



BUBBLES

Prosecco by the glass	9
Prosecco by the bottle	45
Champagne by the bottle	75

MAKGEOLI

Traditional, premium **Korean rice wine**
produced by the renowned Woorisool brewery.

Woorisool - 33 cl (3%)	5
Woorisool - 75 cl (6%)	16

APERITIFS

Porto tawny/white	7
Sherry fino/medium	7
Martini bianco/rosso	7
Kirr au vin blanc	7
Picon au vin blanc	11
Pineau des Charentes	7,5
Ricard	7,5
Campari	7,5
+ Softdrink	3,5
+ Fever Tree	4

Aperol Spritz	12
<i>Aperol, prosecco, sparkling water</i>	

GIN SELECTION 5 CL

Bombay Dry	8,5
Bombay Sapphire	9
Buss 509 Raspberry	10
Hendrick's	12
+ Softdrink	3
+ Fever Tree	3,5

ALCOHOLFEE

Nona Spritz	11
<i>Blood orange & tonic</i>	
Buloo	14
<i>Sparkling aperitif based on kombucha</i>	

SOJU

Rice based clear, distilled **Korean spirit**

Original	20% - 35 cl	12
Peach	13% - 35 cl	12
Strawberry	13% - 35 cl	12
Plum	13% - 35 cl	12
Grape	13% - 35 cl	12

BEERS

Korean		
Cass - 33 cl (4.5%)		5,5

Japanese		
Asahi Super Dry - 33 cl		6

Belgian		
Liefmans kriel - 25 cl (3,8%)		4,5
Duvel - 33 cl (8,5%)		6
Omer - 33 cl (8,0%)		6
Chimay Bleu - 33 cl (9,0%)		6
Brugge Triple - 33 cl (8,7%)		6

Alcoholfree		
Brugge sportzot - 33 cl (0,4%)		6

SOFTS

Chaudfontaine still/sparkling		
25cl - 50cl - 1l		3,5/6/9
Coca Cola		4
Coca Cola Zero		4
Fanta		4
Sprite		4
Schweppes tonic		4,5
Schweppes agrum		4,5
Lipton ice tea		4,5
Lipton ice tea green		4,5
Orange juice		4,5
Apple juice		4,5
Tönisteiner Orange		4,5
Tönisteiner Zitron		4,5

KOREAN SOFT DRINKS

Welch's sparkling strawberry - 33 cl	4,5
Welch's sparkling grapes - 33 cl	4,5
Aloe vera drink original - 0,5 l	6
Aloe vera drink strawberry - 0,5 l	6

COFFEE

Coffee	3,7
Decaffeinated coffee	3,7

DIGESTIFS 5 CL

Amaretto	9
Baileys	9
Havana rhum	9
Couvoisier VSOP	10
Cointreau	9
Grand Marnier	9
Absolut wodka	9
Jack Daniels	9
Jameson	9
Aberfeldy 12 years	16
+ Softdrink	3,5
+ Fever Tree	4

KOREAN TEA

Ginger tea	4,7
Herbal tea	4,7

Please ask our

extensive winelist

SAKÉ

12 cl / 17,5 cl / 37,5 cl

Hakutsuru Momakawa Ginjo Jyunmai Traditional Junmai Ginjo sake with an intense flavour profile and a long, elegant finish. (14,5%) **14 / 21 / 41**

Hakutsuru Momakawa Jyunmai Junmai sake produced through a long maturation process, with no added alcohol. Brewed using specially selected Yamadanishiki rice, renowned for its exceptional quality. (16%) **26,5 / 39 / 77**

Izumibashi Black Dragonfly Rich-bodied and well-balanced sake with pronounced umami notes. Crafted using the traditional Kimoto brewing method for added depth and complexity. (16%) **20 / 29 / 58**

Dassai 45 Exceptionally smooth sake with delicate aromas of melon, tangerine and blossom. A beautifully rich mouthfeel leads to a refined and lingering finish. (16%) **29 / 41 / 81**

Are you allergic? Let us know! The composition of our dishes may change.

All our prices are in Euros, taxes included.

We prefer cashless payments



JINGA

Discovery menu

A glass of Soju of your choice

Korean kimchi pancake

Assorted barbecue with side dishes
Chicken & pork & beef

Mochi

€ 59 per person

Traditional Korean dishes

Kimchi pancake

A savory, crispy Korean pancake made by mixing chopped, fermented kimchi into a simple batter of flour and seasonings

16

Doenjang-jjigea and tofu

Soybean & tofu stew

20

Kimchi-jjigea JINGA

Spicy stew of kimchi, pork & tofu

22

Mandu and dipping sauce (8)

Stuffed Korean dumplings

• Vegetarian

• Pork

• Chicken

10

12

12

Bibimbap

Bowl of warm white rice topped with an assortment of sautéed and seasoned vegetables

• Tofu

• Chicken

• Beef

23

25

27

Spicy deep fried chicken tenders

Fried chicken with dipping sauce

17

Tteokbokki

Korean comfort food, spicy traditional rice cake

18

Japchae

Stir-fried noodles with beef & vegetables

19

Dessert

Mochi

Korean dessert based on steamed and pounded glutinous rice

9

Belgian waffle

Ice cream and warm chocolate sauce

13,5

Dame blanche

Vanilla ice cream with warm chocolate sauce

12

Korean children's ice cream

Ice cream bars (often called hadeu or aiseukeki) are known for their softness and highly unique flavors.

5

Korean BBQ

Our Korean BBQ is designed as a shared dining experience and is therefore available for the entire table only.

Included Banchan & Side dishes

- Rice portion
- Marinated radish portion
- Kimchi portion
- Lettuce portion
- Soybean paste, herbal sesame oil portion
- Garlic and chili peppers portion
- Marinated cucumbers portion
- Soybeans portion

Bulgogi - Beef

Price per person

- West Flemish red beef fillet marinated in soy sauce - Belgium 28
- Entrecôte Simmental - Switzerland 34
- Entrecôte Rubia Gallega - Spain 49
- Rib Eye Hollstein - Austria 43

Dakgalbi - Chicken

Price per person

- Corn-fed chicken fillet marinated in soy sauce 24,5

Samgyeopsal - Pork

Price per person

- Duroc d'Oives pork belly - Belgium 21
- Lomo de Iberico pork belly - Spain 23

ADDITIONAL servings

- + Rice portion 4
- + Marinated radish portion 7
- + Kimchi portion 6
- + Lettuce portion 7
- + Soybean paste, herbal sesame oil portion 7
- + Garlic and chili peppers portion 7
- + Marinated cucumbers portion 7
- + Soybeans portion 7

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