Vegetables dumplings with sauteed sweet potato noodles 16

Le vrai fait maison

구이
BARBECUE

BEEF

소 불고기 23
SO BULGOGI
Marinated beef

소 양념구이 26
SO YANGNYEOM DEUNGSIM
Marinated beef entrecote

PORK

돼지 목살 21
DWAEJI YANGNYEOM MOKSAL
Grilled pork loin

삼겹살 22
SAMGYEOPSAL
Grilled pork belly

돼지 양념갈비 25
DWAEJI YANGNYEOM GALBI
Marinated pork chop

POULTRY

닭 주물럭 20
DAK JUMULLEOK
Marinated spicy chicken with garlic seasame oil

오리 주물럭 25
ORI JUMULLEOK
Marinated spicy duck

LAMB

양 갈비 28
YANG GALBI
Lamb chop

상추 *Batavia supplement*	2,50€
반찬1벌 *Banchan supplement*	6€

All dishes and BBQs are accompanied by rice and assorted vegetables, called banchan

Le vrai fait maison

본 식
DISHES

비빔밥 BIBIMBAP 19
Rice covered with vegetables and meat

돌솥 비빔밥 DOLSOTBIBIMBAP 20
Rice topped with vegetables and meat served in a hot stone bowl
Tofu , chicken, beef, salmon **(+2€)** , steak tartare **(+2€)**
두부 ,닭,돼지,소고기,연어 **(+2€)**,육회 **(+2€)**

된장찌개
DOENJANG JJIGAE 20
Soybean paste soup with tofu

된장찌개
DOENJANG JJIGAE 20
Soybean paste soup with beef

해물 순두부찌개
HAEMUL SUN DUBU JJIGAE 23
picy silken tofu stew with seafood broth (with egg)

김치찌개
KIMCHI JJIGAE 22
Spicy kimchi soup with pork

대구 맑은탕
MALGEN DAEGUTANG 23
Mild cod stew

대구매운탕
DAEGU MAEUNTANG 23
Spicy cod stew

뚝배기불고기
TTUKBAEGIBULGOGI 21
Marinated beef stew with Korean noodles and vegetables

제육볶음
JEYUKBOKKEUM 21
Spicy stir-fried pork

찜닭 ou
JJIM DAK 21
Braised chicken

연어조림 ou
YEONEOJORIM 23
ightly spiced braised salmon

소고기찜
SOGOGI JJIM 23
Braised beef

반찬 *BANCHAN* / **반상** *BANSANG:*
Bachan, small shared side dishes, are at the heart of Korean tradition. Inherited from the Joseon Dynasty during meals served by the king and nobles, they come in several varieties (3, 4, or 5) that we are passionate about preparing at SAM SUN.

5 첩 반상 1 dish of your choice from the list above + 4 accompaniments will be chosen by usdepending on the season + rice

반찬1벌 *Banchan supplement* 6€

Le vrai fait maison

MENU
LUNCH

Monday to Friday except public holidays from 12 p.m. to 2 p.m.

Dishes are prepared by Chef Oh with many years of expertise in South Korea as well as at the embassy and in several countries. Chef Oh advocates for healthy traditional Korean cuisine with natural ingredients.

1 dish of your choice

5 첩 반상 *1 dish of your choice from the list above + 4 side dishes will be chosen by us depending on the season + rice* **17**

된장찌개
DOENJANG JJIGAE
Soybean paste soup

된장찌개
DOENJANG JJIGAE
Soybean paste soup with bee

두부&버섯 탕수육
DUBU&BEOSEOT TANGSUYUK
Tofu with fried sweet and sour mushroom

닭강정
DAK GANGJEONG
Fried chicken

닭깐풍기
DAK KKANPUNG-GI
Spicy Fried Chicken

돼지 탕수육
DWAEJI TANGSUYUK
Fried pork

비빔밥 BIBIMBAP **17**
Rice covered with vegetables and meat

돌솥 비빔밥 DOLSOTBIBIMBAP **18**
Rice topped with vegetables and meat served in a hot stone bowl
Tofu , chicken, salmon (+2€), beef, steak tartare (+2€) to choose
두부,닭,연어 (+2€),소고기,육회 (+2€)

뚝배기불고기
TTUKBAEGIBULGOGI **19**
Marinated beef stew with Korean noodles and vegetables

찜닭 ou
JJIM DAK **19**
Braised chicken

Le vrai fait maison

NOODLES

Homemade Noodles 자가제면

Served between 12 p.m. and 5.p.m.

