



LUNCH MENU

11 a.m. to 3 p.m. every day

Soup | coffee or green tea included



DÉCOUVREZ LES DÉLICIEUX SECRETS DE LA CORÉE

418 727-6566

www.parfumdecree.com

*We offer dishes for people suffering from diabetes - please notify us, at least 2 days in advance.
Also, we offer gluten free dishes.*



DÉCOUVREZ LES DÉLICIEUX SECRETS DE LA CORÉE



LUNCH MENU

TERIYAKIS

Choice of sauce: Teriyaki / Gochujang / Curry
Choice of: Rice / Udong noodles / Shanghai noodles

Tofu Teriyaki 14,00

Pieces of tofu served with vegetables, bamboo shoots and water chestnut. Choice of sauce and accompaniment.

Chicken Teriyaki 15,00

Chicken breast served with vegetables. Choice of sauce and accompaniment.

Shrimps and scallops Teriyaki 17,00

Shrimps and scallops served with vegetables. Choice of sauce and accompaniment.

KOREAN MEAT

Choice of accompaniment: Rice, Udong noodles, Shanghai noodles

Pork marinated in Gochujang 15,00

Pork marinated in garlic, ginger, sesame oil, and Gochujang sauce. Served with vegetables.
Choice of accompaniment.

Bulgogi: Korean BBQ 15,00

Grilled slices of beef, marinated in soy sauce, garlic and sugar. Served with vegetables
Choice of accompaniment.

YAKISOBAS

Spicy pork Yakisoba 16,00

Stir-fry served with vegetables, udong noodles, marinated pork in a Gochujang sauce.

Beef Yakisoba 16,00

Stir-fry served with vegetables, udong noodles, bulgogi and soy sauce.

Pork and kimchi Yakisoba 16,50

Stir-fry served with vegetables, udong noodles, spicy pork and kimchi.

Spicy pork Yakisoba



Chicken Teriyaki



Pork marinated in Gochujang



Mandoo-Kuk soup (meal)



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LUNCH MENU

KOREAN'S FAVORITES

Bento 18,00

Lunch Box: rice, bulgogi (beef) OR pork marinated in Gochujang, nori sheets, omelette et namul (vegetables). Some side-dishes might change according to the chef.

How to eat it: Place the rice and other side-dishes in a nori sheets, roll it and enjoy!

*The nori sheets are seasoned with sesame oil and salt. It contains vitamins, calcium (5 times more than milk) and is rich in en minerals and micronutrients.

Bibim-Bap 18,00

Healthy Korean meal: contains rice, bulgogi, namuls and a sunny-side-up egg inside a hot volcanic bowl. There are 5 to 8 different types of namuls in the BiBim-Bap.

*Namul is a general term for Korean seasoned vegetables. They can be prepared blanched, fried, boiled, steamed or dried, seasoned with salt, soy sauce, sesame oil, sesame seed, and garlic.

Choice of sauce: Spicy Gochujang 🌶️ or lemon soya

SOUP (MEAL) AND KIM-BAP

Tonkinoise soup 13,00

Homemade beef broth served with rice vermicelli, chicken and bean sprout.

🌶️ Korean soup 13,00

Spicy beef broth served with curly noodles, chicken and stir-fried vegetables.

Mandoo-Kuk 14,00

Homemade beef broth served with Korean dumplings, Korean sweet-potato vermicelli, vegetables, beaten eggs, and grilled pieces of nori.

Three mushrooms Kal-Kuk-Su 15,00

Homemade beef broth served with fresh noodles, vegetables, beaten eggs, grilled pieces of nori and 3 different kinds of mushrooms; portobello, shiitake mushrooms, enoki or black mushrooms.

Kim-Bap 13,00

Popular Korean dish made from steamed white rice and various other ingredients, rolled in a nori sheet, served in bite-size slices. It contains carrots, cucumbers, omelette, marinated daikon, and fish cake

SOUP (MEAL) AND KIM-BAP

Kim-Bap and Korean soup 17,00

🌶️ Kim-Bap and Tonkinoise soup 17,00

Kim-Bap et Mandoo-Kuk 18,00

Bibim-Bap



Bento



Tonkinoise soup (meal)



Kim-Bap



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LUNCH MENU

DESSERTS

Hoddock 4,50

Korean pancake made with wheat flour, rice flour and brown sugar

Homemade chocolate mouse 5,25

New York cheesecake 5,25

Homemade fruit Tapioca 5,25

Chef's homemade creme brulee 5,50

Bing-Su 7,00

Ice shaving desert with sweetened red beans, fruits, rice cake, milk and green tea ice cream.

KOREAN DRINKS

Medicinal Herb Tea 3,50

See the Herb Tea Menu.

Yuja-Cha (honey and lemon tea) 3,50

Yuja (fruit) is thinly sliced with its peel, combined with honey. It is good for colds, coughs, headaches, and chills because it contains a lot of vitamin C, which is effective in preventing colds and fatigue recovery.

Saenggang-Cha (ginger tea) 3,50

Ginger tea is used all around the world to relieve various symptoms such as rheumatism, nausea, cold and headaches.

Maesil-Cha (plum tea) 3,50

Maesil-Cha has an effective action against parasites, ulcers, relieving physical fatigue, quenching thirst and stimulating appetite. Moreover, it is beneficial for the digestive system and the heart.

Insam-Cha (Korean red ginger tea) 4,50

Insam-Cha fights the state of tiredness and stress, improving the functions of the memory and the capacity of intellectual concentration.

It also reinforces the immune system and decreases the disorder of the menopause.

Aloe juice 3,50

Creme brulee



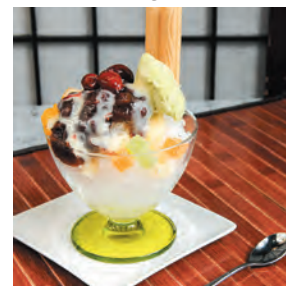
Tapioca



Hoddock



Bing-Su



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