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menus

tasting

silken tofu. king crab. maesil. chili braised fern

salmon tartare. dwenjang yuza gastrique. bubu arare. creme fraiche

scallop. spinach namul. clementine beurre blanc

yulmoo rice. duck. corn tea & soy glaze. scallion

bavette. kimchi truffle emulsion. sunchoke croquette

bok bun ja. ginger tea crema. ginger shortbread

chestnut financier. dwenjang caramel. smoked chestnut cream. chocolate

87

à la carte

sashimi — mackerel. genmaicha. sesame chojang dressing. wild rice. chopi

16

broccoli — smoked mayo. fuji apple. chili oil. roasted cashew

13

yukhwe — beef tartare. asian pear. cucumber. deviled yolk. buckwheat & perilla cracker

18

beet — tofu perilla dressing. shiso blooms. crispy yuba

12

mandu — pork & kimchi dumpling. cucumber emulsion. ooi muchim. thai basil

14

tteokbokki — schmaltz. pickled mustard. quail egg. charred cabbage. spicy chili sauce

14

odeng — shrimp cake. gochujang aioli. radish

12

kalbi jjim — braised short rib. confit turnips. brown butter carrot veloute. Iceburg. carrot jjangachi

32

pressed duck confit — kabocha. sesame leaf kimchi. duck & gochujang jus

30

cod — wakame. mussels. bacon. miyukguk sauce

29

juk — mushroom pearl barley. uni. dwenjang parmesan broth. hon shimeji. king trumpet. pepper cress

26

dessert

chocolate cake - boricha ice cream. matcha fluff. black sesame crumble. chocolate cremeux

11

rice - hi chew mochi. Omija meringue. mokgeolli sherbet. roasted soybean powder.
Grapefruit

11

sujeongghwa - tapioca pudding. buttermilk icing. pine nut sponge candy. Persimmon

11