



## SOUPS, STARTERS AND SALADS

<b>Soup of the day</b> 오늘의 스프	W 10,000
<b>French onion soup</b> with grated Gruyere cheese 프렌치 어머니 스프 (쇠고기: 호주산)	W 12,000
<b>Smoked salmon</b> dill cream cheese, mixed green leaves and condiments 훈제 연어 콘	W 18,000
<b>Chef's salad</b> mixed leaves with asparagus, cucumber, tomatoes, ham, Emmental cheese, boiled egg and balsamic dressing 주방장 추천 샐러드	W 22,000
<b>Nicoise salad</b> fresh pan-seared tuna, olives, green beans, onions, tomatoes, boiled egg, potato and lemon dressing 니스 샐러드	W 23,000
<b>Mixed green salad</b> mixed baby leaves, cherry tomatoes with French dressing 그린 샐러드	W 16,000
<b>Traditional Caesar salad</b> Romaine lettuce, croutons and grated Parmesan cheese served with traditional anchovy dressing 시저 샐러드 Add to your Caesar salad: Grilled herb-marinated shrimps Grilled Cajun chicken breast (chicken: Korean, 닭고기: 국내산)	W 20,000  W 8,000 W 5,000

## FROM OUR GRILL

<b>Australian lamb chop (250 gr)</b> with rosemary and garlic 호주산 양갈비 구이	W 49,000
<b>Australian beef tenderloin (180 gr)</b> 호주산 쇠고기 안심 스테이크	W 42,000
<b>Korean black pork tenderloin</b> 흑돼지 안심 구이 (돼지고기: 국내산)	W 36,000
<b>Grilled salmon steak</b> 그릴에 구운 연어	W 32,000
Add your choice of sauce: green pepper corn, red wine, lemon butter 그린 페퍼 소스, 레드 와인, 레몬 버터 소스 중 택일	
<b>Inspired side dishes</b>	W 5,000
baked potato creamy spinach fried rice (rice: Korean) mashed potato French fries steamed rice (rice: Korean)	구운 통감자 크림 시금치 볶음밥 (쌀: 국내산) 매쉬 포테이도 감자 튀김 찜밥 (쌀: 국내산)
Add to your grilled dishes wine by the glass 와인 한 잔 추가시	W 17,000

## ASIAN FLAVORS

<b>Nasi goreng</b> with fried egg, satays and prawn crackers (rice: Thai) 나시고랭 - 인도네시아식 매콤한 새우 볶음밥 (쇠고기: 호주산, 닭고기: 국내산, 돼지고기: 국내산, 쌀: 태국산)	W29,000
<b>Phad thai</b> wok-fried rice noodles with shrimps, bean sprouts and peanuts in tamarined sauce 팟타이 - 태국식 볶음면	W 29,000
<b>Tom kha gai</b> chicken, coconut and lemon grass soup 닭고기 코코넛 스프 (닭고기: 국내산)	W 12,000

## SNACKS, SANDWICHES AND PASTAS

<b>Marriott burger</b> W 22,000 200 gr. juice US beef, melted Cheddar cheese and bacon on sesame bun and French fries 메리어트 버거 (쇠고기: 미국산)
<b>Classic club sandwich</b> W 20,000 turkey, bacon, lettuce, tomatoes served with French fries 클럽 샌드위치
<b>Spicy buffalo chicken wings</b> W 21,000 blue cheese dip and vegetable sticks 매콤한 버팔로 치킨 윙 (닭고기: 국내산)
<b>Select your own pasta</b> W 22,000 spaghetti/ penne/ black ink pasta/ organic whole grain pasta 고객 선택 파스타: 스파게티/ 펜네/ 오징어 먹물 파스타/ 유기농 통밀 파스타
Add your choice of sauce: Napolitana / Bolognese/ Carbonara/ pesto/ olive oil 고객 선택 소스: 나폴리타나/ 볼로네즈 (쇠고기: 호주산/ 까르보나라/ 페스토/ 올리브 오일)

