

2025

가을, Gaeul; Fall

## Prix-Fixe 42

Our menu is curated using seasonal ingredients by the chefs. Choose one from each category.

01

### Cold Abalone & Scallop +6

Pear, Asparagus, Dashima Vinaigrette

### ODRE Caesar Salad

Chicken, Pickled Cabbage, Anchovy Ganjeong

### Beef Shank Naengchae

Apple, Dates, Mustard Beef Broth Sauce

02

### Perilla Sujebi

Lion's Mane, Pyogo, Black Trumpet

### Hobak Jeon

Danhobak, Butternut Squash, Ricotta Gochujang Sauce

### Jeju Bingtteok

Radish Namul, Braised Beef, Kimchi Jam

03

### Branzino Jjim

Crown Daisy, Watercress, Dashima Butter Sauce

### Tteok Galbi +8

Prime Beef Short Rib, Hen of Woods, Sunchoke Chip

### Duck Gui

Rainbow Carrots, Black Garlic, Bokbunja



### Seasonal Bansang

Spicy Red Shrimp Jang Bibimbap with Soup of the Day

+

### Add-On

### Smoked Bossam +26

Pork Belly, Chili Jam, Apple White Kimchi, Ssam

### Spicy Lobster Guk Soo +28

Lobster, Fennel, Grapefruit, Cham-Namul

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy or special dietary needs, please notify a member of service team. We are not responsible for any allergic reactions due to undisclosed allergies.

