

Menu Simple (mon. ~ fri.)

점심간단정식 (월 ~ 금)

*Includes : service charge, water, broth, salade

*Extra

- three sides of the day €1.50 (inform allergens)

- glass of wine €2.00 (only for lunch menu)

- illy capsule coffee €1.50 (only for lunch menu)

*포함: 봉사료, 물 500ml, 된장국, 샐러드

*추가주문: 반찬 3가지 €1,50, 포도주 1잔 €2,00(점심식사),
커피 €1,50(점심식사)



I. Menu RICE (밥 정식)

- cel. 1A) Bokkumbap (볶음밥) €8,50
: sautéed rice with vegetables and chicken
- veg. cel. 1B) Curry dotbap (카레덮밥) €8,50
: rice with Korean curry sauce and vegetables
- 1C) Zajang dotbap (짜장덮밥) €8,50
: rice with fermented black soybean sauce, meat and vegetables
- cel. 1D) Lee's Kimbap (리스김밥) €11,00
: rolls of dried seaweed with seasoned steamed rice and sweet-and-sour turnip, spinach, carrot, cucumber, burdock, omelette



2. Menu NOODLES (국수 정식)

- veg. 2A) Bibim-myeon (비빔면) €9,00
: noodles flavored by spicy and bitter-sweet sauce with vegetables
- veg. 2B) Curry-myeon (카레면) €9,00
: noodles with Korean curry sauce and vegetables
- 2C) Zajang-myeon (짜장면) €10,00
: noodles with fermented black soybean sauce, meat and vegetables
- veg. cel. 2D) Japchae (잡채) (veg. without meat) €10,00
: noodles of sweet potato starch flavored with meat and vegetables



3. Menu DUMPLINGS (만두 정식)

- 3A) Goghi mandu (닭고기만두) €10,00
: steamed dumplings with vegetables and chicken
- veg. 3B) Kimchi mandu (김치만두) €10,00
: steamed dumplings with kimchi
- 3C) Modum mandu (모듬만두) €10,00
: mixed steamed dumplings



Menu availability may vary depending on the ingredients available.

Lunch Menu (mon. ~ fri.)

점심정식 (월 ~ 금)

*포함: 봉사료, 물 500ml, 된장국, 샐러드, 밥, 반찬 3가지

*추가주문: 포도주 1잔 €2,00(점심식사), 커피 €1,50(점심식사)

*Includes : service charge, water, broth, salade, steamed rice, three sides of the day (inform allergens)

*Extra

- glass of wine €2.00 (only for lunch menu)

- illy capsule coffee €1.50 (only for lunch menu)



4. Menu RAMYEON (라면 정식)

4A) Gyeran ramyeon (계란라면) €11,00

: flour noodles in spicy soup with egg

4B) Kimchi ramyeon (김치라면) €11,00

: flour noodles in spicy soup with kimchi

4C) Haemul ramyeon (해물라면) €14,00

: flour noodles in spicy soup with seafood

4D) Mandu ramyeon (닭고기만두라면) €14,00

: flour noodles in spicy soup with dumplings with chicken

4E) COMBI ramyeon (콤비라면) €15,00

- Gyeran Ramyeon (계란라면)

: flour noodles in spicy soup with egg

- Goghi mandu (닭고기만두) : : steamed dumplings with chicken

- Lee's Kimbap (리스김밥) : rolls of dried seaweed with seasoned steamed rice and sweet-and-sour turnip, spinach, carrot, cucumber, burdock, omelette



5. Menu SOUP (찌개 정식)

veg.cel. 5A) Doenjang ggighe (된장찌개) €10,00

: soup of fermented soybean with vegetables

cel. 5B) Sundubu ggighe (순두부찌개) €12,00

: spicy soup with soft tofu and clams*

veg.cel. 5C) Kimchi ggighe (두부김치찌개) €13,00

: spicy soup with kimchi and tofu



6. Menu FISH (해산물 정식)

cel. 6A) Ojing-o bokkum (오징어볶음) €15,00

: squid* sautéed in Lee's spicy sauce with vegetables

cel. 6B) Jang-o gui (장어구이) €19,00

: eel* marinated in sweet soy sauce and grilled



*frozen

Eat well live better

Discover the dishes prepared with the fermentation technique, which is the strength of Korean culinary culture, prepared by Chef Elena Lee, a graduated in microbiology.