## VEGETARIAN AND HEALTHY

<b>Mushroom barley "Risotto" (178 kcal)</b> W 22,000 cooked in soy milk (barley: Korean) 두유로 요리한 버섯 리조토 (보리쌀: 국내산)
<b>Lean chicken breast sandwich</b> W 20,000 with avocado, lettuce, tomatoes on wheat bread (chicken: Korean) 닭가슴살 샌드위치 (닭고기: 국내산)

## LOCAL CRAFTED SPECIALITIES

<b>Dolsot Bibimbap</b> W 25,000 steamed rice topped with vegetables, marinated beef 돌솥 비빔밥 (쌀: 국내산, 쇠고기: 호주산, 배추김치: 국내산)
<b>LA Galbi Gui</b> W 35,000 broiled US beef marinated with ginger, garlic and soy sauce LA 갈비구이 (쌀: 국내산, 쇠고기: 미국산, 배추김치: 국내산)
<b>Bulgogi</b> W 31,000 barbecued sliced Australian beef marinated with soy sauce, sesame oil and garlic 불고기 (쌀: 국내산, 쇠고기: 호주산, 배추김치: 국내산)
<b>Ugeoji Galbi Haejangguk</b> W 25,000 Korean beef bone soup with galbi, spring cabbage, garlic, bean sprout and chili served with Korean side dishes (beef: Australian, marrow bone: Korean yookwoo & Australian beef) 우거지 갈비 해장국 (쌀: 국내산, 쇠고기: 호주산, 육수: 국내산 육유와 호주산 쇠고기 혼합 육수, 배추김치: 국내산)

\* All Korean dishes are served with Korean side dishes.  
한식 메뉴에는 기본 밑반찬이 제공 됩니다.

Our specially sourced farmers recognize the importance of protecting the natural environment. These individuals manage their farms in a responsible manner, maintaining the fertility of the land and preserving resources for future generations. Locally purchased foods are also fresher, and therefore contain more nutrients than comparable imported fruits vegetables or meats.

더 카페에서는 보다 수준 높은 음식을 선보이기 위해 친환경 농장과 독점 계약을 맺어 최상급 식재료를 공급받습니다. 농약을 적게 사용하는 데 그치지 않고, 다음 세대에 물려 줄 땅과 자원을 세심하게 관리하는 곳만을 선별해 직접 거래하고 있습니다. 전국 각지에서 공수한 제철 식재료를 사용하기에 모든 메뉴는 신선하고 영양적으로 균형을 이룹니다.

## INDULGENT-SWEET

<b>New York cheesecake</b> served with fruit compote 뉴욕 치즈 케이크	W 12,000
<b>Häagen-Dazs ice cream</b> W 6,000 per scoop 하겐다즈 아이스크림	
<b>Seasonal sliced fruits</b> W 16,000 served with honey yogurt dipping sauce 계절 과일	
<b>Chocolate brownie with vanilla ice cream</b> W 16,000 초콜릿 브라우니와 바닐라 아이스크림	

## BEVERAGES

<b>White wines by the glass</b> George Michel, Sauvignon Blanc, Marlborough, New Zealand Penfolds, Chardonnay, Koonunga Hill, Australia	W 17,500 W 18,000
<b>Red wines by the glass</b> Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile Columbia Crest, Grand Estate, Merlot, USA	W 19,000 W 18,000
<b>Beer</b> Guinness Asahi Heineken Corona, Kirin Budweiser, Cañari Cass, Hite, OB Lager	W 19,000 W 16,000 W 15,000 W 15,000 W 12,000 W 12,000
<b>Soft drinks and water</b> Aqua Panna, San Pellegrino Evian, Perrier (sparkling) Chilsung cider, Coke light, Pepsi	W 13,000 W 10,000 W 9,000
<b>Freshly squeezed juices</b> apple, carrot, grapefruit, kiwi, orange	W 16,000
<b>Freshly made smoothies</b> banana, kiwi, melon, raspberry	W 16,000
<b>Coffee</b> cappuccino, double espresso, W 12,000 iced coffee, iced 	W 12,000
coffee, decaffeinated coffee, espresso, hot chocolate	W 11,000
<b>Tea selection by</b> camomile, Darjeeling, Earl Grey, W 12,000 English breakfast, jasmine, lemon sky, peppermint, red berries	