

Allergy Information

Orange confit, frisée, Mornay
-Milk

Zucchini, Kabocha Squash, Romesco
-Milk, walnut, almond, egg

Baccalà Mantecato, Apple Vanilla Bean,
Shallot
-Cod, Milk, Tree Nut (Almond)

White-Black truffle
-Milk, wheat

Bottarga
-Milk, wheat, fish (mullet roe)

Winter Pomodoro
-Wheat, Milk, Egg, Sulfites

Red prawn, parsnip, bisque sauce
-Crustacean (shrimp), milk, wheat

Spanish Mackerel, Nasturtium Leaves,
Frisée, Sorrel
-Spanish Mackerel, Milk, Egg

Chamsongi & Yuzu Ricotta
-Wheat, Milk, Sulfites

Striploin II
-Beef, milk, celery

Mutton chops VII
-Mutton, Wheat, Milk, Egg, Sulfites

Sea bass
-Fish, butter, salmon roe

Chicken Breast & White-Black Truffle
- Chicken, tree nuts (hazelnut), sulphites
(sherry vinegar)

Anglaise espuma & clafoutis
-Milk, egg, wheat, cherry

Bourbon whisky affogato
-Milk, egg, nuts, wheat, soybean

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DoubleT_Dining_Guest
Password : welcome2dtd



Course Menu

8 Course

Orange confit, Frisée, Mornay

Caviar, Zucchini, Kabocha Squash, Romesco

Red prawn, Parsnip, Bisque sauce

Sea Bass

Sherbet

Chicken Breast & White-Black Truffle

Beef Striploin II

Clafoutis & Semifreddo

₩ 185,000

7 Course

Zucchini, Kabocha Squash, Romesco

Red prawn, Parsnip, Bisque sauce

Sea Bass

Sherbet

Chicken Breast & White-Black Truffle

Beef Striploin II

Clafoutis

₩ 145,000

Course service is offered in limited quantities · Please inquire with staff for same-day course orders

Wine Pairing Composition

Prestige

Dr. Loosen Graacher Domprobst Riesling
Grosses Gewächs 2022

*Domaine Cordier Pere et Fils
Pouilly-Fuisse Vieilles Vignes 2023

Clos Cibonne Caroline Tibouren 2022

*Domaine Faiveley
Chambolle-Musigny 2019

Maison Denuzière Côte-Rôtie 2019

*Château Rieussec 2013 · 2014

Selected

Domaine Fouassier Sancerre Sur Le Fort
2023

*Château Rieussec 'R' de Rieussec
Bordeaux Blanc Sec 2020

Charles Audoin Marsannay Rosé 2023

*Prunotto Barbaresco 2020

Petrolo Torrione Valdarno di Sopra
2019/2020

*Domaine Huet Vouvray 'Le Mont'
Moelleux 2018 · 2023

Glass

Maison Darragon Vouvray Sec 'L'Inédit' de
David Charbonnier 2022

*Louis Latour Grand Ardèche Chardonnay
2021/2023

Louis Jadot Coteaux Bourguignons Rosé
2022

*Domaine Bernard Defaix Bourgogne
Pinot Noir 2022

Le Riche Cabernet Sauvignon 2019

*Schloss Johannisberg Grünlack Spätlese
2020

* - 6 Glass Exclusive · Wine pairing composition changes periodically

Course Menu

6 Course

Chamsongi & Yuzu Ricotta

Spanish Mackerel, Nasturtium Leaves, Frisée, Sorrel

Sherbet

Chicken Breast & White-Black Truffle

Mutton Chop VII

Beef Striploin II
(+ 8,000)

Clafoutis

₩ 100,000

Lunch Course

Chamsongi & Yuzu Ricotta

Spanish Mackerel, Nasturtium Leaves, Frisée, Sorrel

Mutton Chop VII

Beef Striploin II
(+ 8,000)

Clafoutis

₩ 60,000

For optimal service, only the same course can be served within the table · Course composition changes periodically

Wine Pairing 6 Glasses (Total 425ml)

Prestige Pairing	₩ 170,000
Selected Pairing	₩ 130,000
Glass Pairing	₩ 85,000

Wine Pairing 3 Glasses (Total 225ml)

Prestige Pairing	₩ 80,000
Selected Pairing	₩ 60,000
Glass Pairing	₩ 40,000
Non Alcohol Pairing	₩ 25,000

Wine pairing allows cross-selection



Vegetable

Orange confit, Frisée, Mornay

₩ 26,900

A French modern dish featuring assorted vegetables, fruits, black truffle, and Mornay sauce

Zucchini, Kabocha Squash, Romesco (+ Add Osetra Caviar ₩ 40,000)

₩ 26,900

A contemporary French-style dish of butter-roasted zucchini, romesco sauce, and kabocha squash purée

Platter / Spread

Baccalà Mantecato, Apple Vanilla Bean, Shallot

₩ 27,900

Italian traditional style Baccalà (cod, potato), apple & vanilla bean jelly, shallot, almond composed spread dish

Oil-Based Pasta (Linguine)

White-Black Truffle

₩ 44,900

Butter-based pasta that amplifies the rich aroma of truffles

Winter Pomodoro

₩ 34,900

Dining-style pasta expressed with cherry tomatoes, sun-dried cherry tomatoes, and zucchini sauce.

Bottarga (Cured Roe) (+ Add Uni ₩ 8,000)






₩ 28,900



Butter pasta enriched with dried mullet roe and zucchini sauce



French Entrées

- Spanish Mackerel, Nasturtium Leaves, Frisée, Sorrel**  ₩ 34,900
A French modern style Mackerel dish with nasturtium leaf, frisée, and sorrel
- Red prawn, parsnip, bisque**  ₩ 31,900
A French modern dish with red prawn, bisque sauce, parsnip, and pickled apple
- Chamsongi & Yuzu Ricotta**  ₩ 23,900
Modern French-style dish using Chamsongi mushroom (Shiitake/Pine mushroom hybrid), yuzu zest ricotta cheese, and potato gnocchi.