7. Menu DOLSOT BIBIMBAP (돌솥비빔밥 정식)

: heated stone bowl with rice and various ingredients inside, combined by one of the our sauces

- veg.** **cel.** 7A) Yachae D.B. (야채돌솥비빔밥) €13,00
: spinach, turnip, yellow bean sprout, carrot, zucchini, mushroom, red cabbage, lettuce, pinenuts, walnuts
- cel.** 7B) Lee's D.B. (리스돌솥비빔밥) €14,00
: spinach, turnip, yellow bean sprout, carrot, zucchini, mushroom, beef, omelette, pinenuts, walnuts, yolk
- cel.** 7C) Bulgoghi D.B. (불고기돌솥비빔밥) €16,00
: beef marinated in Lee's bulgoghi sauce and grilled, sautéed vegetables, yellow bean sprout, dried seaweeds
- cel.** 7D) Geyuk D.B. (제육돌솥비빔밥) €16,00
: sautéed fresh pork bacon in Lee's spicy sauce, sautéed vegetables, yellow bean sprout, dried seaweeds
- cel.** 7E) Nalcial D.B. (날치알돌솥비빔밥) €16,00
: flying fish eggs*, browned kimchi, spinach, turnip, yellow bean sprout, carrot, zucchini, red cabbage and dried seaweeds



8. Menu MEAT (고기 정식)

- cel.** 8A) Geyuk bokkum (제육볶음:삼겹살) €15,00
: sautéed fresh pork bacon in Lee's spicy sauce with vegetables
- cel.** 8B) Doeji bulgoghi (돼지불고기:돼지목살) €15,00
: pork marinated in Lee's bulgoghi sauce and grilled
- cel.** 8C) Dak bulgoghi (닭불고기:닭허벅지) €15,00
: chicken thigh marinated in Lee's bulgoghi sauce and grilled
- cel.** 8D) So bulgoghi (소불고기:설깃살) €16,00
: beef (bottom sirloin) marinated in Lee's bulgoghi sauce and sautéed with vegetables



9. Menu COMBI (콤비정식) €17,00

- Japchae (야채잡채) : noodles of sweet potato starch flavored with vegetables
- Bulgoghi (불고기*) : meat marinated of the day* in Lee's bulgoghi sauce
(*meat of the day: one of beef or pork or chicken)
(*오늘의 불고기: 소불고기, 돼지불고기, 닭불고기 중 하나)
- Goghi mandu (닭고기만두) : steamed dumplings with chicken
- Lee's Kimbap (리스김밥) : rolls of dried seaweed with seasoned steamed rice and sweet-and-sour turnip, spinach, carrot, cucumber, burdock, omelette



Menu availability may vary depending on the ingredients available.



KIMCHI (김치)

Kimchi is a conservation technique in which the vegetables are marinated in brine for hours and then is drained and mixed with different spices and then let it ferment in earthenware jars.

Nowadays kimchi is commonly made with Chinese cabbage.

Thus it is called “baechu-kimchi”, which has been recognized universally one of the healthiest dishes.

Kimchi is indispensable for the table of Korean people.



Why do not you discover the Korean culinary culture?

Nagrin's healthy and delicious dishes will take you to a new world of flavor.

Many varieties also for vegetarians and celiacs.

The good meal is medicine.

Nagrin thinks about your health

Owner Chef Elena LEE



JANG (장): fermented korean sauce.

The important components that decide the Korean traditional taste are just the various “jang”. Among these are famous Ganjang (soy sauce), Gochujang (chili paste) and Doenjang(soy paste).

As revealed by the translation, the “jang” are soy-based and to make them, they are fermented and stored in earthenware jars and they require great patience and long devotion to the point that it was considered a family ritual.