



## GIST's 2nd Student Restaurant Weekly Meal Table 🕏





-	05-16 MON	05-17 TUE	05-18 WED	05-19 THU	05-20 FRI	05-14 SAT	05-15 SUN
	Fried Tofu Kimchi Soup	bean Sprouts Soup	Udon Soup	Soybean Paste Soup	Seaweed Soup	Bean Sprout Soup	Tofu Kimchi Soup
h	White rice * Oyster sauce fried rice l 0	White rice * Shrimp meat fried rice 9.1 o	White rice * Kimchi fried rice lo	White rice * Ham vegetable fried rice 1 o	White ric*Curry fried rice lo	Black rice	Black rice
r	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l	Fried egg l
e a k f	Hamburg Steak 10	Fried chicken 15	Boiled pork balls 10 10	Stir-fried pork 10	Braised Sausage Quail Eggs 1.10	Pork cutlet 10	Chicken nugget 15
	vegetable croquette	Acorn jello	Grilled tofu	bok choy vegetables	Stir-fried fish cake	Stir-fried Green Bean	Braised spicy radish
	Stir-fried mushrooms	Stir-fried zucchini	Pickled radish	Yogurt	Seasoned bean sprouts	laver	Fresh vegetables
a s	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	Vegetable Salad	Vegetable salad
t	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 6	Toast* jam 6	Toast* jam 6	Toast* jam 6	Toast∗ jam 6	Toast * Jam 6	Toast * Jam 6
	pearl millet	Black rice	Sorghum rice	pearl millet	Barley rice	Black rice	Black rice
L서	Fried Tofu Kimchi Soup	bean Sprouts Soup	Udon Soup	Soybean Paste Soup	Seaweed Soup	Bean Sprout Soup	Tofu Kimchi Soup
	Grilled teriyaki chicken 15	Mapa Tofu lo	Curry and rice lo	Spicy grilled chicken15	pork chop lo	curried rice lo	Braised chicken balls 15
	Braised Shrimp with radish 9	Mushroom pork balls 10	Braised aged mackerel 7	Fried dumplings lo	Kimchi pancake 6	Braised sausage rice cake lo	Sausages lo
	Pasta salad 6	fried Sweet potatoes	parboiled water parSley	Fresh vegetables	Seasoned Konjac Seaweed	Stir-fried potatoes	Boiled Konjac Fish Cake
n C	Seasoned chives with cucumber	pickled vegetables	laver	Stir-fried bean curd with crown daisy	Seasoned sesame leaf	dried slices of daikon	Seasoned sesame leaf
h	cabbage kimchi	cabbage kimchi	cubed radish kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
Ш	Lemon tea	crispy rice crust	Lemon tea	crispy rice crust	Plum tea		
코	Spicy Tofu Stew lo	Radish pickles iced noodles 6	Pork belly+sausage+spicy noo dles+ssam vegetable	Kimchi fried rice * Fried egg 1.10	Cheese ramen 6		
너	hot dog 6.10	meat dumplings lo*Yogurt		Mini Udon	rice roll 17		
	pearl millet	Black rice	Sorghum rice	pearl millet	Black rice	Black rice	Black rice
D• nner	Spicy Sausage Stew 6.10	Seaweed soup	Fish cake soup with rice cake	pollack Soup	Pumpkin Sujebi Soup	Udon Soup	Seaweed Soup
	Stir-fried sundae and vegetables10	Bulgogi with bean sprouts 10	Pork cutlet10	Seasoned chicken balls 15	backbone stew	Braised Spicy Chicken with So y Sauce 15	pork chop lo
	Korean Style meatball 10	Stir-fried rice cakelo	Meat Spaghetti lo	Sausage pancake lo	Steamed eggs with vegetables	Korean Style meatball 10	Bean Sprouts japchae
	clam corn Salad	Seasoned cabbage with green onion	jalapeno pickles	Seasoned cucumber	Stir-fried mushrooms	Fresh vegetables	Stir-fried pumpkin
	dried fish	braised beans	Green onion baguette 6	Fruits Ade	Seaweed salad	Pickled garlic	Pickled radish
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
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쌀(국내산) 배추김치(국,찌개,볶음,반찬):배추(중국산)고추가루(중국산)돈육(국내산) 돈뼈(칠레) 소고기(호주산) 삼겹살(독일산) .닭(국내산) 고등어(국내산)

● 11란류egg 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. 호장어Squid 18. 조개류shellfish (굴, 전복, 홍합 등) 19. 잣pine nut