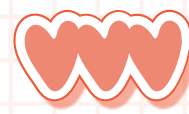




# GIST's 2nd Student Restaurant Weekly Meal Table



	05-02 MoN	05-03 TUE	05-04 WED	05-05 THU	05-06 FRI	04-16 SAT	04-17 SUN		
breakfast	seaweed soup White rice * Oyster sauce fried rice Fried egg 1 Pineapple Hamburg 10 Stir-fried mushrooms Seasoned bean sprouts Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Radish and dried pollack soup White rice * Shrimp meat fried rice 9.10 Fried egg 1 Stir-fried pork with kimchi 10 Soft tofu Stir-fried seaweed stems Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Bean sprout soup White rice * Kimchi fried rice 10 Fried egg 1 Roasted chicken 15 Seasoned acorn jelly vegetables Seasoned bean sprouts Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Soybean Paste Soup White rice * Ham vegetable fried rice 10 Fried egg 1 Fish cutlets Boiled dumplings 10 Green grape pudding Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Soft Tofu Soup White rice * Pork soy sauce rice 10 Fried egg 1 Sweet and sour pork 10 Stir-fried fish cake Seasoned garlic stems Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Soybean Paste Soup Black rice Fried egg 1 Chicken cutlet 15 Stir-fried Green Bean Vegetables laver Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2	Bean sprout soup Black rice Fried egg 1 Grilled smoked ham 10 Vegetable croquette Seaweed seasoned with vinegar Vegetable salad cabbage kimchi Cereal * Milk 2.6 Toast * Jam 2		
	lunch	Black rice seaweed soup Crab meat curry rice Chicken nuggets 15 Stir-fried Green Bean Ham 10 Seasoned dried radish cabbage kimchi lemon tea	Black rice Radish and dried pollack soup Braised Spicy Chicken 15 Korean style meatball 10 Stir-fried balloon flower kelp cabbage kimchi crispy rice crust	Black rice Bean sprout soup Braised Back Ribs 10 Braised shrimp with radish 9 Seasoned cucumber and chives Seasoned dried fish cabbage kimchi lemon tea	Black rice Soybean Paste Soup Tuna kimchi mayo rice Steamed sundae 10 Sweet potato matang Braised spicy tofu cabbage kimchi	Black rice Soft Tofu Soup Squid Bulgogi 10.17 Stir-fried udon with oyster sauce Crab meat corn salad Fresh vegetables cabbage kimchi crispy rice crust	Black rice Soybean Paste Soup Mushroom meatballs 10 Braised spicy tofu Fresh vegetables Seasoned dried radish cabbage kimchi	Black rice Bean sprout soup Bulgogi with Soy Sauce 10 Spicy noodles Stir-fried cabbage mushrooms stewed beans cabbage kimchi	
		koni	Bean sprout ramen Pork cutlet kimbap 10	vegetable bibimbap 10 bean paste stew	spicy seafood stew 10 Castella twisted bread stick	Children's Day	운영하지않습니다		
			Dinner	Black rice Soybean Paste Soup Steamed monkfish with boneless Korean japchae 10 laver Garlic bread cabbage kimchi	Black rice Noodle Soup 10 Fried vegetables Stir-fried vegetables in Vienna 10 Seasoned sesame leaf Fresh vegetables cabbage kimchi	Black rice Chicken soup Rose sauce meatball 10 Teriyaki dumplings 10 Seasoned bean sprouts Pickled radish cabbage kimchi	Black rice Cream soup Pork cutlet 10 Spicy chewy noodles Fried fish cake with konjac Pickle jalapenos cabbage kimchi	Black rice seaweed Soup braised spicy chicken 15 Vegetable bibim chun kwon Blanched broccoli Seasoned dried radish cabbage kimchi	Black rice seaweed Soup Braised Spicy Chicken 15 Sweet potato matang soybean paste vegetables Seasoned garlic 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.우유 2.우유Milk 3.메밀buckwheat 4.땅콩Peanut 5.대두Soybean 6.밀Wheat 7.고등어Mackerel 8.게Crab 9.새우Shrimp 10.돼지고기Pork 11.복숭아Peach 12.토마토Tomato 13.야황산류sulgite 14.호두walnut 15. 닭고기chicken 16. 쇠고기beef 17. 오징어Squid 18. 조개류shellfish (굴, 전복, 홍합 등) 19. 잣pine nut