짜장면 19

JAJANGMYEON

Noodles with black jjajang sauce
with vegetables and beef

짬뽕 21

JJAMPPONG

Noodles with spicy seafood soup

랍스터 짬뽕 39

HOMARD JJAMPPONG

Noodles with half lobster and
seafood and spicy soup
랍스터 반마리

Choose one of our 3 noodle dishes accompanied by a starter of your choice for an additional €5:

야채만두

YACHAE MANDU

Korean vegetable
dumplings

OU

탕수육 돼지

TANGSUYUK

Fried pork with Sweet
and Sour Sauce

Le vrai fait maison

후식
DESSERTS

녹차 티라미수
MATCHA TIRAMISU — 9

삼순 티라미수
SAM SUN TIRAMISU — 9
Tiramisu with toasted soy powder andred beans

검은깨 크림 브륄레
BLACK SESAME CREME BRULEE — 9

호떡 & 아이스크림
HOTTEOK & ICE CREAM — 9
Korean pancake topped with brown sugar and decorated peanuts with a scoop of vanilla ice cream and whipped cream

커피 구르망
GOURMET COFFEE — 11
Coffee or tea accompanied by a matcha cake with vanilla ice cream

Le vrai fait maison

DRINKS

EVIAN 50cl	6
EVIAN 1L	8
BADOIT 50cl	6
BADOIT 1L	8
COCA 33cl	5
COCA ZERO 33cl	5
ORANGINA 25cl	5
PERRIER 33cl	5
ICE TEA 25cl	4,5
FRUIT JUICE 25cl 과일주스 (오렌지, 살구) - orange or apricot	4,5

Home-made Cocktail Without Alcohol

HOME-MADE ADE 에이드 (레몬, 블루) - Lemonade or Blue Sugar	7
HOME-MADE ADE 에이드 (유자, 매실) - Yuja Flavored or Plum Flavored	7

HOT OR COLD DRINKS

	Hot/cold
COFFEE 커피	2,5
JASMIN TEA 자스민차	4
KOREAN TEA 둥굴레차	4
GREEN TEA 녹차	4
OOLONG TEA 우롱차	4
GINSENG INFUSION 인삼차	5
HONEY YUJA INFUSION 유자차	5/5,5
HONEY PLUM TEA 매실차	5/5,5
HONEY GINGER TEA 생강차	5/5,5

전식주 . 한국 주류

APERITIFS/KOREAN ALCOHOLS

Sam Sun Cocktail
삼순 칵테일

SOYOU 10
소유
Homemade cocktail based on Soju and Yuzu

SOBOK 10
소복
Homemade cocktail based on Soju and Bokbunja (black raspberry)

SOPEROL 10
소페롤
Homemade Soju cocktail and Aperol

Sam Sun Highball
삼순 하이볼

OMIJIA HIGHBALL 11
오미자 하이볼
Based on Omijia + Hwayo (21°C)

Omijia is a new red berry that has 5 flavors and has an antioxidant function

Hwayo is the only Korean whiskey produced from rice

SAM SUN HIGHBALL 12
삼순 하이볼
Based on Hwayo (41°C)

KIR CASSIS DE DIJON 6CL 6
키르

KOREAN BEER 6
한국 맥주

SOJU 35CL 15
소주
Korean Distilled Rice Alcohol

MAECHWISUN 6CL/30CL 7/17
매취순
Korean Plum Liquor

SANSACHUN 37,5CL 16
산사춘
Korean rice wine flavored with hawthorn fruit

BOKBUNJA 37,5CL 20
복분자
Korean Black Raspberry Wine

BAEKSEJU 37,5CL 17
백세주
Korean Medicinal Wine

MAKGEOLLI 14CL/75CL 6/16
막걸리
Fermented Rice Alcohol

HWAYO 4CL verre/ 500ML 8/56
화요
Hwayo, Korean Liquor, digestive

WINES & CHAMPAGNES

RED

37,5cl/75cl

Bordelais

Saint-Emilion Grand Cru AOP - La croix Montlabert 45

The blend puts Merlot and Cabernet Franc in the spotlight. Has a very deep color, a beautiful ruby with garnet reflections. Exudes notes of black fruits nuanced with chocolate and spices

