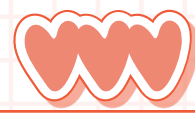




# GIST's 2nd Student Restaurant Weekly Meal Table



	03-14 MoN	03-15 TUE	03-16 WED	03-17 THU	03-18 FRI	03-19 SAT	03-20 SUN		
b r e a k f a s t	Soybean Paste Soup White rice * Seasoned laver rice 10 Fried egg 1 Tuna braised tofu Mini pork cutlet10 Stir-fried fish cake Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Udon soup White rice * Shrimp meat fried rice 9.10 Fried egg 1 Pork bulgogi 10 Braised beans Seasoned cucumbers Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	seaweed soup White rice * Kimchi fried rice 10 Fried egg 1 Braised meatball 10 Braised spicy potatoes laver Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Soybean Paste Soup White rice * Ham vegetable fried rice 10 Fried egg 1 Spicy grilled chicken 15 Spinach greens Lettuce fresh kimchi Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Fish Cake Soup White rice * Pork soy sauce rice 10 Fried egg 1 Stir-fried ham and vegetables10 Korean style meatball 10 Seaweed radish salad Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Dried pollack soup Black rice Fried egg 1 Stir-fried pork and kimchilo Soft tofu Seasoned spring greens Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Kimchi tofu soup Black rice Fried egg 1 Boiled pork balls 10 Seasoned bean sprouts Lettuce fresh kimchi Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2		
	L u n c h b o x	Black rice Soybean Paste Soup Spicy stir-fried chicken 15 Ramen Hteokbokki Broccoli sashimi Soy sauce sesame leaves cabbage kimchi crispy rice crust	Black rice Udon soup Braised pork balls with soy sauce 10 Braised potatoes with curry Chives and fresh kimchi Pickled radish cabbage kimchi lemon tea	Black rice seaweed soup Meat spaghetti 10 Chicken salad 15 Seasoned garlic stems Pickle jalapenos cabbage kimchi crispy rice crust	Black rice Soybean Paste Soup Spicy stir-fried pork bulgogi 10 Braised bok choy tofu Shrimp radish greens Pickled garlic stems cabbage kimchi lemon tea	Black rice Fish Cake Soup Steamed pork backbone 10 Sweet and sour mushrooms Braised konjac sauce Seasoned bean sprouts cabbage kimchi crispy rice crust	Black rice Dried pollack soup Sweet and sour pork 10 Braised shrimp with radish 9 Stir-fried potatoes Seasoned cucumbers cabbage kimchi	Black rice Kimchi tofu soup Curry rice 10 Popcorn chicken 15 Seasoned radish laver cabbage kimchi	
		L u n c h b o x	Ratatouille pork outlet 10 Cream soup	Nagasaki jjamppong 18 Rice ball	Pork and kimchi soup 10 Juicy Cool	Kimchi udon Chili fish cake gimhap	Old lunchbox 10 Sugar twisted bread stick		
			D i n e r	Black rice boiled chicken soup 15 Braised mackerel 7 Vegetable mixed dumpling Stir-fried seaweed stem Vegetable soybean paste cabbage kimchi	Black rice Soybean Paste Soup Green onion soy sauce bulgogi 10 Fried tofu noodles Stir-fried spicy fish cake Vegetable wraps cabbage kimchi	Black rice Spicy Sausage Stew 10 Korean style meatball 10 Grilled sweet potato butter Stir-fried mushroom Pickled onions cabbage kimchi	Black rice Bean sprout soup Braised Spicy Chicken 15 Fried chunkwon Seasoned konjac oriental salad. laver cabbage kimchi	Black rice Udon soup Fish cutlets Kimchi bibim noodles fresh kimchi Braised beans cabbage kimchi	Black rice Cream soup Braised tomato meatballs 10 Fusili cold pasta Spinach greens Seasoned dried radish cabbage kimchi

쌀(국내산) 배추김치(국, 찌개, 볶음, 반찬):배추(중국산)고추가루(중국산)돈육(국내산) 돈뽀(칠레) 소고기(호주산) 삼겹살(독일산) .닭(국내산) 고등어(국내산)

1.계란류egg 2.우유Milk 3.메밀buckwheat 4.땅콩Peanut 5.대두Soybean 6.밀Wheat 7.고등어Mackerel 8.게Crab 9.새우Shrimp 10.돼지고기Pork 11.복숭아Peach 12.토마토Tomato 13.아황산류sulphite 14.호두walnut 15. 닭고기chicken 16. 쇠고기beef 17. 오징어Squid 18. 조개류shellfish (국, 전복, 홍합 등) 19. 잣pine nut