

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





	07월 24일	07월 25일	07월 26일	07월 27일	07월 28일	07월 29일	07월 30일
	Udon Soup	Soybean Paste Soup	bean Sprout Soup	Seaweed Soup	Tofu kimchi soup	Fish cake Soup	Spicy radish Soup
b r e	White rice * kimchi fried rice lo	White rice * Curry fried rice lo	White rice * Stir-fried vegetable ham lo	White rice * Seaweed seasoned rice lo	White rice * Rice with pork and soy sau ce 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
۵	Chicken nuggets lo	Grilled chicken 15	Stir-fried Pork 10	Braised meatballs 10	Grilled Spam 10	Chicken cutlet	Hamburger Steak
k f	Stir-fried Green Bean Ham 10	Stir-fried fish cake and vegetabl es	fresh kimchi	Grilled tofu	Fried dumplings lo	Green grape pudding	Steamed broccoli
O.	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad	vegetable Salad
s t	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
	Toast * Jam	Toast * Jam	Toast * Jam	Toast * Jam	Toast * Jam	Toast * Jam	Toast * Jam
	Cereal * milk	Cereal * Yogurt	Cereal * milk	Cereal * Yogurt	Cereal * milk	Cereal * milk	Cereal * milk
	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice	Black rice
L 시기	Udon Soup	Soybean Paste Soup	bean Sprout Soup	Seaweed Soup	Tofu kimchi Soup	Fish cake soup	Spicy radish soup
	Meat Spaghettilo	Stir-fried zucchini and pork lo	Mapa eggplant over rice lo	Stir–fried pork with soy sauce lo	Rose hamburger steak lo	Black bean Sauce lo	Steamed bean sprouts with monkf ish
	Popcorn chicken Salad 15	glazed Sweet potatoeS	Fried mini Steamed bread	soft tofu	Fish cake japchae	Braised meatball rice cake 10	Vegetable Croquettes
	Stir-fried zucchini	Seasoned seaweed	Stir-fried Mushrooms	Seasoned radish	Mango yogurt Salad	fresh kimchi	laver
	Pickle jalapeno	seasoned garlic stems	📐 Braised black beans	Seasoned dried radish	SeaSoned red pepper	Seasoned perilla leaves	Pickled Cucumbers
L	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi	cabbage kimchi
코	Spicy stir-fried pork bibimbap lo	Soft Tofu Soup 10	Cold Kimchi Noodles	Pork cutlet * Cream Soup	Sundae soup		
너	Steamed dumplings lo	Coolpiece	hot dog	French fries*yort	Jelly Po		
	Black rice	Black rice	Self-made Mayo Rice	Black rice	Black rice	Black rice	Black rice
D i	Pork Back-bone Stew Io	Spicy Beef Soup lo	Fish cake Soup	Spicy Cold Soup	Soft tofu egg Soup	Soybean Paste Soup	Sujebi Seaweed Soup
	Braised mushroom pork balls lo	pork with Soy Sauce lo	Stir-fried rice cake	Steamed pork with quail eggs lo	Rice with kimchi ham lo	Stir-fried pork 10	Mini pork cutlet 10
	SeaSoned dried fish	fresh kimchi	teriyaki dumpling 10	Bibim Spring Circle	Chicken nuggets 15	Soy sauce noodles	Braised Pork Tofu 10
e r	Pickled Cucumbers	Pickled radish	Powder made of mixed grains	Steamed sweet pumpkin	Stir-fried Seaweed Stems	Bean sprouts	Stir-fried Mushrooms
	Yogurt	small noodles	Pickled radish / seaweed	Seasoned perilla leaves	Seasoned dried radish	Braised black beans	Braised lotus roots
	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) 계란류egg 2.우유mîlk 3.메밀buckwheat 4.땅콩Peanut 5.대두Soybean b.밀Wheat 7.고등어Mackerel 8.게Crab 9.새우Shrîmp 10.돼지고기Pork 11.복숭아Peach 12.토마토Tomato 13.아황산류sulgîte 14.호 두walnut 15. 닭고기chîcken 1b. 쇠고기beef 17. 소장어Squîd 18. 조개류shellfîsh (굴, 전복, 홍합 등) 19. 잣pîne nut