



SAM SUN  

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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.*

## S T A R T E R


**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

## D I S H

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 sesame 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

## D E S S E R T

**검은깨 크림 브뤼레**  
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

# 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 nutritious traditional Korean cuisine with natural ingredients.*

## 전식 STARTERS

### Meat

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

16

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

16

**닭간풍기** 🌶️  
DAK KKANPUNG-GI  
*Spicy Fried Chicken with Chili Sauce*

16

**궁중떡볶이**  
GUNGJUNG TTEOKBOKKI  
Tteokbokki Royal  
**Rice cake with beef**

17

**육회**  
YUKHOE  
Marinated Steak tartare

19

### Seafood

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

15

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

18

**새우간풍기** 🌶️  
SAEU-KKANPUNG-GI  
*Spicy Fried shrimp with Chili Sauce*

18

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

18

### 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

# 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

## POULTRY

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

오리 주물럭  25  
ORI JUMULLEOK  
Marinated spicy duck

## LAMB

양 갈비 28  
YANG GALBI  
Lamb chop

상추 *Batavia supplement* 2,50€  
반찬<sub>1</sub>별 *Banchan supplement* 6€

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

# 본 식 DISHES

<b>비빔밥 BIBIMBAP</b> <i>Rice covered with vegetables and meat</i>	<b>19</b>
<b>돌솥 비빔밥 DOLSOTBIBIMBAP</b> <i>Rice topped with vegetables and meat served in a hot stone bowl</i>	<b>20</b>
Tofu 🍱, chicken, beef, salmon (+2€), steak tartare (+2€)	
두부 🍱, 닭, 돼지, 소고기, 연어 (+2€), 육회 (+2€)	

<b>된장찌개</b> 🍱 DOENJANG JJIGAE <i>Soybean paste soup with tofu</i>	<b>20</b>	<b>제육볶음</b> 🌶️🌶️ JEYUKBOKKEUM <i>Spicy stir-fried pork</i>	<b>21</b>
<b>된장찌개</b> 🌶️ DOENJANG JJIGAE <i>Soybean paste soup with beef broth</i>	<b>20</b>	<b>두부조림</b> 🍱🌶️ ou 🍷 DUBU JORIM <i>Tofu braisé légèrement épicé</i>	<b>21</b>
<b>해물 순두부찌개</b> 🌶️🌶️ HAEMUL SUN DUBU JJIGAE <i>Spicy silken tofu stew with seafood broth (with egg)</i>	<b>23</b>	<b>찜닭</b> 🌶️ ou 🍷 JJIM DAK <i>Braised chicken</i>	<b>21</b>
<b>김치찌개</b> 🌶️🌶️ KIMCHI JJIGAE <i>Spicy kimchi soup with pork</i>	<b>22</b>	<b>고등어조림</b> 🌶️ ou 🍷 GODEUNGEO JORIM <i>Maquereau braisé légèrement épicé</i>	<b>20</b>
<b>대구 맑은탕</b> MALGEN DAEGUTANG <i>Mild cod stew</i>	<b>23</b>	<b>연어조림</b> 🌶️ ou 🍷 YEONEOJORIM <i>ightly spiced braised salmon</i>	<b>23</b>
<b>대구매운탕</b> 🌶️🌶️ DAEGU MAEUNTANG <i>Spicy cod stew</i>	<b>23</b>	<b>소고기찜</b> SOGOGI JJIM <i>Braised beef</i>	<b>23</b>
<b>뚝배기불고기</b> TTUKBAEGIBULGOGI <i>Marinated beef in an earthenware pot, vegetables and hot broth</i>	<b>21</b>	<b>고등어/돼지고기 김치찜</b> 🌶️🌶️ KIMCHI JJIM <i>Kimchi braisé avec porc ou maquereau</i>	<b>24</b>

**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 첵 반상** 1 dish of your choice from the list above + 4 accompaniments will be chosen by us depending on the season + rice

반찬 1벌 Banchan supplement 6€

## 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 동굴레차	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** **IO**  
소유  
Homemade cocktail based on Soju and Yuzu

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

**SOPEROL** **IO**  
소페롤  
Homemade Soju cocktail and Aperol

### *Sam Sun Highball* 삼순 하이볼

**OMIJIA HIGHBALL** **II**  
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** **I2**  
삼순 하이볼  
Based on Hwayo (41°C)

**KIR CASSIS DE DIJON 6CL** **6**  
키르

**KOREAN BEER** **6**  
한국 맥주

**SOJU 35CL** **I5**  
소주  
Korean Distilled Rice Alcohol

**MAECHWISUN 6CL/30CL** **7/I7**  
매취순  
Korean Plum Liquor

**SANSACHUN 37,5CL** **I6**  
산사춘  
Korean rice wine flavored with hawthorn fruit

**BOKBUNJA 37,5CL** **20**  
복분자  
Korean Black Raspberry Wine

**BAEKSEJU 37,5CL** **I7**  
백세주  
Korean Medicinal Wine

**MAKGEOLLI 14CL/75CL** **6/I6**  
막걸리  
Fermented Rice Alcohol

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

# 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 **17**  
depending on the season + rice

**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

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

**찜닭**  ou  **19**  
JJIM DAK  
Braised chicken

# 후식

## DESSERTS

녹차 티라미수 9  
MATCHA TIRAMISU

삼순 티라미수 9  
SAM SUN TIRAMISU  
Tiramisu with toasted soy powder and red beans

검은깨 크림 브뤼레 9  
BLACK SESAME CREME BRULEE

씨앗 호떡 & 아이스크림 9  
SEED HOTTEOK & ICE CREAM

Traditional Korean sweet pancake filled with brown sugar and mixed seeds (sunflower, pumpkin, black sesame, peanuts), served with vanilla ice cream and whipped cream

커피 구르망 II  
GOURMET COFFEE  
Coffee or tea accompanied by a matcha-choco cake with vanilla ice cream

# WINES & CHAMPAGNES

## RED

37,5cl/75cl

### *Bordeaux*

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 **55**

### 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*

Mercrey 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€