



GIST's 2nd Student Restaurant Weekly Meal Table





	06-27 MON	0b-28 TUE	06-29 WED	0P-30 THN	07-01 FRI	07-02 SAT	07-03 SUN
break fat	Pumpkin miso soup	Udon Soup	Spicy radish soup	miso soup	Seaweed soup	Tofu Kimchi Soup	bean sprouts soup
	White rice * Kimchi fried rice	White rice * Seaweed seasoned rice 1 o	White rice * Oyster sauce fried rice lo	White rice * Ham vegetable fried ric e 1o	White ric*Curry fried rice lo	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
	Chicken cutlet 15	Grilled spicy chicken 15	Fish cutlets	Bulgogi with Soy Sauce 10	Stir-fried vegetables in Vienna 10	Grilled rice cake and vegetabl es 10	Grilled Spam lo
	Stir-fried Green Bean Vegetables	Grilled tofu	Stir-fried broccoli ham lo	Green grape pudding	Steamed eggs with vegetables	soft tofu	Boiled dumpling lo
	Chinese cabbage greens	Seasoned garlic	Braised black beans	Seasoned bean sprouts	Seasoned cucumber	Bean sprouts	Stir-fried pumpkin
	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 6	Toast* jam 6	Toast* jam 6	Toast* jam 6	Toast* jam 6	Toast* jam 6	Toast* jam 6
L un c h	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
	Pumpkin miso soup	Udon Soup	Spicy radish soup	Cold bean Soup	Seaweed soup	Tofu Kimchi Soup	bean Sprouts Soup
	Stir-fried mushroom and pork lo	Kimchi tuna with rice	Grilled teriyaki chicken 15	Rosé meatball 10	Braised Backbone with Soy Sauce 10	teriyaki bulgogi 10	Fried Sweet and Sour pork lo
	Seasoned glass noodles with musta rd 10	Chive Pumpkin Pancake	Fried lotus root Shrimp 9	Stir-fried udon with oyster sauce	Braised shrimp with radish 9	Spring Fries	Korean Style meatball 10
	vegetable Stick	Stir-fried fish cake and mushrooms	Cabbage cone Salad	Stir-fried pumpkin	Seasoned kelp noodles crab meat	Radish salad	Seasoned cucumber
	Seasoned dried radish	Seaweed salad	Seasoned sesame leaf	Seasoned cabbage with sour sauc e	Fresh vegetables	Seasoned cucumber	Braised black beans
	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
	mixed grains	crispy rice crust	Lemon tea	mixed grainS	Plum tea		
<u>ت</u> نا	Spicy Seafood Noodles 10.17	kudzu cold noodles 1	Radish kimchi fried rice lo	Chicken mayo with rice 1.15	Ratatoville pork cutlet 10		
	Apple juice	Crispy Bulgogi 10	Spring roll 2p	Yogurt	cream Soup		
D i n	Black rice	Black rice	Bean Sprout rice lo	Black rice	Black rice	Black rice	Black rice
	bowl of acorn jelly	bean Sprouts Soup	Seaweed cold Soup	Fish cake soup	Kimchi Sujebi Soup	dried pollack Soup	Udon Soup
	Hamburg Steak lo	Fried vegetables with soy sauce	Steamed quail eggs with pork 1.10	Bulgogi with bean sprouts 10	Chicken nuggets 15	Mapa tofu rice balls 10	Braised Spicy Chicken 15
	Vegetable bibim noodles	grilled Smoked ham 10	hot tofu	Grilled assorted vegetables	Black Bean Noodles	Spicy dumplings lo	Sweet potato matang
e r	yogurt and fruit Salad	Fresh vegetables	Fried kimchi	crown daisy	Stir-fried fish cake	Fried eggplants	Braised burdock
	Braised black beans	Seasoned cucumber	Stir-fried dried fish	Seasoned seaweed	Stir-fried dried fish	jalapeno pickles	steamed dried radish leaves
	cabbage kimchi	cabbage kimchi	cubed radish 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 17.복숭아Peach 12.토마토Tomato 13.아황산류sulgite 14.호 두walnut 15. 닭고기chicken 1b. 쇠고기beef 17. 호칭어Squid 18. 조개류shellfish (굴, 전복, 홍합 등) 19. 잣pine nut