

전통의 맛을 세심하고 세련되게 표현한 한식당, 羅宴.
禮와 格을 갖추어 차려낸 최고의 한식 정찬을 선보입니다.
전국에서 가장 훌륭한 제철 식재료를 수급하여
정통 조리법을 바탕으로 현대적으로 재해석한 라연에서
한식의 정수를 경험해 보시기 바랍니다.

Expressing traditional Korean cuisine through delicate refinement,
La Yeon serves elegant Korean Haute Cuisine with the spirit of propriety and dignity.

Using the highest quality local and seasonal ingredients,
La Yeon interprets traditional cooking methods into contemporary taste.
La Yeon invites you to experience the quintessence of Korean cuisine.

KOREAN RESTAURANT

원산지

쌀: 국내산, 콩: 국내산, 쇠고기: 국내산 한우, 돼지고기: 국내산, 닭고기: 국내산,
도미: 국내산, 낙지: 국내산, 김치: 국내산 배추, 국내산 고춧가루

닭고기, 쇠고기, 돼지고기, 난류(가금류), 우유, 메밀, 땅콩, 호두, 대두, 밀,
고등어, 게, 새우, 오징어, 조개류(굴, 전복, 홍합 포함), 복숭아, 토마토, 아황산류, 잣 등은
알러지를 유발할 수 있으며, 그 외 알러지가 있는 고객께서는 미리 말씀해주시기 바랍니다.

Chicken, Beef, Pork, Eggs, Milk, Buckwheat, Peanuts, Walnuts, Soybeans, Wheat, Mackerel, Crab, Shrimp, Squid,
Shellfish(including Oyster, Abalone, and Mussel), Peach, Tomato, Sulfites, and Pine nuts can cause allergic symptoms.

Please let us know in advance if you have food allergies or dietary issues.

어
울
림

술

S O M M E L I E R ' S R E C O M M E N D A T I O N S

5 Glasses of Korean Liquor

₩ 110,000

오미로제 <Omi Rosé> Omija Sparkling Wine (150ml)
맑은바당 <Mark-eun Badang> Filtered Rice Wine (80ml)
아황주 <Ahwangju> Filtered Rice Wine (80ml)
이강주 <Leegangju> Distilled Rice, Pears and Ginger Soju (100ml)
달빛여로 죽력고 <Jungnyeokko> Distilled Rice and Bamboo Liquor (25ml)

4 Glasses of Wine

₩ 158,000

Champagne Mailly Grand Cru Brut NV, France (125ml)
Château Montelena, Napa Valley, U.S.A (125ml)
Museum Numerus Clausus, Cigales, Spain (125ml)
Château Coutet, Barsac, France (60ml)

YEON | THE FEAST

연
宴

주전부리
Appetizing Nibbles

환영 음식
Welcome Dish

키조개 냉채
Chilled Pen Shell with Zucchini and Wild Greens Soy Sauce

봄나물 전복죽
Abalone Rice Porridge with Spring Greens

육전
Pan-fried Korean Beef Slices Coated with Flour and Egg

병어간장조림
Braised Pomfret in Sweet Soy Sauce

연계초
Braised Chicken in Sweet Soy Sauce

또는 or

국내산 한우요리_ 등심구이, 석쇠 불고기, 갈비찜 중 선택 (각각 ₩45,000 추가)
Char-grilled Korean Beef Ribeye with Pickled Onion and Seasonal Vegetables or
Char-grilled Korean Beef Marinated in Soy Sauce with Pickled Onion and Seasonal Vegetables or
Braised Korean Beef Short Ribs in Sweet Soy Sauce with Chestnut and Date
(All beef dishes above ₩45,000 extra each)

진지_ 전복 비빔 솔밥, 육회 비빔밥, 멧게 비빔밥 중 선택
Hot Pot Rice with Vegetables and Abalone or
Mixed Rice with Vegetables and Korean Beef Tartare or
Mixed Rice with Sea Squirt, Vegetables and Red Pepper Paste

생강 얼음과자
Ginger Ice Flakes with Rice Ice Cream and Cinnamon Punch Jelly

다과
Korean Tea and Refreshments

₩ 195,000

궁중 신선로 추가 주문 가능합니다. (₩ 80,000 extra)
Royal Hot Pot can be added at an extra charge of ₩ 80,000

한우 쇠고기, 닭고기, 낙지, 도미, 쌀, 배보쌈김치(배추)는 국내산을 사용합니다.

상기 금액은 10%의 봉사료와 10%의 세금이 포함된 금액입니다.
10% Service charge and 10% tax has been added.

식재료는 수급에 따라 변경될 수 있습니다.
Ingredients may change according to availability.

어
울
림

술

S O M M E L I E R ' S R E C O M M E N D A T I O N S

6 Glasses of Korean Liquor ₩ 150,000

- 오미로제 <Omi Rosé> Omija Sparkling Wine (150ml)
- 애석 <Aeseok> Filtered Rice Wine (80ml)
- 사시통음주 <Sasitongeumju> Filtered Rice Wine (80ml)
- 미인탁주 <Miin Tackju> Turbid Rice Wine (100ml)
- 안동소주 <Andong Soju> Distilled Rice Wine (50ml)
- 달빛여로 죽령고 <Jungnyeokko> Distilled Rice and Bamboo Liquor (25ml)

5 Glasses of Wine ₩ 198,000

- Champagne Mailly Grand Cru Brut NV (125ml)
- Domaine Vacheron, Sancerre, France (125ml)
- ‘Les Sinards’, Châteauneuf du Pape, Famille Perrin, France (125ml)
- Museum Numerus Clausus, Cigales, Spain (125ml)
- Château Coutet, Barsac, France (60ml)

SHILLA

신라新羅

주전부리
Appetizing Nibbles

환영 음식
Welcome Dish

구절판
Platter of Nine Delicacies
Sautéed Vegetables, Korean Beef and Mushrooms with Wheat Crepes

도미 냉채
Chilled Sea Bream with Soy Bean Paste Sauce

왕우럭 조개찜
Grilled Keen's Gaper, served with Shell Stock

삼겹살구이
Seared Pork Belly with Dried Persimmon Soybean Paste

신선로
Royal Hot Pot
Traditional Korean Hot Pot with Pan-fried Seasonal Fish, Beef Slices and Vegetables in Korean Beef Broth

국내산 한우 요리_ 등심구이, 석쇠 불고기, 갈비찜 중 선택
Char-grilled Korean Beef Ribeye with Pickled Onion and Seasonal Vegetables or
Char-grilled Korean Beef Marinated in Soy Sauce with Pickled Onion and Seasonal Vegetables or
Braised Korean Beef Short Ribs in Sweet Soy Sauce with Chestnut and Date

진지_ 전복 비빔 솔밥, 육회 비빔밥, 제철솔밥, 콩국수 중 선택
Hot Pot Rice with Vegetables and Abalone or
Mixed Rice with Vegetables and Korean Beef Tartare or
Seasonal Hot Pot Rice or
Noodles in Cold Soy Milk Broth

생강 얼음과자
Ginger Ice Flakes with Rice Ice Cream and Cinnamon Punch Jelly

다과
Korean Tea and Refreshments

₩ 270,000

한우 쇠고기, 돼지고기, 낙지, 도미, 쌀, 콩국수(콩), 배보쌈김치(배추)는 국내산을 사용합니다.

상기 금액은 10%의 봉사료와 10%의 세금이 포함된 금액입니다.
10% Service charge and 10% tax has been added.

식재료는 수급에 따라 변경될 수 있습니다.
Ingredients may change according to availability.