

Summer Tasting Menu

# aan de Natuurtafel

비름나물에 김한술  
amarant namul

향기로운 튀김  
perilla & mustard chips & elderflower vinaigrette  
crisp, lightly fried perilla leaves served alongside an aromatic soysuace.

풋채소 냉국  
summer garden gazpacho

a chilled, refreshing soup of crisp green garden vegetables,  
balancing the bright acidity of baek-kimchi brine.

강된장 쌈밥  
pumpkin leaf ssam with portified doenjang

매콤복숭아 샐러드  
spicy grilled peach salad

소갈비 혹은 송어 바베큐  
korean beef galbi / trout BBQ

tender, steamed pumpkin leaves wrapped around seasoned rice, served with a rich, thick soybean paste dip.  
Accompanied by your choice of barbecued trout or galbi (korean-style beef rib fingers)

참외장아찌와 무화과 빙수  
fig granita with pickled korean melon

creamy granita from fig leaf & fruit with lightly pickled honeydew korean melon