Médoc AOP - Château Tour Prignac 19/33

Magnificent purple dress. Powerful nose with some notes of rosewood. In the mouth, the attack is intense with aromas of blond leather and Havana

Saint-Estèphe AOP - Château Hauteville 49

Dark purple color. On the nose, beautiful red fruits, with aromas of blackcurrant jelly. On the palate, roundness and fruit, then the power of the Saint-Estèphe character emerges and ends with an ample finish with great potential

Château Talbot AOP 161

Floral, fruity (blackberry, fig) and balsamic fragrances. The attack is precise and refreshing. The wine is suave and does not lack character

Château Pape Clément AOP 178

Aromas of leather and slightly burnt wood with notes of roasting. The beauty of the vintage reveals an elegance for the finale

Loire

Saint-Nicolas de Bourgueil AOP - Domaine Olivier 13/22

Intense and shiny color. Fresh nose and an evolution full of fruit on the palate

Rhône

Cairanne AOP - Château Galifay 17/24

Pretty nose, rather discreet. Beautiful substance on the palate, quite rich and well balanced with a slight softness and a little acidity

Beaujolais

Morgon AOP - Grand Cras 28

Lovely cherry-griotte nose with nuances of kirsch, blond tobacco and a menthol note. Full and elegant mouth

Bourgogne

Gevrey Chambertin AOP - A.Bichot 57

Aromas of ripe red and black fruits with woody and spicy notes. On the palate, this wine is silky, robust, tannic and well balanced

Pommard BIO AOP - A.Bichot 60

Fruity aromas of cherry, blackcurrant and figs. The palate is full and round with very ripe tannins. This wine is powerful and structured while remaining subtle, elegant, silky. The finish is silky and velvety

Nuits-Saints-Georges 1er Cru Château-Gris AOP A.Bichot 126

Delicate aromas of black fruits with beautiful floral notes to finish with a nice sensation of freshness

WINES & CHAMPAGNES

PINK
37,5cl/75cl

Provence

Bandol AOP - Moulin de la roque — 32

Reed color with ruby reflections. Fine, fruity nose, with notes of raspberry and redcurrant. Beautiful balance in the mouth, harmonious and good freshness

Côtes de Provence AOP - Maîtres Vignerons de Saint Tropez — 14/22

Finesse, roundness and beautiful balance with notes of red fruits. Powerful nose with floral dominance

Rhône

Lubéron AOP - Pétula Marrenon — 25

Intense pink color with a salmon tint. Nose of small red berries, a touch of wild Maras and raspberry supported by spices

CHAMPAGNE

Champagne AOP Christian Diligent Brut 75cl — 49

WHITE
37,5cl/75cl

Muscadet BIO AOP - Clos des Orfeuilles — 24

Color with pale yellow reflections. Fine, deep nose with notes of citrus and white flowers. Rich, fresh and structured palate

Menetou Salon AOP - Prieure de St-Céols — 20/32

Intense and complex nose mixing notes of broom and tomato leaf with fruity aromas. Frank in attack, then shows himself to be frank and bold. Aromas of peach and pear dominate on the palate

Pouilly Fumé AOP - La Rambarde — 22/34

Straw yellow color with green reflections. Notes of boxwood and broom on the nose. In the mouth, aromas of citrus

Mercurey AOP - Domaine Adélie - BIO A.Bichot — 45

Aromas of white fruits, vanilla, a well-blended and discreet woodiness of stave. Mineral and nervous, it leaves a nice length in the mouth

WINES BY THE GLASS

			14cl (glass)
Côtes du Rhône AOP	Au bistrot du coin	red	7€
IGP Pays d'OC	Au bistrot du coin Chardonnay	white	7€
IGP Pays d'OC	Au bistrot du coin Cinsault	rose	7€