



GIST's 2nd Student Restaurant Weekly Meal Table





	12-20 MON	12-21 TUE	12-22 WED	12-23 THU	12-24 FRI	12-25 SAT	12-26 SUN
breakfast	Bean Sprout Soup	Udon Soup 5	Kimchi soft tofu soup 5	Soybean Paste Soup 5	Udon Soup 5	Seaweed Soup	Bean Sprout Soup
	White rice * Laver SeaSoned ricelo	White rice * Shrimp meat fried rice 9.10	White rice * Kimchi ham fried rice lo	White rice * Ham vegetable fried rice lo	White rice * Pork soy sauce ricelo	Black rice	Black rice
	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l
	Tuna braised tofu 5	Pork bulgogi 10	Braised meatballs 10	Chicken stew 15	Stir-fried vegetables in Vienna lo	Stir-fried pork and kimchi lo	Grilled pork balls 10
	Mini pork cutlet 10	Braised beans	Braised spicy potatoes	Seasoned spinach	Korean Style meatball 10	Soft tofu 5	Seasoned bean sprouts
	Stir-fried fish cake and vegetables	Seasoned cucumbers	laver	Lettuce fresh kimchi	Seaweed radish salad	Stir-fried potatoes	Lettuce fresh kimchi
	Vegetable salad	Vegetable Salad	Vegetable Salad	Vegetable salad	Vegetable Salad	Vegetable salad	Vegetable salad
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
	Cereal * Milk 2.6	Cereal * Milk 2.6	Cereal * Milk 2.6	Cereal * Milk 2.6	Cereal * Milk 2.6	Cereal * Milk 2.6	Cereal * Milk 2.6
	Toast * Jam 2	Toast * Jam 2	Toast * Jam 2	Toast * Jam 2	Toast * Jam 2	Toast * Jam 2	Toast * Jam 2
L u n c	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
	Bean sprout soup	Udon Soup 5	Kimchi soft tofu soup 5	Soybean Paste So	Boiled dumpling Soup 10	Seaweed Soup 9	Bean Sprout Soup
	Grilled teriyaki chicken 15	Hamburger Steak with tomato sauce 10 12	Stir-fried chili pork ball macaroni 10	Pork and red pepper paste bulgogi lo	Braised pork quail eggs 1.10	Chicken stew 15	curry and rice lo
	Kimchi pancake 6	Stir-fried jajang rice cake 6	Spicy noodles 6	Steamed eggs and vegetables 1	Meatball fried tofu 5.10	Bread churros 6	Chicken nuggets 15
	Stir-fried mushroom in Vienna lo	Seasoned green onion and bean sprou ts	Seasoned bean sprouts	Stir-fried crab meat with mushrooms	Stir-fried fish cake and vegetables	Stir-fried seaweed stem	Stir-fried cabbage
	Seasoned seaweed	Seaweed radish salad	zhacai	Vegetable wraps	Seasoned dried radish	Fresh young radish kimchi	Seasoned dried radish
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
L	crispy rice crust	lemon tea	crispy rice crust	lemon tea	crispy rice crust		
코 너		Galbi-flavored chicken 15	Rice with pork and vegetables 1 10	Chicken noodles 15		It can be changed due to purchase circumstances	
	Yogurt	Egg ham fried rice lo	Yogurt	Handmade meat dumplinglo			
D i n n e r	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
	Spicy Seafood Noodles Sujebi lo	Fish Cake Soup	Shrimp Seaweed Soup9	Bean Sprout Soup	Udon Soup 5	Soybean Paste Soup 5	Shrimp Seaweed Soup9
	Sweet and sour pork lo	Ripe pork kimchilo	Stir-fried chicken noodles 15	Black bean sauce lo	Chicken cutlet 15	Pork bulgogi 10	Braised backbone potatoes lo
	Seasoned muk and mung bean spro uts	Grilled tofu 5	Sweet potato matang	Tuna braised radish	Spicy noodles 6	Vegetable croquette	Mini pork cutlet 10
	Seasoned soybean paste with cabb age 5	Lettuce fresh kimchi	Stir-fried seaweed stem	Seasoned dried fish	laver	Seasoned bean sprouts	Braised beans
	Sea tangle	laver	Seasoned dried radish	Fresh young radish kimchi	Pickled red pepper	Vegetable wraps	Seasoned sesame leaves
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi

쌀(국내산) 배추김치(국,찌개,볶음,반찬):배추(중국산)고추가루(중국산)돈육(국내산) 돈뼈(칠레) 소고기(호주산) 삼겹살(독일산) .닭(국내산) 고등어(국내산) 1.계란류egg 2.우유milk 3.메밀buckwheat 4.땅콩Peanut 5.대두Soybean b.밀Wheat 7.고등어Mackerel 8.게Crab 9.새우Shrimp 10.돼지고기Pork 11.복숭아Peach 12.토마토Tomato 13.아황산류sulgite 14.호 두walnut 15. 닭고기chicken 1b. 쇠고기beef 17. 호상어Squid 18. 조개류shellfish (굴, 전복, 홍합 등) 19. 잣pine nut