Steak

- Beef Striploin II**  ₩ 63,900
Celery root purée, ratatouille, and herb oil-seasoned French-style steak
- Mutton Chop VII** ₩ 48,900
French-style mutton steak with chickpea-dill ragout, matcha sablé, and coconut milk sauce
- Seabass**  ₩ 39,800
Sautéed sea bass with salmon roe and saffron beurre blanc sauce
- Chicken Breast & White-Black Truffle** ₩ 33,900
A French classic-style steak, designed for pairing with wine or other beverages

Desserts

- Clafoutis** ₩ 13,000
French clafoutis with pistachio anglaise espuma
- Affogato (+ Add Bourbon Whiskey ₩ 4,000)** ₩ 8,000
Classic affogato: vanilla gelato finished with hot espresso

Ade

Gangneung Sunset Ade	₩ 9,500
Earl Grey with apple-lemon cordial, sunset-hued	
Gangneung Sea Ade	₩ 8,500
Ocean-blue soda with blue curaçao and citrus notes	

Beverage

San Pellegrino (750ml)	₩ 9,000
San Pellegrino (250ml)	₩ 4,000
Coca Cola (355ml)	₩ 3,000
Pepsi Zero (355ml)	₩ 3,000
Chilsung Cider (355ml)	₩ 3,000
Sprite Zero (355ml)	₩ 3,000

Coffee

Espresso	₩ 4,000
Americano (Hot / Ice)	₩ 5,000 / 5,500
Caffe Latte (Hot / Ice)	₩ 5,500 / 6,000

Tea

Green tea (Hot / Ice)	₩ 7,000
Darjeeling (Hot / Ice)	₩ 7,000
Lavender (Hot / Ice)	₩ 7,000
Lemon Balm (Hot / Ice)	₩ 7,000
Rooibos (Hot / Ice)	₩ 7,000
Earl Grey (Hot / Ice)	₩ 7,000
Chamomile (Hot / Ice)	₩ 7,000
Peppermint (Hot / Ice)	₩ 7,000

Course Menu

9 Course

Orange confit, Frisée, Mornay

Caviar, Zucchini,
Kabocha Squash, Romesco

Roasted Potato Gnocchi
Clams in Beurre Blanc

Red prawn, Parsnip, Bisque sauce

Sea Bass

Apricot Sherbet

Beef Striploin II

Clafoutis & Semifreddo

₩ 185,000

7 Course

Orange confit, Frisée, Mornay

Zucchini, Kabocha Squash, Romesco

Red prawn, Parsnip, Bisque sauce

Sea Bass

Apricot Sherbet

Beef Striploin II

Clafoutis

₩ 145,000

6 Course

Baccalà Mantecato II

Roasted Potato Gnocchi
Clams in Beurre Blanc

Spanish Mackerel & Artichoke

Apricot Sherbet

Beef Striploin II

Clafoutis

₩ 100,000

Course service is offered in limited quantities · Please inquire with staff for same-day course orders

Wine Pairing Composition

Prestige

Fournier Sancerre Clos du Roc 2022

*Chateau Larrivet Haut-Brion Blanc 2020

Clos Cibonne Caroline Tibouren 2022

*Domaine Faiveley
Chambolle-Musigny 2019

Gaja Ca'Marcanda Magari 2020

*Chateau Rieussec 2014

Selected

F.E. Trimbach Riesling Reserve 2021/2022

*Louis Jadot Pouilly-Fuissé 2017

Charles Audoin Marsannay Rose 2023

*G.D. Vajra Barolo Albe 2020

Andre Perret Saint-Joseph 2022

*Domaine Huet Vouvray 'Le Mont'
Moelleux 2018

Glass

Gabb Family Vineyards
Chenin Blanc 2021

*Louis Latour Grand Ardèche Chardonnay
2021/2023

Louis Jadot Coteaux Bourguignons Rose
2022

*Westmount Pinot Noir 2021

Le Riche Cabernet Sauvignon 2019

*Schloss Johannisberg Grünlack Spätlese
2020

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Prestige Pairing ₩ 170,000

Selected Pairing ₩ 130,000

Glass Pairing ₩ 85,000

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Selected Pairing ₩ 60,000

Glass Pairing ₩ 40,000

Non Alcohol Pairing ₩ 25,000

Wine pairing allows cross-selection

Course Menu

8 Course

7 Course

6 Course

오렌지 콩피, 프리세, 모르네
 캐비어, 애호박, 단호박, 로메스코
 홍새우, 파스닙, 비스크
 농어
 농어
 서벗
 서벗
 닭 가슴살 & 블랙 트러플
 닭 가슴살 & 블랙 트러플
 채끝 II
 채끝 II
 클라프티 & 세미프레도

₩ 185,000

애호박, 단호박, 로메스코
 홍새우, 파스닙, 비스크
 농어
 농어
 서벗
 서벗
 닭 가슴살 & 블랙 트러플
 닭 가슴살 & 블랙 트러플
 채끝 II
 채끝 II
 클라프티
 클라프티

₩ 145,000

바칼라 만테카토, 사과 바닐라 빈, 샬롯
 바칼라 만테카토, 사과 바닐라 빈, 샬롯
 삼치, 한련화 잎, 프리세, 소렐
 삼치, 한련화 잎, 프리세, 소렐
 서벗
 서벗
 닭 가슴살 & 블랙 트러플
 닭 가슴살 & 블랙 트러플
 채끝 II
 채끝 II
 클라프티
 클라프티

₩ 100,000

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