Royal Course

Welcome Drink & Dish

White wine, Trebbiano D'abruzzo 화이트 와인, 트레비아노 다브루쪼

Seafood Appetizer with Belugar Caviar 가 가 에

Chef recommended Soup with Freshly Baked Bread

Seafood Meuniere with Capers

Padano Caesar Salad

Red Wine, Fantini Sangiovese

Abalone, Chateaubriand Steak with Truffle, Foie gras

Truffle Cream Pasta with Spanish Jamon 스페인산

Fruits Flambe

Sautern, Sauvignon Blanc 소테른 와인, 소비뇽 블랑

Royal Dessert Plate

Blue Mountain Coffee or Tea

₩ 200,

COURSE MENU

Course A

Α

Welcome Drink & Dish

White wine, Trebbiano D'abruzzo 화이트 와인, 트레비아노 다브루쪼

Classic French Escargot

French Onion Soup with Freshly Baked Bread

Baked Seafood Gratin

Traditional French Salad

Red Wine, Fantini Sangiovese

Lobster, Veal Steak with Truffle, Foie gras
7

Sautern, Sauvignon Blanc 소테른 와인, 소비뇽 블랑

Dessert Plate

Blue Mountain Coffee or Tea

₩ 160,

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Dinner Course

Welcome Dish

White or Red wine 화이트 또는 레드 와인

Smoked Salmon and Shrimp with Caviar 가 에

Daily Soup with Freshly Baked Bread

Seasonal Green Salad

Choose 1 option Tenderloin Steak

Sirloin Steak

Lobster Spaghetti

Veal Steak +3.0
Abalone Steak +3.0
Grilled Lobster 7 +3.0
Goose Liver Steak +2.0
Pepper Steak +1.5
Garlic Steak +1.5

Signature Sherbet

Dessert Plate

House Blend Coffee or Tea

Lunch Course

Seared Scallops and Shrimps with Lemon Sauce 가 가 . 에

> White or Red wine 화이트 또는 레드 와인

Daily Soup with Bread

Seasonal Green Salad

Choose 1 option Tenderloin Steak with King Prawn

Sirloin Steak on Lemon Butter

Lobster Spaghetti

Veal Steak+3.0Abalone Steak+3.0Grilled Lobster71+3.0Goose Liver Steak+2.0Pepper Steak+1.5Garlic Steak+1.5

Old Fashioned Sherbet

House Blend Coffee or Tea

A LA CARTE

Sirloin Steak Set 가 54, 45, Spaghetti Set 가 42, 33, Tomato Sauce Cheese, Cream Sauce ,

Garlic, Basil , Aglio Olio

HAND DRIP COFFEE

50% . () SINGLE-ORIGIN 1 1 가 1. Jamaica Blue Mountain 20, , 가 2. Hawaiian Old Kona 18, , 100% 3. Yemen Mocha Matarri 2,000 Bani Matar 17, 가 4. Kenya AA AA 16, 38km Ndarugu River 5. Mt. Kilimanjaro Moshi Machame 16, Shade Grown 6. Organic Costarica OCIA(Organic Crop Improvement Association)가 16, Tierra Madre 7. Ethiopia Yirgacheffe 가 1,900 16, 가 가 8. Ethiopia Mocha Harar 가 15, 가 9. Sumatra Mandheling 15.

10. Guatemala An	tigua		ı	15,
	가		,	,
11. India Bababud	lan			1.4
	. 아라비카 워시드 AA	,	아라비카 체리 AA	14,
10 Culamasi Tan				
12. Sulawesi Tor	aja		2	14,
13. Mexico Altura	A			
가		Sierra Madre		14,
14. Honduras				
70~80% 7 SHG			가	14,
15. Columbia Sup				
10. Columbia Sup	i Cilio			14,
40.5				
16. Decaffeined	0.0	2%		14,
BLEND COFFI	EE 1 1	가	()	
17. Great Blend				
	No.7			15,
18. House Blend				
	1 1			14,
19. Cafe Espress	0			13,

VARIATION COFFEE

가

HOT

1. Cafe Royal 프렌치 꼬냑

가

18,



2. Irish Coffee

아이리쉬 위스키, , 가

16,



3. Moccachino

16,



4. Cafe Wien

가

가

16,



5. Cappuccino

15,

7. Cafe Americano

6. Cafe Latte

13,

VARIATION COFFEE

1 1 가 ().

ICED

8. Honour & Chivalry

, 18,



9. Coffee Float Volcano

리큐어 **깔루아** 초코 가 16,



10. Yoger Delight

16,



11. Iced Cafe Wien 17,

12. Iced Mochaccino

13. Iced Cafe Latte

14. Iced Coffee (/)

OTHERS

Juice

, , , , , , () 15,

Bottled beer

/ / / / 12,

TEA

PREMIUM TEA

1. Lemon Honey Tea	16,
2. Marco Polo	16,
3. Dazzling	15,
4. Earl Grey 가	15,
5. Green Tea	14,
6. Jasmine '가, 가	14,
CAFFEINE-FREE TEA	
7. Venezian Temptation	15,
8. Sweet Mate 가	15,
9. Blue Mellow	15,
10. Wild Strawberry 가	15,
11. Cammomile	14,
12. Rooibos	14,
13. Peppermint	14,
14. Lavender	14,

DESSERT

CAKE

CHILD		
1. Dr.Mahn Signature Plate - , ,	25,	
2. Rare Cheese Cake	9,	
3. Blueberry Cheese Cake	9,	
4. Strawberry Cheese Cake	9,	The second secon

5. Tiramisu



DESSERT

6. Ice Cream

15,



WAFFLE 5 가 합니다.

1.Waffle & Salad

20,



2. Strawberry & Gelato

20,



3. Orange with Blueberry & Gelato

4

